

In-Room Dining

The Orangery Brought to Your Room!
Please see Welcome Letter for Timings
(There may be delays during peak times (6pm-9pm) - Thank you for your patience)

Speciality Sandwiches

TOMATO AND MOZZARELLA MELT

Warm Ciabatta, Basil Pesto, Roquette Leaves, Julienne Fries **£14**

FISH FINGER SANDWICH

Breaded Lemon Sole Goujons, Warm Ciabatta, Crisp Baby Gem, Tartare Sauce, Julienne Fries **£16**

POWDERMILLS CLUB SANDWICH

Smoked Back Bacon, Egg Mayonnaise, Smoked Chicken and Plum Tomato on
Toasted White or Malted Brown Bread, Julienne Fries **£16**

Small Plates

SOUP OF THE DAY

Herb Croutons,
Homemade Bread (V) **£8**

HOME CURED CHALK STREAM TROUT

Fennel Jam, Beer Battered Oyster,
Nasturtium **£15**

WHIPPED DUCK LIVER PARFAIT

Quince Puree, Pickled Mustard Seeds,
Homemade Brioche,
Burnt Fig **£12**

Large Plates

HOUSE RECIPE BRITISH BEEF BURGER

Smoked Applewood Cheddar, Sweet Mustard Mayonnaise, Potato Bun, Julienne Fries **£19**

ROASTED CONFIT DUCK LEG

Venison Sausage and White Bean Cassoulet, Wilted Spinach **£25**

GRILLED SOUTH COAST DOVER SOLE

SERVED WHOLE

Prawns, Samphire, Caper and Lemon Browned Butter Buttered New Potatoes **£35**

40-DAY AGED GRASS - FED BEEF SIRLOIN STEAK

Charred Onion, Cherry Vine Tomatoes, Mushroom, Thick Cut Chips **£35**

TRUFFLED WILD MUSHROOM TROFIE PASTA

Creamed Wild Mushroom, Garlic and Spinach Sauce, Parmesan Shavings (V) **£18**

HOMEMADE TAHINI AND CORIANDER FALAFEL

Pickled Red Onion, Flatbread, Plant-based Yoghurt, Houmous, Sweet Potato Fries (VG) **£18**

Desserts

MYATT'S FARM RHUBARB TRIFLE

Vanilla Custard, Rhubarb Gelee, Honeycomb **£10**

TRIPLE BELGIAN CHOCOLATE BROWNIE

Hot Chocolate Sauce, Salted Caramel Ice Cream **£12**

SELECTION OF 3 LOCAL CHEESES

Celery, Membrillo Jam, Homemade Chutney, Fine biscuits **£16**

A Full Range of Hot And Cold Beverages are Available

£5 Tray Charge Will be Applied to all Room Services.