

TONICS**200ml**

Lemonade, Ginger Ale, Ginger Beer, Soda Water,	£5
Tonic Water, Slimline Tonic Water	£5

WATER**330ml****750ml**

Still Water	£5	£7
Sparkling Water	£5	£7
Evian		£8
San Pellegrino		£8



In Room Dining

*For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask a team member.
A delivery charge of £5 and 12.5% discretionary service charge will be added to your bill.*

Japanese Whiskey	50ml	Bottle
Suntory Hibiki Harmony	£22	£310

Rum	50ml	Bottle
Bacardi Heritage	£16	£225
Bacardi Ocho	£12	£170
Zacapa 23 Year'	£16	£225

Tequila	50 ml	Bottle
Patron Silver	£16	£230
Casamigos Blanco	£18	£240
Don Julio 1942	£35	£490

BEER

Peroni	£7
Pale Ale	£7
Guinness	£8

SOFT DRINKS **330ml**

Coca Cola / Coca Cola Diet / Coca Cola Zero / Fanta £5.50

Red Bull / Red Bull Zero **Can** £5.50

SPIRITS

Vodka	50 ml	Bottle
Grey Goose	£14	£200
Belvedere	£12	£170
Beluga Gold Line	£35	£490
Gin	50ml	Bottle
Bombay Sapphire	£12	£170
Hendrick's	£12	£160
Tanqueray 10	£14	£185
Bourbon	50ml	Bottle
Four Roses	£15	£210
Jack Daniel's Single Barrel	£18	£220
Single Malt Whiskey	50ml	Bottle
Macallan 12 Year'	£20	£280
Oban 14 Year'	£21	£285
Johnnie Walker Blue Label	£45	£630
Glenfarclas 15 Year'	£22	£310

BREAKFAST

Available from 7am until Midday

BUBBLES BREAKFAST **£45**

Half bottle of Nyetimber Classic Cuvee
Full English Breakfast *or* Scrambled Eggs on Toast with Smoked Salmon
or Eggs Benedict
Croissants, Pastries, Muffins and Choice of Toast
Served with preserves and butters
Choice of Fruit Juice
Tea or Coffee

THE BILTMORE BREAKFAST **£35**

Two Eggs cooked to your liking
*Accompanied with Black Pudding, Pork Sausage, Bacon, Mushroom,
Hash Brown and Tomato*
Croissants, Pastries, Muffins and Choice of Toast
Served with preserves and butters
Choice of Fruit Juice
Tea or Coffee

VEGETERIAN BREAKFAST

£35

Two Eggs cooked to your liking or Scrambled Tofu
*Accompanied with Vegetarian Sausage, Mushroom, Hash Brown,
Tomato, Half Avocado*
Croissants, Pastries, Muffins and Choice of Toast
Served with preserves and butters
Choice of Fruit Juice
Tea or Coffee

CONTINENTAL BREAKFAST

£30

Selection of Charcuterie and Cheeses
Plain or Fruit Yoghurt
Sliced Fruits or Fruit Salad
Croissants, Pastries, Muffins and Choice of Toast
Served with preserves and butters
Choice of Cereal
Choice of Fruit Juice
Tea or Coffee

Sweet and Fortified Wine

Disznókő, Tokaji Late Harvest Tokaj, Hungary 2017	£15	£66
Galateo Coume, del Mas, Banyuls Rimage, France 2018	£16	£77
Barros LBV Port, Portugal 2015	£12	£73

Half Bottles

Sparkling Wine

Nyetimber Classic Cuvée, West Sussex. England	£49
Krug Grande Cuvée Reims France NV	£198

White Wine

Albarino Abadia de San Campio Rias Baixas, Spain 2018	£29
Puligny-Montrachet Domaine Alain Chavy Burgundy France 2014	£89

Red Wine

Terres de Mistral Côtes du Rhône, France 2018	£29
Château Gloria Saint-Julien Bordeaux, France 2014	£89

WINE & CHAMPAGNE

Champagne	125 ml	Bottle
Moët & Chandon Grand Vintage Brut, France 2013	£18.50	£98
Pelorus Cloudy Bay Marlborough, New Zealand NV	£17	£82
Ruinart Rosé, Brut Réims, France NV	£25.50	£146

White Wine

Moulin de Gassac Classic Languedoc, France 2018	£10	£44
Gavi di Gavi Rovereto DOCG Piemonte, Italy 2019	£13	£64
Chablis Domaine Grand Roche, Chablis, France 2019	£15	£70
Sancerre Domaine Gerard Fiou, Loire, France 2019	£15	£72
Sauvignon Blanc Cloudy Bay Marlborough, NZ 2020	£17	£89

Red Wine

Merlot, Monopolo Gambellara Veneto, Italy 2018	£10	£44
Les Grimaudes Marc Kreydenweiss, Nimes, France 2017	£11	£49
Altos Las Hormigas Malbec Luján de Cuyo, Argentina 2019	£13	£54
Vietti Nebbiolo, Perbacco, Langhe, Italy 2018	£16	£78
Pinot Noir Cloudy Bay, Marlborough, New Zealand 2019	£18	£92

