



Cottage  
Room Service  
Menu

## ROOM SERVICE MENU SERVED 12 - 10 PM

Tray charge applies: £25 cottage

### Starters

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

### Mains

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

### Side Dishes

<i>Seasonal vegetable of the day (d)</i>	£9
<i>French fries</i>	£9
<i>Mixed leaf salad (ce/sd/mu)</i>	£9
<i>Basket of freshly baked bread (g/d)</i>	£7

### Desserts

<i>Local cheese plate, crackers and chutney (g,d)</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 cottages

## Starters

All £7

*Sweet pepper sticks / hummus (se)*

*Soup of the day (VOA) d/g*

*Melon and raspberry boat*

## Mains

All £14

*Chicken strips / crispy or grilled (g/e)*

*Day boat fish / crispy or grilled (d/g/f)*

*Pork sausages (g/mu/sd)*

*Cheeseburger (d/g/e)*

*All served with a choice of garden peas (d)/ mashed potato (d) / baked beans / French fries / Seasonal vegetables (d)/ leaf salad(sd/mu/ce)*

*Fresh egg pasta*

*with a choice of either tomato / pesto / bolognese sauce (g/e/d/n/sd)*

*Margherita pizza (g/d)*

## Sweets

All £7

*Berries and sorbet*

*Toasted marshmallows and chocolate sauce (d/s)*

*Selection of ice creams (e/d/s)*

*Chocolate brownie with vanilla ice cream (e/d/s)*





## DRINKS MENU

Tray charge applies: £25 rooms

### 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, Venetie, 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

*Tray charge applies: £25 cottage*

### 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.*

### *Allergens Key:*

*(c) crustaceans, (ce) celery, (d) dairy, (e) egg, (f) fish, (g) gluten, (l) lupin, (mu) mustard, (n) nuts, (mo) molluscs, (p) peanuts, (s) soya, (sd) sulphur dioxide, (se) sesame seeds*

