

# Room Service Menu

Available from 26th April 2021 daily 12.00noon to 10.00pm (breakfast/brunch excluded) \*Available 24 hours

## BREAKFAST/BRUNCH MENU

7.00am-11.00am Mon - Fri, 8.00am-11.00am Sat & Sun

Full English Breakfast	£18.00
Includes tea/coffee, orange or apple juice, toast and preserves	
Back bacon, Cumberland sausage, black pudding, field mushroom, hash brown	
Choice of Hertfordshire free-range fried scrambled or poached eggs	
Baked beans available on request	
Fruit Plate VE GF	£8.50
Honeydew melon, cantaloupe melon, pineapple, mango and summer berries	
Orange or apple juice	£2.00
2 slices of white or granary toast	£2.50
Unsalted butter and Tiptree preserves	
Blueberry croissant VE	£4.50
Eggs Benedict	£11.00
Toasted English muffin, 2 Hertfordshire free-range eggs, Dingley Dell ham, hollandaise sauce	
Smoked salmon and scrambled eggs GF	£12.00
Sautéed field mushrooms VE	£10.50
Served on sourdough with red pepper hummus and hash browns	
Toasted English muffin VE	£8.50
Crushed avocado and black pepper	
See over page for choice of teas and coffees	

## SMALL BITES

Warm bread rolls, Lescure unsalted butter, Maldon sea salt (V)	small basket £2.50
Green olive roll, seeded roll, mini baguette	large basket £4.75
Spiced cauliflower fritters, garlic mayo (V)	£4.50
Brixham crab toasts, coriander and lime	£5.50
Spiced hummus and pitta bread (VE)	£4.50

## STARTERS

Trealy Farm charcuterie – mixed olives, piquillo peppers, Parmesan, rocket, toasted pitta bread, Monmouthshire air-dried ham, juniper cured wild venison carpaccio, fennel salami, rose veal, pork, lemon and thyme salami	£9.00 or £18.00 to share
Garlic, parsley and bone marrow flatbread (V)	£8.00
Roasted asparagus, red onion and goat's curd tart, port wine syrup (V)	£8.00
Pressed Barbary duck confit, rocket and pomegranate salad, blood orange chutney	£9.00

## SANDWICHES

All served with salt and black pepper crisps and green salad garnish

Pulled pork brioche, spiced coleslaw, bbq sauce	£8.00
Scottish smoked salmon, mature Cheddar, spring onion panini*	£9.50
Free-range Hertfordshire egg and cress, white or malted bloomer*	£7.50
Smoked salmon and black pepper, white or malted bloomer*	£9.50
Mature Cheddar and homemade chutney, white or malted bloomer (V)*	£7.50
Crushed avocado, rocket and semi-dried tomato pesto,* white or malted bloomer (VE)	£9.00

## MAINS

Pan roasted salmon fillet	
Grilled asparagus, white wine and sorrel	£19.00
28-day aged Dedham Vale 8oz sirloin steak	
Served with a choice of peppercorn, béarnaise or red wine sauce (GF)	£23.50
Tagliatelle, rocket pesto, 24-month aged Parmesan (V)	£8.50 small plate £14.50 large plate
Smoked haddock and salmon fishcake	
Spinach, wild garlic, free-range Hertfordshire poached egg, hollandaise sauce	£16.00
Beales burger, 28-day aged beef, pickled cucumber, onion relish, lettuce, tomato, brioche bun, served with skin on fries and green salad	£16.50
Grilled halloumi and crushed avocado burger, brioche bun, katsu curry dipping sauce, served with skin on fries and green salad (V)	£13.50
Chickpea and aubergine tagine (VE)	
Toasted pitta	£16.00

## SALADS

Sea bass fillet, warm samphire, Jersey Royal, red onion and sunblushed tomato salad, balsamic and herb oil dressing	£17.00
Scottish smoked salmon and wild rocket salad* (GF)	
Crushed avocado, cherry tomatoes, red onion, capers, cress	£17.00
Caesar salad*	
Baby gem lettuce, fresh anchovies, croutons	£11.00
Grilled Chicken Caesar salad, baby gem lettuce, fresh anchovies, croutons	£17.00

