



Cottage  
Room Service  
Menu

## ROOM SERVICE MENU SERVED 12 - 10 PM

Tray charge applies: £25 cottage

### Starters

<i>Walled Garden superfood salad</i>	£13
<i>Baby gem, Wiltshire honey and sweet mustard, cashew and parmesan salad</i>	£13
<i>Seasonal Bromham vegetable soup of the day</i>	£11
<i>Newberry's smoked salmon, baby leaves and lemon</i>	£15
<i>Local cold cuts, pickles and apple chutney</i>	£15
<i>St Ella goats' cheese and caramelised red onion tart</i>	£15

### Mains

<i>Wood roast Creedy Carver chicken breast, watercress and shallot salad</i>	£18
<i>8oz ribeye of Stokes Marsh farm beef, bearnaise sauce</i>	£42
<i>Cornish day boat fish, charred lemon, tartare sauce, crushed peas</i>	£26
<i>Wood roast Bromham cauliflower, pomegranate dressing, smoked hummus</i>	£21
<i>Cheese and onion Fenton Farm egg omelette, dressed leaves</i>	£16
<i>Pasta arrabbiata</i>	£18
<i>Wiltshire beef ragout, penne pasta</i>	£22

### Side Dishes

<i>Seasonal vegetable of the day</i>	£9
<i>French fries</i>	£9
<i>Mixed leaf salad</i>	£9
<i>Basket of freshly baked bread</i>	£7

### Desserts

<i>Local cheese plate, crackers and chutney</i>	£14
<i>Freshly cut seasonal fruit salad</i>	£14
<i>Valrhona chocolate brownie, clotted cream</i>	£14
<i>Apple and caramel tart</i>	£14

# CHILDREN'S ROOM SERVICE MENU

Tray charge applies: £25 rooms

## Starters

All £7

*Sweet pepper sticks / hummus*

*Soup of the day (VOA)*

*Melon and raspberry boat*

## Mains

All £14

*Chicken strips / crispy or grilled*

*Day boat fish / crispy or grilled*

*Pork sausages*

*Cheeseburger*

*All served with a choice of garden peas / mashed potato / baked beans /*

*French fries / Seasonal vegetables / leaf salad*

*Fresh egg pasta*

*with a choice of either tomato / pesto / bolognese sauce*

*Margherita pizza*

## Sweets

All £7

*Berries and sorbet*

*Toasted marshmallows and chocolate sauce*

*Selection of ice creams*

*Chocolate brownie with vanilla ice cream*



## DRINKS MENU

Tray charge applies: £25 rooms

### Soft Drinks

<i>Fresh Orange Juice</i>	£4.50
<i>Hayles Fruit Farm Apple Juice (250ml)</i>	£4.80
<i>Hayles Fruit Farm Apple &amp; Raspberry Juice (250ml)</i>	£4.80
<i>Folkingtons Mango Juice (250ml)</i>	£5
<i>Frobisher Tomato Juice (200ml)</i>	£4.50
<i>Frobisher Cranberry/Pineapple Juice</i>	£4.50
<i>Coke/Diet Coke/Zero (200ml)</i>	£4.00
<i>Fever Tree Ginger Ale, Tonic/Light Tonic, Lemonade, Soda Water, Ginger Beer, Elderflower Tonic</i>	£4.50
<i>Still/Sparkling Water (bottle) 750ml</i>	£6
<i>Cordials Lime, Blackcurrant (Still or Sparkling water)</i>	£2

### Cocktails

<i>Negroni</i>	£17
<i>Cosmopolitan</i>	£17
<i>Dark and Stormy</i>	£16
<i>Old Fashioned</i>	£17



## DRINKS MENU

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### Spirits (50ml)

<i>Salcombe Start Point, Devon</i>	44%	£11.50
<i>Hendrick's, Ayrshire, Scotland</i>	41.4%	£11.50
<i>Maxime Trijol VSOP Classic Cognac</i>	40%	£14
<i>Boatyard Vodka</i>	40%	£10.50
<i>Grey Goose Vodka</i>	40%	£12
<i>Doorly's 3Yo White Rum</i>	46%	£10.50
<i>Doorly's 5Yo Golden Rum</i>	40%	£10.50
<i>Foursquare Spiced Rum</i>	40%	£11.50
<i>Macallan 12 Double Cask</i>	40%	£20
<i>Choice of Fever Tree Tonic Mixer: Indian, Light</i>		£4.50

### Beer and Cider

<i>Local Lager (330ml)</i>	£7.50
<i>Local IPA (330ml)</i>	£7.50
<i>Zero Gravity IPA 0.5% (500ml)</i>	£6.50
<i>Local Cider (500ml)</i>	£8.50



## WINE SELECTION

Tray charge applies: £25 cottage

### Champagnes

**Bottle**

**750 ml**

<i>Champagne J. Pérard Grand Cru, Brut Cuvée de Réserve Ambonnay</i>	£85
<i>Champagne J. Pérard Grand Cru, Brut Cuvée Blanc de Blancs, Ambonnay</i>	£94
<i>Champagne J. Pérard Grand Cru, Brut Cuvée Rosé, Ambonnay</i>	£94
<i>Champagne Pol Roger, Brut Reserve, Epernay</i>	£124
<i>Champagne Bollinger, Brut Spécial Cuvée, Aÿ</i>	£138

### White wines

**Bottle**

**750 ml**

<i>Adega Camolas, Clô Branco, Península de Setúbal, Portugal</i>	£30
<i>Pinot Grigio, '3 Volte' Prapian Estate, Venezia, Italy</i>	£38
<i>Sauvignon Blanc, Scott Base, Marlborough, New Zealand</i>	£44
<i>Chardonnay Mâcon-Buisières `Le Vieux Puits` Domaine Thierry Drouin, Burgundy, France</i>	£59
<i>Pouilly-Fumé Domaine J. de Villebois, Loire, France</i>	£78
<i>Chablis Grand Cru Bougros, Domaine du Colombier, Burgundy, France</i>	£139

### Rosé wines

<i>Pinot Grigio, IGT, Via Albini, Italy</i>	£30
<i>Côtes de Provence, Saint Roch-les-Vignes, France</i>	£46

### Red wines

<i>Adega Camolas, Clô Branco, Península de Setúbal, Portugal</i>	£30
<i>Marqués de Cáceres Excellens, Rioja, Cuvée Especial, Spain</i>	£46
<i>Malbec, La Flor, Pulenta, Mendoza, Argentina</i>	£52
<i>Barolo 'Patres' San Silvestro, Piedmont, Italy</i>	£88
<i>Château Phélan Ségur, Saint-Estèphe Bordeaux, France</i>	£145

## WINE SELECTION

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### Half Bottles 375 ml

#### Champagne

*Champagne J. Pérard Grand Cru, Brut Cuvée de Réserve* £44

#### White

*Sauvignon Blanc Reserva, Viña Echeverría, Valle de Curicó, Chile* £18

*Chablis Domaine du Colombier, Burgundy, France* £37

*Sancerre Blanc, Domaine Christian Salmon, Loire, France* £44

#### Red

*Merlot Reserva, Viña Echeverría, Valle de Curicó, Chile* £18

*Valpolicella Classico Bonacosta, Masi, Veneto, Italy* £28

*Château Montaignuillon, Montagne-Saint-Émilion, Bordeaux, France* £37



## ALLERGENS

*Please inform us about any food allergies or dietary requirements at the time of ordering.*

*Scan the QR code to view our allergens menu. Please note that all allergens are used on our premises.*