Rosé Wine

JJ Esprit Domaine Des Jeanne Provence, France 2020	£10	£44
Tramari di Primitivo, San Marzano Puglia, Italy 2020	£11	£49
Whispering Angel Ch. d'Esclans Provence, France 2020	£15	£78

A LA CARTE BREAKFAST

British Dairy Plain Yoghurt / Fruit Yoghurt	£5
Greek Yoghurt / Cottage Cheese / Cream Cheese	£5
Choice of Toast White, Brown, Granary, Sourdough or Gluten-Free <i>Served with preserves and butters</i>	£6
Mixed Pastry Selection (3 pieces) <i>Served with preserves and butters</i>	£8
Porridge Cooked with Water <i>or</i> Milk <i>Served with Cinnamon Sugar, Fruit Compote or Berries</i>	£10
Bircher Muesli with Mixed Berries	£10
Choice of well-loved Cereal	£6
Seasonal Fruit Salad	£12
Seasonal Sliced Fruit	£12
Seasonal Berries Bowl	£15
Charcuterie and Cheeses	£17
Two Eggs Cooked to your liking <i>Add Pork Sausage, Chicken Sausage, Bacon, Turkey Bacon, Black Pudding, Grilled Tomato, Mushroom, Half Avocado, Baked Beans, Hash Brown</i>	£10 £4 each
Boiled Egg and Soldiers	£12
Three Egg Omelette <i>or</i> Three Egg White Omelette <i>Add Ham, Cheese, Spinach, Tomato, Onion, Mushroom, Herbs, Chilli</i>	£16

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PIZZA AND PASTA

Avocado on Toasted Sourdough	£15
Smoked Salmon with Scrambled Eggs on Toast	£20
Eggs Florentine	£18
Eggs Benedict	£18
Eggs Royale	£22
Bacon / Sausage Sandwich on Bread of Choice <i>add Fried Egg</i>	£16 £5
French Toast / American Pancakes <i>served with Powdered Sugar and Caramelised Banana</i>	£15 <i>each</i>
Arabic Breakfast Platter <i>Scrambled Eggs, Grilled Halloumi, Pitta Bread, Tomato, Cucumber and Olives</i>	£25

Spaghetti or Penne Bolognese, aged Parmesan	£20
Handmade Rigatoni, Nduja, Mascarpone, Basil, Parmesan, Confit Tomato	£20
Make it your own Wood-fired Pizza, Tomato, Mozzarella <i>Available toppings: Chicken, Pepperoni, Nduja, Olives, Peppers, Chilli, Mushroom, Rocket, Sweetcorn, Tomato, Pineapple, Ham</i>	£18 £4 <i>each</i>

SIDES

Tender Stem Broccoli	£7
French Fries	£7
Green Salad	£7

DESSERTS

Ice Cream Vanilla, Chocolate, Hazelnut	£3 per scoop
Caramelised Pear and Almond Tart, burnt Honey Ice Cream	£10
Selection of British and European Cheeses, Crackers and Chutney	£15

NIGHT MENU

Available from 11pm until 7am

STARTERS

Crispy Calamari, Lime, Thai Dressing, Sweet Chilli Dip	£16
Roasted San Marzano Tomato Soup, Baked Baguette	£12
Classic Caesar Salad	£16
<i>Add Grilled Chicken Breast, Grilled Halloumi, Grilled Salmon or Grilled Prawns</i>	£10
Hummus with Pitta Bread	£14

MAINS AND SANDWICHES

Classic Club Sandwich	£22
<i>Chicken, Bacon, Tomato, Gem Lettuce, Fried Egg, with French Fries</i>	
Grilled Beef Burger	£25
<i>Beef patty cooked to your liking, Fontina Cheese, Tomato Relish, Onion Rings, Brioche Bun with French Fries</i>	
Grilled Cheese Sandwich (V)	£19
<i>Red onion, Capers with Potato Crisps</i>	
Grilled Lamb Kofta, Pitta Bread, Tzatziki, Tomato and Cucumber	£26
Chicken Tikka Masala, Pilau Rice, Naan Bread, Raita	£25

FRESH FRUIT JUICES

Orange, Grapefruit, Apple, Pineapple, Cranberry and Tomato	£7
Freshly prepared speciality juices and smoothies	£12

COFFEE

Espresso	£4
Macchiato	£4
Filter Coffee	£6
Americano	£6
Cappuccino	£6
Café Latte	£6
Flat White	£6
Mocha	£6
Hot Chocolate	£7
<i>Served in a pot and accompanied with marshmallows and whipped cream</i>	

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TEA

The teas offered are sourced by The Rare Tea Company.
A percentage of all tea sales is donated to Rare Charity.

