

IN-ROOM DINING
Served from 12.00pm to 9.00pm daily

SNACKS

HOUSE BREAD SELECTION Salted Irish Butter /£3.5
TRUFFLE, WILD MUSHROOM AND MOZZARELLA
ARANCINI /£10 V
PIRI PIRI CHICKEN SKEWERS
Cajun Slaw & Burnt Lemon /£14.5 GF
BEEF BURGER SLIDERS
Cave Mature Cheddar, Mustard Mayo /£10

STARTERS

HERITAGE BEETROOTS
with Grilled Figs, Pomegranate & Pistachios /£14 V
BROCCOLI SOUP with Goats Cheese & Walnuts /£8 V/V
BUFFALO MILK BURRATA
with Heritage Tomato, Basil Pesto & Seed Crackers /£14 V
DORSET CRAB ON TOAST
House Guinness Bread, Apple, Watercress, Mayonnaise /£14
CHAPEL & SWAN SMOKED SALMON
House Guinness Bread, Lemon /£16

SALADS

SUPERFOOD MIXED GRAIN SALAD
with Rainbow Beetroots & Toasted Pumpkin Seeds /£14 VE
CLASSIC CAESAR SALAD
Anchovies, Parmesan, Caesar Dressing, Croutons /£15 V
ENDIVE & PEAR
Cashel Blue, Walnuts, Honey Mustard Dressing /£16 V

Step up your salad and add Chicken /£8 or Tiger Prawns Skewer /£10

SANDWICHES

CLASSIC STEAK CIABATTA
Melted cheddar cheese, onions, fries £16

BUFFALO MILK BURRATA FOCACCIA
Pesto, roast vegetables, fries /£12.50 V

MAINS

CHICKEN MILANESE
Rocket, Capers, Lemon, Shaved Parmesan /£22.5
ROASTED FILLET OF COD
with Wilted Greens, Surf Clams & Buttered Mousserons /£25
BLOOMSBURY BURGER
Cave Aged Mature Cheddar, Cured Bacon, Relish, Fries /£21
BEER BATTERED FISH & CHIPS
Crushed Garden Peas, Homemade Tartar Sauce, Lemon /£19 GF
GRILLED ORGANIC SCOTTISH SALMON
Soft Herb Butter, Lemon /£25 GF
8OZ DRY-AGED ABERDEEN ANGUS RIB EYE STEAK
Béarnaise & Chips /£35
GRASS FED HEREFORD FILLET STEAK 6Oz
Béarnaise & Chips /£38
Add Sautéed Wild Mushrooms /£5 Add Tiger Prawns Skewer /£10
THAI GREEN CURRY
with Coconut Yoghurt & Steamed Jasmine Rice /£19 VE
Add Chicken /£4
GRILLED TIGER PRAWNS
Green Mango, Chilli /£24 GF
WILD MUSHROOM RISOTTO
With Twineham Grange /£18 V

SIDES

Potatoes; Fries VE, Hand Cut Chips & Buttered
New Potatoes /£5.5 V/GF | Truffle & Parmesan Fries /£6 V
Steamed Spinach; Garlic Or Olive Oil /£6 V/GF | Gem Heart,
Tomato & Avocado Salad Mimosa Dressing /£6 VE
Tenderstem Broccoli, Chilli & Almonds /£5.5 | Rocket
& Parmesan Salad /£6 V/GF

DESSERTS

CLASSIC VANILLA CRÈME BRÛLÉE
Figs & Raspberries /£9.5 V
DARK CHOCOLATE FONDANT
Passion Fruit & Vanilla Bean Ice-Cream /£8
APPLE & RUBY PLUM CRUMBLE
With Clotted Cream /£8
PAXTON & WHITFIELD BRITISH & IRISH CHEESE
SELECTION with Crackers & Black Grapes /£14.5
SORBET Raspberry, Mango, Blood Orange /£3 Per Scoop VE
ICE-CREAM Black Coconut, Vanilla, Chocolate /£3 Per

V Vegetarian | VE Vegan | GF Gluten free

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable.
Price includes VAT. A discretionary service charge of 12.5% will be added to your bill.

