

ROOM SERVICE
MENU

EST.
1912



SANDWICHES / TOASTIES

*Available till 5.30pm | All **8.25** Toasted +1*

All made freshly to order.

Served on bloomer bread with seasonal garnish & crisps

Tuna, Lime Mayonnaise & Cucumber

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Smoked Scottish Salmon & Cream Cheese

.....

Sussex Cheddar Cheese & Pickles V

.....

BLT (bacon, lettuce & tomato)

.....

**Home-Roasted Sussex Gammon Ham,
Rocket & Dijon Mustard**

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Marie Rose Prawns & Baby Gem Lettuce

.....

Crushed Avocado, Chilli & Lime Sourdough VG

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Toasted Tuna Melt

.....

Toasted Sussex Cheddar Cheese & Tomato V

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**Toasted Sussex Cheddar Cheese
& Gammon Ham**

V Suitable for vegetarians. VG Suitable for vegans. VG Vegan option available.*

GF Gluten free. GF Gluten free on request.*

All our food is prepared fresh to order; this may result in a short wait during busy periods. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request. A discretionary 10% service charge will be added to your bill for all food and beverage services and will be shared by the entire hotel team.

MAINS

Available midday - 8.45pm

Beyond Burger VG

Black truffle and mustard
mayo, brioche bun,
caramelized onion, seasonal
salad, skin-on fries and slaw

19

Chicken OR

8oz Beef Burger

Brioche bun, black truffle and
mustard mayo, smoked pancetta,
caramelised onion, seasonal salad,
skin-on fries and slaw

19.5

Moules Marinière

Served with skin on fries
and crusty ciabatta

19

Pea & Watercress Risotto

VG*

Roasted hazelnut and
goat's cheese

18

STEAK

6oz Minute

Served with skin-on fries, grilled cherry tomatoes & rocket salad

22

Add sauce +2

Wild Mushroom / Blue Cheese / Green Peppercorn

SALADS

Add Grilled Halloumi, Chicken or Smoked Salmon +5

Caesar Salad GF*

Little gem, herby croûtons,
red onion and parmesan

14

House Salad GF

King prawns, cherry tomato, chilli,
salad greens, coriander, lemon,
ginger and mustard dressing

18.5

DESSERTS

Rhubarb Eton Mess GF

Rhubarb compôte, lemon meringue

9.5

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Lemon & Raspberry Parfait GF

Pistachio Crumb

9.5

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Belgian Chocolate Torte VG

9.5

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Toffee Apple Crumble Cheesecake 9.5

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Sussex Cheeseboard GF*

Selection of Sussex cheeses, crackers, homemade chutney

13

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Selection of Ice Creams & Sorbets VG*

Please ask your server for today's flavours

8.5

DESSERT WINE & PORT

Muscat de Rivesaltes, Cazes France - 15%

Sweet, aromatic with honeyed citrus

5 50ml

Taylor's LBV Port Portugal - 19%

Rich, full-bodied with dark fruit and spice

6 50ml

Taylor's 10-Year-Old Port Portugal - 20%

Complex, smooth with dried fruit and nutty flavors

12 50ml