RAFA Tea for Heroes English Breakfast	£7
<i>A more delicate flavour than a modern Breakfast tea, it has soft florals balanced by smooth, malty notes.</i>	
Chinese Emperor's Breakfast Black Tea	£7
<i>Remarkably smooth with flavours of rich toffee, butterscotch and vanilla.</i>	
Rare Earl Grey	£7
<i>A clean and exceptionally bright infusion. A malty base with exhilarating citrus notes. It can be enjoyed with or without milk, or a twist of lemon zest.</i>	
Indian Cloud Black Tea	£7
<i>It is floral and bright with deep, malty notes, and rich dark chocolate.</i>	
Chinese Emerald Green Tea	£7
<i>Soft hay with notes of apricots and an elegant and lingering buttery finish.</i>	
Nepalese Himalayan Spring Green Tea	£7
<i>Tropical fruit notes of mango, cooked pineapple and lychee, yet low in acidity.</i>	
New Zealand Waikato Oolong	£7
<i>The fresh-tasting leaves are unroasted giving a green, slightly mineral note, with a long-lasting sweetness, reminiscent of crème anglaise. The second infusion reveals a hint of fresh pea sprouts.</i>	
Silver Tip Jasmine White Tea	£7
<i>A deep and heady aroma with a light, gentle flavour and a natural sweetness.</i>	

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SIDES

Tender Stem Broccoli	£7
Chilli Garlic Broccoli	£7
French Fries	£7
Green Salad	£7
Mashed Potatoes	£7
Fine Beans with Confit Shallot	£7
Truffle French Fries	£17

DESSERTS

Rum and Raisin Parfait, Spiced Pineapple, Coconut Sorbet	£10
Caramelised Pear and Almond Tart, burnt Honey Ice Cream	£10
Ice Cream	£3 per scoop
<i>Vanilla, Chocolate, Hazelnut</i>	
Hazelnut Praline and Clementine Choux, Javira Milk Chocolate Sauce	£10
Selection of British and European Cheeses, Crackers and Chutney	£15

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GRILL

Steak cooked over charcoal served with Green Salad, Béarnaise Sauce and French Fries

Lake District Rib eye £38

Lake District Sirloin £40

Lake District T-bone (1kg) *to share* £92

PIZZA AND PASTA

Spaghetti or Penne Bolognese, aged Parmesan £20

Handmade Tagliatelle, braised Venison Ragu aged Parmesan £20

Handmade Rigatoni, Nduja, Mascarpone, Basil, Parmesan, Confit Tomato £20

Wood-fired Pizza, Tomato, Aubergine, Courgette, Peppers, Mozzarella (V) £20

Wood-fired Pizza, Tomato, Mozzarella, Basil £18

Make it your own Wood-fired Pizza, Tomato, Mozzarella £18

Available toppings: Chicken, Pepperoni, Nduja, Olives, Peppers, Chilli, Mushroom, Rocket, Sweetcorn, Tomato, Pineapple, Ham £4 each

All pizzas are available gluten-free

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Rare Malawi Peony White Tea £7
Aromas of hay, peach and stewed apricots with a subtle umami note.

South African Wild Rooibos £7
A richly delicious infusion with deep earthy notes, bright red berries and cedar. Can be beautifully enhanced by the addition of a twist of lemon zest.

English Peppermint £7
Counter-intuitively, the menthol oils infuse more easily from the dried leaf, giving a brighter, cleaner flavour than fresh mint.

Sri Lankan Lemongrass £7
A rich and exceptionally bright herbal infusion with grassy notes of fresh hay and lemon drops.

Bespoke Tea made to your liking £8
Please speak to the In Room Dining team, who will be more than happy to advise and arrange a bespoke tea made to your liking.

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ALL DAY MENU

Available from Midday until 11pm

STARTERS

Dorset Crab on Toast, Confit Lemon, Natural Yoghurt, Sea Herbs, Sourdough	£16
Crispy Calamari, Lime, Thai Dressing, Sweet Chilli Dip	£16
Fennel and Orange Salad, Yoghurt Dressing, Orange Vinaigrette, Seeds and Grains (V)	£15
Roasted San Marzano Tomato Soup, Baked Baguette	£12
Salad of Jerusalem Artichokes, Truffle Vinaigrette and Foraged Herbs, Bitter Leaves (V)	£16
Classic Caesar Salad	£16
<i>Add Grilled Chicken Breast, Grilled Halloumi, Grilled Salmon or Grilled Prawns</i>	£10
Hummus with Pitta Bread	£14

MAINS AND SANDWICHES

Classic Club Sandwich <i>Chicken, Bacon, Tomato, Gem Lettuce, Fried Egg, with French Fries</i>	£22
Grilled Beef Burger <i>Beef patty cooked to your liking, Fontina Cheese, Tomato Relish, Onion Rings, Brioche Bun with French Fries</i>	£25
Grilled Cheese Sandwich (V) <i>Red onion, Capers with Potato Crisps</i>	£19
Cornish Sea Bream, Red Pepper and Pine Nut Caponata, Aubergine Puree	£29
Sweetcorn and Saffron Risotto, Scottish Girolles, aged Parmesan (V)	£25
Grilled Cumbrian Cob Chicken, Pumpkin Fregola, Garlic Crisps	£26
Grilled Lamb Kofta, Pitta Bread, Tzatziki, Tomato and Cucumber	£26
Chicken Tikka Masala, Pilau Rice, Naan Bread, Raita	£25

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