

Room Service Menu

Small Plates

Wild Mushroom Bruschetta (V) £10

mushroom pâté, chive ricotta, truffle oil,
aged parmesan (GL,M,SD)

Burrata (V) £14

wood-fired heirloom tomatoes,
black olive crumb, pistachio
(M,N,SD,MU)

Scotch Egg £10

piccalilli (GL,M,EG,SD,MU)

Harry's Prawn Cocktail £10

avocado puree, king prawn, baby gem lettuce,
bloody mary sauce, cherry tomatoes
(M,EG,CE,SD,MU,CR)

Duck Croquette £12

yuzu mayonnaise, fig, orange gel
(GL,M,EG,SD,MU)

Large Plates

Roasted Cauliflower Steak (VE) £16.50

spiced lentil dhal, cauliflower puree, pickled
cauliflower, crispy shallots, coconut shavings
(SD)

Braised Ox Cheek £24

creamed mash potatoes, maple glazed carrots,
salsa verde, crispy shallots, red wine jus
(M,FI,SD,MU)

Grilled Chicken Shish Skewers £19.50

red onion, cucumber, red cabbage &
pomegranate salad, onion seed flatbread,
tzatziki, red pepper chilli dip (GL,M,SD,MU)

Grilled Lamb Burger £18.50

tzatziki, lettuce, pickled onions, grilled
aubergine, brioche bun with skin on fries
(GL,M,EG,SS,SD)

Harry's Burger £18.50

hand-pressed beef patty, pickled onions, cheddar
cheese, lettuce, gherkins, burger sauce, brioche
bun with skin on fries
(GL,M,EG,CE,SD,MU)

Add streaky bacon £1.50 or BBQ brisket £2

Ale Battered Haddock £19.50

chunky chips, crushed peas, tartare sauce,
chip shop curry sauce (GL,M,EG,FI,SD,MU)

Butternut Squash Orecchiette (V) £18

roasted butternut squash, cavolo nero pesto,
crispy sage, toasted pumpkin seeds, aged
parmesan (GL,M,N,EG)

Char Siu Grilled Pork Belly Skewer £19.50

sesame broccoli, pickled cucumber, udon
noodles, soy broth
(GL,SS,SD,SO)

Puddings

Dark Chocolate Crèmeux £10

sablé breton, hazelnut tuile, hazelnut ice
cream, salted caramel sauce (GL,M,N,EG,SO)

Vanilla Crème Brûlée £9.50

pistachio biscotti
(GL,M,N,EG)

Sticky Toffee Pudding £9.50

date puree, vanilla clotted cream ice cream
(GL,M,EG)

Caramelised Apple Tart £8.50

crisp puff pastry, vegan vanilla ice cream
(GL,SO)

Cheeseboard £12.50

selection of 3 local cheeses, quince paste,
chutney and frozen grapes (GL,M,CE,SD,MU)

Black Forest Pavlova £9.50

cherry compote, chantilly cream, chocolate
shavings (M,EG,SO)

All room service orders will incur a £5 tray charge

Please inform your server of any allergies or intolerances before placing your order. All produce is prepared in an area where allergens are present.
Despite our best efforts, due to the nature of our kitchens we are unable to guarantee that our dishes are free from any allergen.
Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.