## SIDES £4.00 EACH

Skin on fries	
Truffle and Parmesan fries (GF) – (50p extra)	
Purple sprouting broccoli, hollandaise (GF)	
Truffle macaroni cheese	
Green salad (GF)	
Creamed spinach, toasted pine nuts, Parmesan (GF)	
Garlic and herb Jersey royal potatoes (GF)	

## DESSERTS £8.00

Peanut butter mousse, chocolate and coconut ganache (VE) (GF)	
Rhubarb crumble, poached rhubarb, saffron custard panna cotta (VE)	
Frozen berries, yoghurt sorbet, warm white chocolate sauce (GF)	
Manor Farm Ice cream (3 scoops) in a tuile basket:	
Gold Medal vanilla, double chocolate, honeycomb, strawberry, stem ginger, salted caramel	

## WEST LODGE PARK CHEESEBOARD £12.00

Served with olive bread, quince jam and grapes

Wookey Hole Cave-aged Cheddar, Cropwell Bishop Stilton, Baron Bigod, Berkswell	
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Subject to availability – artisan cheeses may vary

## STONE BAKED FLATBREADS

Tomato, mozzarella and basil (V)	£12.00
Trealy Farm charcuterie, artichoke, Parmesan, marinated olives, truffle oil	£16.00
Butternut squash, anchovy, feta, pesto, rosemary	£14.00

FOR HOT AND COLD DRINKS, PLEASE TURN OVER

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## WINES BY THE GLASS

Ask to see our full list of wines by the bottle

### Champagne and Prosecco

	125ml	75cl bottle
Taittinger, Brut Réserve, NV	£13.50	£69.00
Taittinger, Prestige Rosé, NV	£15.50	£89.00
Bauchet Seduction Brut Rose, France NV	£15.50	£86.00
Prosecco, Ponte Treviso, Italy, Extra Dry, NV	£9.00	£36.00
Prosecco, Ponte Treviso, Italy, Aurora Rosé, NV	£9.00	£36.00

### White

	175ml	250ml	75cl bottle
Gobelsburger, Gruner Veltliner, Niederosterreich, Austria 2017	£9.50	£13.00	£39.00
Reserva Riesling, Curico, Apaltagua, Chile 2018	£6.50	£8.75	£26.00
Hoopenberg, Bushvine, Chenin Blanc, South Africa 2018	£5.75	£8.00	£23.50
Misty Cove, Sauvignon Blanc, Marlborough NZ 2020	£8.00	£11.25	£34.00
Pinot Grigio, Pavia Tipica, Italy 2019	£7.25	£10.00	£30.00
Pocketwatch Chardonnay, NSW, Australia 2018	£6.50	£8.75	£26.00
Muscadet Sur Lie, Chateau Du Jaunay, Bougrier, France 2017	£7.50	£10.50	£31.00

### Red

Robert Oatley, Yarra Valley, Pinot Noir, Australia 2015	£9.50	£13.00	£39.00
Pascal Toso, Malbec, Mendoza, Argentina 2017	£8.50	£11.75	£35.00
Ch Jacques Noir, Saint-Émilion, France 2015	£12.50	£17.50	£52.00
Fleurie, Domaine de la Bouronnière, France 2017	£9.00	£12.50	£37.00
Integer, 15 Barrels, Syrah Mourvèdre Carignan South Africa 2015	£7.75	£10.75	£32.00
Paternina, Banda Azul Crianza, Rioja, Spain 2016	£8.25	£11.50	£34.00
Chai de Bordes, Bordeaux, France 2019	£7.00	£10.00	£29.50

### Rosé

Millstream Pinotage, Western Cape, South Africa 2018	£6.25	£8.75	£26.00
Gran Verano Rosé, Chile 2016	£7.00	£10.00	£30.00
M de Minuty Rosé, France 2018	£8.50	£11.00	£33.00
Sancerre Naudet Rosé, France 2015	£7.50	£10.50	£46.00
Pinot Grigio Provincia Di Pavia, Italy 2018	£7.00	£10.00	£31.00

