

Bundle

Meal Deal

(includes bottle of Still Water 33cl, Bread Roll & Butter)

B1 2 Course Meal £19.00 Starter+Main Main+Dessert (excluding sandwiches)

3 Course Meal £23.00 Starter + Main + Dessert (excluding sandwiches)

B3 a Soft Drink £2.00 B4 a Beer or Glass of Wine £3.00

Sandwich Deal

- B5 Pick any Sandwich with a bag £12.00 of crisps and a Soft Drink
- **B6** Pick any Sandwich with a bag of crisps and a Beer or Glass of Wine£13.00

Kids Menu

- **Pasta Bolognese**
- + White Chocolate Mousse
- £10.00 +Water 33cl









A la carte

Starter

S1 Classic Caesar Salad V £8.00 rispy Lettuce, Caesar Dressing, Croutons, Parmesan Shavings Add Chicken Breast Add Smoked Salmon £2.00 **Tuna Nicoise Salad** £10.00 Wild Rocket Salad, Tuna Pieces, Egg, Fine Green Beans, Baby New Potatoes, Cherry Tomatoes, Red Onion,

Black Pitted Olives & Vinaigrette Dressing **Caprese Salad V** £9.00

Plum Tomato, Mozzarella Cheese, Basil & Vinaigrette Dressing

Freshky Baked Bread

56 Smooth Hummous with Pitta Bread V £8.00 Toasted Pine Nuts, Oilve Oil & Paprika £7.50 Rocket Pea & Potato Soup V

S8 Carrot & Coriander Soup V £7.50 Freshky Baked Bread

59 Chicken Liver Parfait £9.00 Onion Chutney & Bread 510 The Classic Prawn Cocktails £9.50

King Prawns in a rich Sauce & Crispy Lettuce

Main

M1 The Gastro Fish Pie £13.00 Creamy Mash Potato & Parsley Sauce M2 Peri Peri Style Salmon Salad £12.00 Crispy Lettuce, Cherry Tomato, Boiled Egg, Red Onion & Black Olive M3 Chicken Tikka Massala £13.00 Spicy Marinated Chicken & Basmati Rice M4 Malaysian Chicken and Potato Stew £12.00 Slow Cooked Chicken in a Rich Malaysian Sauce M5 Shepherd's Pie £12.00 Creamy Mash Potato £13.00 M6 Slow Cooked Beef Carrots, Potatoes & Root Vegetables braised in a rich Vegetable Stock M7 Morrocan Lamb £14.00 Arabic Lamb Stew & Raisin Couscous M8 Vegetarian Dopiaza V £11.00 Butternut Squash Curry & Basmati Rice M9 Beef Lasagna £12.00 Beef Raqù alla Bolognese & Bechamel Sauce M10 Saffron Baked Fusilli Pasta V £12.00 Sandwich

SA1 Pulled Beef Bun £11.00 Slow Cooked BBQ Beef Brisket & Gherkins SA2 Roast Beef on a Baquette £10.00 Horseradish Sauce and Rocket SA3 Tomato Mozzarella on a Ciabatta V £9.00 Wild Rocket Salad, Tomato, Mozzarella & Basil Pesto

SA4 Coronation Chicken on Ciabatta £9.00 Chicken Curry served Cold, Tomato, Crispy Lettuce & Curry Mayonaise

Sic	de	
SD1	Hand Cooked British Potato Crips <i>V</i>	£1.00
SD2	Bread & Butter V	£2.00
SD3	Mixed Salad V	£3.50
SD4	Creamed Spinach V	£4.00
SD5	Creamed Mash Potato V	£3.50
SD6	Green Vegetables with Herb Butter V	£4.00
SD7	Steam Baby Potato with Garlic Butter V	£4.00
SD8	Basmati Rice V	£2.00

Dessert

V – Suitable for Vegetarians

D1 Fruit Salad V £4.00 D2 Chocolate Cake & Salted Caramel Ganache V £6.00 D3 Mango Pineapple Cheesecake V £5.00 D4 Saffron & Bergamot Posset V £6.00 **D5** Saffron & Cardamom Rice Pudding with Pistachio Garnish V £5.00 D6 Room Seasons Tiramisù V £6.00 D7 Mini Tart Duo – Option 1 V £5.00 Lemon Tart Square & Gluten Free Brownie £5.00 D8 Mini Tart Duo – Option 2 V Pistachio Round & Milk Chocolate and hazelnut Truffle £7.00 D9 Cheese Board V Camembert, Stilton & Comté Cheese served with Celery, Bread & Cream Crackers

Wine

NV White House Wine

DOCG Valdobbiadene Prosecco

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Beverage

Superiore Extra Dry "Giall'Oro" £19.00 Bottle (75 cl) DOC Prosecco Brut "Argeo" £25.00

Half Bottle (37.5 cl)

Miniature Bottle (25 cl)

