

RESTAURANT MENU

TATE	רד	т.	T	C
1/1	ıĸ	н		•
TA:	\mathbf{L}	ъ.		_

GORDAL OLIVES VG 177 KCAL	6
HOXTON BAKEHOUSE SOURDOUGH BREAD, OLIVE OIL, BALSAMIC, SMOKED SEA SALT VG 347 KCAL	5
PORK SCRATCHINGS 544 KCAL	5
SMOKED ALMONDS VG 198 KCAL	6
STARTERS	
BURRATA, ISLE OF WIGHT TOMATOES, BASIL DRESSING V 412 KCAL	12
BANG BANG CAULIFLOWER, GOCHUJANG SAUCE, SPRING ONION, CHILLI VG 418 KCAL	8
CHARGRILLED BEEF TATAKI, PONZU DRESSING, CRISP SHALLOTS 317 KCAL	14
SEVERN & WYE SMOKED SALMON, BEETROOT TARTARE, DILL CRÈME FRAÎCHE 216 KCAL	12
WATERMELON, TOMATO & FETA CHEESE SALAD, CRISP PROSCIUTTO HAM VGA 401 KCAL	10
SEARED SCALLOPS, BOUDIN NOIR, SAMPHIRE, ORANGE, BROWN SHRIMP BUTTER 429 KCAL	15
MAINS	
CORN FED CHICKEN SUPREME, CHORIZO CROQUETTE, TENDERSTEM®, CHILLI JAM 895 KCAL	24
DUCK BREAST, PEACH COMPOTE, WALNUT GRANOLA, CHARRED GEM, RED WINE JUS 1161 KCAL	28
MONKFISH FILLET WRAPPED IN PROSCIUTTO, PRAWNS, MUSSELS, SPICED SAUSAGE AND SAFFRON ORZO 711 KCAL	26
CHEESEBURGER, BACON JAM, TOMATO, LETTUCE, GHERKINS, FRIES 985 KCAL	18
R2R FISH & CHIPS, PEAS, TARTARE SAUCE, LEMON 825 KCAL	19
PEA & MINT TORTELLINI, GARLIC AND LEMON VEGAN BUTTER VG 618 KCAL	20
80Z RIBEYE STEAK, FRIES, BABY LEAF AND PARMESAN SALAD 905 KCAL ADD A SAUCE PEPPERCORN 201 KCAL • GARLIC BUTTER 214 KCAL • RED WINE JUS 174 KCAL	32 3
SALADS	
CRISPY DUCK SALAD, CARROTS, CABBAGE, SPRING ONIONS, HOISIN SAUCE 580 KCAL	18
VEGAN POKE BOWL, COUSCOUS, PICKLED CABBAGE, CARROTS, TOMATOES, CUCUMBER, AVOCADO, CRISPY TOFU, HUMMUS DRESSING \overline{VG} 544 KCAL	16
ADD A LITTLE EXTRA PRAWNS 117 KCAL • CHICKEN 178 KCAL	8
SIDES	
FRIES 225 KCAL	6
MAC & CHEESE V 390 KCAL	6
BABY LEAF & PARMESAN SALAD 160 KCAL	5
GREEN BEANS, GARLIC BUTTER V 388 KCAL	6
HONEY & SESAME SEED MANGETOUT V 222 KCAL	6
CRISP DUCK FRIES, HOISIN, CUCUMBER, SPRING ONIONS 617 KCAL	9

V VEGETARIAN • VG VEGAN

50P FROM EVERY SALE OF THIS DISH WILL GO TO ROOM TO REWARD, A UNIQUE CHARITY THAT UTILISES UNSOLD HOTEL ROOMS TO ENABLE CHARITIES AND COMMUNITIES TO THANK THEIR DEDICATED VOLUNTEERS WITH A WELL-EARNED SHORT BREAK.

OUR FOOD AND DRINKS ARE PREPARED IN AREAS WHERE CROSS-CONTAMINATION MAY OCCUR, AND OUR MENU DESCRIPTORS DO NOT INCLUDE ALL INGREDIENTS. IF YOU HAVE ANY ALLERGIES, INTOLERANCES, OR OTHER DIETARY REQUIREMENTS, OR IF YOU REQUIRE ALLERGEN INFORMATION, PLEASE LET US KNOW BEFORE ORDERING. ADULTS REQUIRE APPROXIMATELY 2000 KCAL A DAY. A DISCRETIONARY GRATUITY OF 12.5% IS ADDED TO THE TOTAL BILL AND DIVIDED FAIRLY BETWEEN THE TEAM AND INDEPENDENTLY FROM THE BUSINESS.



ROOFTOP BAR | KITCHEN | CLUB