All wines listed also available in 125ml

## BOTTLED BEER AND CIDER

The 3 Brewers of St Albans Classic English Ale <i>St Albans, Herts, 500ml, 4.0% ABV</i>	£6.00
The 3 Brewers of St Albans Golden English Ale <i>St Albans, Herts, 500ml, 3.8% ABV</i>	£6.00
Fullers London Pride <i>Chiswick, London, 500ml, 4.7% ABV</i>	£6.00
Aspall Suffolk Cyder <i>Aspall, Suffolk, 500ml, 5.5% ABV</i>	£6.00
Amstel Light <i>330ml, 3.5% ABV</i>	£4.50
Corona <i>330ml, 4.5% ABV</i>	£4.50
Peroni <i>330ml, 4.5% ABV</i>	£4.50
San Miguel <i>Alcohol Free, 330ml, 0% ABV</i>	£4.00
Old Mout Cherries & Berries <i>Alcohol Free, 500ml, 0% ABV</i>	£4.50

## GIN

Gordons	£4.00
Gordons Pink	£4.75
Hendricks	£5.70
Tanqueray Flor De Sevilla	£6.50

## FEVER TREE TONICS

(200ml) £2.45 each

Indian Tonic	Elderflower Tonic
Slimline Indian Tonic	Mediterranean Tonic
Aromatic Tonic	Sicilian Tonic

## DRAUGHT BEER

	pint	half pint
Carlsberg Lager, Denmark, 3.8%	£5.15	£2.60
Tetley's Bitter, Leeds, Yorkshire, 3.8%	£5.15	£2.60
Guinness, Dublin, Ireland, 4.3%	£5.35	£2.70
San Miguel, Spain, 5.0%	£5.35	£2.70

## SOFT BEVERAGES

Coca Cola. 330ml	£4.00
Diet Coca Cola, 330ml	£3.75
Belvoir Fruit Farms Pressés, 250ml (raspberry or elderflower)	£3.75
Belvoir ginger beer, 250ml	£3.75
Frobishers fruit juices, 250ml (Orange, apple or cranberry)	£3.75
Harrogate still or sparkling water, 330ml	£3.15
Harrogate still or sparkling water, 750ml	£4.95

## HOT BEVERAGES

£4.50 each with American cookie or two petits fours – advise your waiter
Café du Monde (Kenyan AA Grade) Cafetière or Decaffeinated Cafetière, Café Latte, Cappuccino, Americano, Espresso, Macchiato, Café Mocha
Eilles loose-leaf teas - English Breakfast, Decaffeinated English Breakfast (tea bag), Earl Grey, Assam Darjeeling, Silver Needle, Green Jasmine Blossom, Camomile, Peppermint Ginger & Lemon, Fruity Berries, Green Sencha
Belgian Hot Chocolate

**Service Charge:** Gratuities are at your discretion. Please note that our staff keep any gratuities generously given – thank you.

**Allergy Advice:** For information about allergens, including cereals containing gluten, please ask a member of staff before ordering. We produce food in a kitchen where allergens are handled and while we try to keep things separate, we cannot guarantee that any item is allergen free.

(V) = Vegetarian (VE) = Vegan (GF) = Gluten Free (DF) = Dairy Free

**Sauces:** We are pleased to offer the following sauces included within your menu price – please ask your waiter: Tomato ketchup, Mayonnaise, Dijon whole grain mustard, English mustard, Horseradish, Hot gooseberry, Tabasco, HP brown sauce, Mint sauce, Redcurrant jelly, Cranberry jelly

**VAT:** VAT is charged at the current rate applicable

**Dinner Inclusive:** For those staying on a package inclusive of dinner, a £29.50 allocation is deducted from your final bill.

**Children:** 50% off selected food items, strictly for under 12s only. Excludes dishes that can't be served as a smaller portion, and beverages

**Mobiles & E-cigarettes:** Our guests have asked that these are not used in public areas. Thank you for your co-operation.

**Cheese:** If you would like your cheese served at room temperature, please order earlier, or allow 30 minutes.

**FOR HOT AND COLD FOOD, PLEASE TURN OVER**