DALLOWAY

Terrace

HOT BEVERAGES

COFFEE /£4.5
Americano, Espresso, Macchiato,
Cappuccino, Latte, Flat white
Hot chocolate /£4.5
TEA /£4.5
English Breakfast, Earl Grey, Green Leaf,
Jasmine, Peppermint

SOFT DRINKS

JUICE £4
Orange
Apple
Cranberry
WATER
Acqua Panna still water
250ml/750ml £3/£5
San Pellegrino sparkling water
250ml/750ml £3/£5

Coca Cola, Diet Coke /£3.5
Elderflower Presse /£3.5
Fevertree Tonic Water /£3.5
Fevertree Soda Water /£3.5
Fevertree Lemonade /£3.5

CHAMPAGNE & SPARKLING WINE

	125ml	Bottle
Ridgeview Estate, 'Bloomsbury' Cuvée NV East Sussex, England	£13	£70
Perrier-Jouët Grand Brut NV Champagne, France	£16	£90
Perrier-Jouët Blason Rosé NV Champagne, France	£26	£115

WHITE WINE

	Glass	Bottle
Picpoul de Pinet, Domaine La Croix Gratiot 2019 Languedoc, France	£11	£42
Albarino, Martín Códax 2019 Rias Baixas, Spain	£11.5	£44
Chardonnay IGP, Monrouby 2019 Languedoc, France	£11.5	£44
Pinot Grigio, Franz Haas 2018 Trentino-Alto Adige, Italy	£12	£48
Sauvignon Blanc, Greywacke 2019 Marlborough, New Zealand	£13.5	£53
Chablis 1er Cru 'Cote de Lechet', 2018 Les Hauts de Milly, Burgundy, France	£17.5	£69

ROSÉ WINE

	Glass	Bottle
Provence Rose, Chateau du Rouet, 2019 Provence, France	£11	£42

RED WINE

	Glass	Bottle
Beaujolais Villages, Dominique Morel, 2018 Beaujolais, France	£11	£42
Côtes du Rhône, Perrin & Fils 2016 Rhône, France	£11.5	£44
Pinot Noir, 'Three Lions', Plantagenet 2018 Great Southern, Western Australia	£12	£48
Malbec 'Ultra', Kaiken 2017 Mendoza, Argentina	£12.5	£50
Rioja Reserva, Coto de Imaz 2014 Rioja, Spain	£12.5	£50
Saint-Georges-Saint-Emilion, Chateau Macquin 2018 Bordeaux, France	£16	£66

*wine vintages subject to availability

BEER & CIDER

BY BOTTLE

Small Beer Lager 2.1 ABV 350ml /£6
Small Beer Dark Lager 1.0% ABV 350ml /£6
Meantime London Lager 330ml /£7
Meantime London Pale Ale 330ml /£7
Guinness 330ml /£7
SASSY Cidre Rose 330ml /£7.5
SASSY Cidre Poire 330ml /£7.5

MINI BAR

SPIRITS

Grey Goose Vodka /£9.5 | Diplomático
Rum /£9.5 | Jameson £9.5 | Hendrick's
Gin /£9.5 | Hennessy Cognac £9.5 |
Patrón Reposado Tequila /£9.5

COCKTAILS

Old Fashioned /£9
Bourbon whiskey, Angostura bitters,
Sugar Syrup
La Marga /£9
Tequila, Yuzu, Ginger & Honey
lemon Cordial, Lime, Cointreau
Living in Coral (Non Alcoholic) /£7
Organic apple, Yuzu juice, Soda water

SOFT DRINKS

Acqua Panna Still Water /£3
San Pellegrino Sparkling Water /£3
Coca-Cola /£3.5
Diet Coke £3.5
Original 7up /£3.5
San Pellegrino Aranciata /£3.5
Fevertree Tonic Water /£2.5
Vit Hit Berry Boost /£3.5

BEER

Peroni /£5.5

WINES

1/2 Bottle Levin Sauvignon Blanc /£17.5
Loire Valley, France
1/2 Bottle Moët et Chandon NV /£35
Champagne, France

SNACKS

Butlers Chocolate Bar /£3.5
Cadbury Dairy Milk Bar /£2.5

Please note that any item taken from the mini bar
will be automatically charged to your room.

To ensure you get a good night's sleep, the mini bar
does not cool between the hours of 9pm and 9am.

However, should you require refrigeration for
special food items or medicines, please call our
Guest Services team on ext. '0'.