

SOFT DRINKS

BELVOIR DRINKS

Please ask your server for
flavours available

2.75

EAGER JUICES

Orange, Apple, Cranberry, Tomato

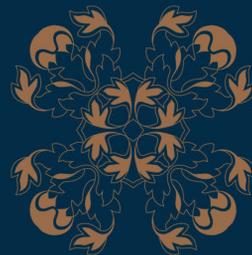
2.25

DRAUGHT BEERS

	PT
Carlsberg	3.50
San Miguel	4.25
Poretti	4.25
Guinness	4.35
Stowford Press	3.75
Real Ale ask your server what's on	3.00 - 3.50

OTHER BEERS & CIDERS

Peroni 330ml	3.75
Cornish Pilsner 330ml	3.75
Brewgooder 330ml can	3.75
Corona 330ml	3.75
San Miguel Alcohol Free 330ml	3.00
Colcombe House Mischief Cider 500ml	4.50
Colcombe House Rouge Cider 500ml	4.50



Room Service

STARTERS

- Soup of the day** with warm bread [V] 5
- Handmade chicken and apricot terrine** fig and honey chutney, ciabatta crostini 5
- Prawn and crayfish cocktail** marie rose, granny smith, avocado 5.5
- Maldon sea salt and black pepper squid** lemon aioli, sweet chilli sauce, rocket salad 5

MAINS

- Ale battered haddock** crushed minted peas, sea salt fries, homemade tartar sauce, and crispy capers (Also available without batter) 10
- Slow cooked shin of beef** baby onion, chestnut mushroom and pancetta sauce, celeriac mash, savoy cabbage 13
- Pan fried salmon** black olive and lemon crushed potatoes, green beans, sundried tomatoes 14
- Mushroom, tomato and red wine pie** olive oil and chive mash, green beans [V] 12.5
- Caesar salad with chargrilled chicken breast** baby gem lettuce, crispy croutons, anchovies, bacon lardons, parmesan shavings, Caesar dressing, soft boiled egg 11.5

GRILL

- Add egg, bacon, blue cheese, smoked Applewood cheese or mushroom to your burger for 75p each**
- British 8oz beef burger** tomato and chorizo relish, brioche bun, coleslaw and fries 11
- Piri-Piri chicken burger** baconnaisse, brioche bun, coleslaw and fries 10.5
- Spicy falafel burger** roasted red pepper and feta tzatziki, brioche bun, coleslaw and fries [V] 10.5
- 8oz ribeye steak** flat mushroom, slow cooked tomato, fries, rocket. (add peppercorn sauce or garlic and herb butter 1.5) 19.5

SHARING BOARDS

- Fisherman's board** 12.5
Smoked haddock, leek and cheddar fishcakes, devilled whitebait, Maldon salt squid, crispy prawns, scampi, lemon wedges, crispy capers, tartar sauce
- Gruyere and cider fondue** 14.5
Cumberland chipolatas, onion bread
- Vegetarian board** 10
Hummus, tzatziki, marinated feta, sundried tomatoes, olives, crudités, toasted pitta [V]

DESSERTS

- Chocolate brownie** salted caramel ice cream, chocolate sauce [V] 5.5
- Gin fizz and elderflower cheesecake** raspberry sorbet 5.5
- Selection of Marshfield ice creams and sorbets (per scoop)** [V] 1.5

SIDES

- | | | | |
|---------------------------------|-----|---------------------------|-----|
| Fries | 2.5 | Mixed leaf salad | 2.5 |
| Mac 'n' cheese with bacon crumb | 3 | Ale battered onion rings | 2.5 |
| Seasonal greens | 2.5 | Herb roasted new potatoes | 2.5 |
| Minted peas | 2.5 | | |

SANDWICHES

Available 24 hours

Choose from **Ham** or **cheese and pickle** or **tuna and mayonnaise** or **egg mayonnaise** on white or brown bread 4.5

BREAKFAST

Breakfast is available in your room from 6.30 (7.30 at weekends) until 10am please refer to the breakfast order card hanging on the back of your door.



Dial 500 to order

Dishes available between 10am - 10pm unless otherwise stated.
Please note that each order will be subject to a tray charge £3.50