£23.00

Ruggeri, Veneto, Italy

Champagne Moet & Chandon Brut Imperial £49.00 aittinger, Champagne, France

White

)13	DOC Frascati "Malvasia, Trebbiano"	Half Bottle (37 £1 3
)13	San Marco, Lazio, Italy AOP Mâcon-Villages "Chardonnay" Cave de l'Aurore, Burgundy, France	£10
013	Pinot Grigio Via Nova, Veneto, Italy	Bottle (7 £1 9
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V	Red House Wine	Miniature Bottle (2
)13	DOC Montepulciano d'Abruzzo	Half Bottle (37
	IID II AA	

2013 DOCG Chianti Classico "Dentro" £15.00 Sangiovese, Canaiolo 2011 DOC Rioja "Crianza" Tempranillo,

Vina Cerrada, Spain 2012 IGP Languedoc-Roussillon "La Place" Cabernet Sauvignon

2013 IGP Pays d'Oc "Merlot" Longue Roche, Languedoc R

All wines on the list contains between 8% and % alcohol by volume.

Beer & Cider

Hoegaarden "Wheat Beer" 4.9% abv (33 cl) Guiness "Original" 4.2% abv (33 cl) Aspall "Draught Suffolk Cyder" 5.5% abv (50 cl)	£4.5 £4.0 £5.0
Thails Cocktails	
Mango Caipirinha (12.5cl)	£6.5
Mai Tai (12.5cl)	£6.5
Cosmopolitan (12.5cl)	£6.5
Espresso Martini (12.5cl)	£6.5
Elderflower Collins (12.5cl)	£6.5
Water	
Mineral Still Water (33 cl)	£2.5
Sparkling Still Water (33 cl)	£2.5

Soft Drinks

£3.00 £3.00 £3.00 £3.50 £3.50 Coca-Cola (33 cl) Diet Coke (33 cl)
J20 Orange & Passion Fruit Juice (27.5 cl)
Fever Tree Ginger Ale (20 cl)
Fentimans Victorian Lemonade (27.5 cl)
Fentimans Traditional Ginger Beer (27.5 cl)
Freshly Squeezed Orange Juice (25 cl) £3.50

.uk Respect alcohol, respect yourself

V – Suitable for Vegetarians V – Suitable for Vegetarians V – Suitable for Vegetarians

Creamy Sauce







A unisex selection, this ZENOLOGY travel kit with CAMELLIA SINENSIS, BLACK TEA, THÉ NOIR hair & body care products is convenient and easy to carry. It also creates the perfect gift.

The set contains:1 x 40 ml 1,35 fl.oz Cleansing Body Wash + 1 x 40 ml 1,35 fl.oz Hydrating Hand & Body Balm + 1 x 40 ml 1,35 fl.oz Nourishing Shampoo + 1 x 40 ml 1,35 fl.oz Vitalising Conditioner packed in a paper zipper bag.

ZENOLOGY is an indie lifestyle company committed to bringing hotel luxury home, making sensible, luxurious, quality beauty and lifestyle products that nourish the skin, restore the body, glam up an interior or yourself, all with care for the environment. At Zenology, we believe we should take Care and Consider, by being responsible and environmental conscious regarding the products we use. Striving for sustainability and an environmental friendly realisation, inspired by and respectful of nature, balanced with design.

Jet Set Kit £19.00









Sourcing the Best Produce



We are committed to only using the best ingredients. That's why we are out early in the morning searching for the highest quality seasonal produce. We buy many of our ingredients from London's Borough and New Covent Garden Markets.

Borough Market is London's most renowned food market and sells a huge variety of British & international produce.

New Covent Garden Market is the largest fruit, vegetable and flower market in the UK. It prides itself on providing the best produce, delivered with the best service.

"Freshly prepared dishes using the best seasonal ingredients delivered to your door by Room Seasons butlers."

Our Unique Packaging



"Many of our dishes are served in our own glass jars which make our food easy to eat whilst you are working or relaxing in front of the TV. It also means that your meal is served at the perfect temperature. As we collect the jars from the hotel afterwards for recycling you'll be pleased to know that we are trying to do our bit for the planet too."

All prices are inclusive of VAT at current rates. Free delivery for all orders over £15.00. For orders below this level a delivery charge of £3.75 will be added to your bill.

A 12.5% discretionary service charge will be added to your bill.

Our dishes are prepared in an environment where peanuts and nuts are handled. Some dishes may contain nuts.

All our sandwiches and breads can be prepared with Gluten Free option on

Halal dishes are also available on Request.

If you are allergic to certain foods please let us know and we will be happy to advise.



In Room Dining Menu

Kitchen opens from 5:00 pm to 1:00 am **Please contact Reception to order**

or Call +44 (0) 20 8537 9060

Room Seasons is an outside caterer approved by the hotel. Payment will be taken upon delivery. For your convenience, cash and all major credit cards are accepted.

A VAT invoice can be issued on request.

Please allow up to 45 minutes for delivery as all dishes are individually and freshly prepared.



Halal Dish available on Request