

THE TERRACE

BAR & GRILL

Room Service Menu

24 HOUR
SANDWICHES ON WHITE OR WHOLEMEAL BREAD,
SERVED WITH SALAD AND CRISPS

HONEY ROAST GAMMON *596kcal* **£9.95**

Piccalilli, watercress

NEW YORK DELI *512kcal* **£9.95**

Beef pastrami, pickle, Emmental cheese
and horseradish mayonnaise

CORONATION CHICKEN *483kcal* **£9.95**

Rocket

SUSSEX CHARMER CHEDDAR CHEESE *774kcal* **£9.50**

Real ale chutney

EGG MAYONNAISE *525kcal* **£9**

Wholegrain mustard, watercress

SOUP OF THE DAY *Average 560kcal* **£7.50**

Crusty bread

SERVED 12PM - 9PM
NIBBLES

MARINATED OLIVES *149kcal* **£4.95**

HERITAGE BEETROOT SALAD *476kcal* **£8.50**

Goats' cheese pearls, hazelnut crumble

CRISPY HAM HOCK BITES *478kcal* **£6.95**

Piccalilli sauce

MAIN COURSE

CLASSIC CLUB SANDWICH *812kcal* **£17**

Butterflied chicken breast, bacon, lettuce,
tomato, avocado mayonnaise, sea salted fries

Add fried egg *878kcal* **£17.95**

THWAITES BEER BATTERED HADDOCK *1374kcal* **£18.95**

Crushed peas, hand cut chips
and homemade tartare sauce

**HAND PRESSED BEEF BURGER,
TWO 4OZ BEEF BURGER** *1185kcal* **£17.50**

Sourdough bun, gem lettuce, beef tomato,
Applewood smoked cheddar served
with tomato relish and skin on fries
with streaky bacon *1375kcal*

£18.50

FALAFEL BURGER *1135kcal* **£16**

Sourdough bun, pickle, mint yogurt,
Applewood smoked Cheddar, red onion,
gem Lettuce, skin on fries

8oz DRY AGED SIRLOIN STEAK *1107kcal* **£29.50**

Field mushroom, vine cherry tomatoes,
rosemary salted fries

CHICKEN CAESAR SALAD *763kcal* **£17**

Pancetta, croutons, gem lettuce,
parmesan and anchovy dressing

Prices include VAT, service at your discretion. Allergen Information - we really want you to enjoy your meal with us - if you'd like information about ingredients in any dish. Please ask and we'll happily provide it. Gratuities are left at the discretion of guests. 100% of the gratuities are shared amongst all of our team throughout the hotel.

More dishes to follow on page 2...

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DINNER MENU 6PM STARTERS

ARTISAN BREAD BASKET 452kcal £3 PER PERSON

A selection of our homemade breads with rapeseed oil and aged balsamic vinegar, seaweed salted butter

Add hummus dip 248kcal £3

Add salmon pate 175kcal £4

BOMBAY SAPPHIRE CURED CHALK STREAM TROUT 463kcal £11

Citrus and seaweed pickled fennel salad

CAULIFLOWER FRITTERS 512kcal £8

Roasted squash, spiced red lentils

MAINS

SEASONAL VEGETARIAN DISH (Please ask for this months specials) £17.50

MUSHROOM STROGANOFF 736kcal £17.50

Wild rice, truffle and parmesan

CHICKEN SUPREME 661kcal £22

Butternut squash, gratin potato, black kale, red wine jus

PAN SEARED STONE BASS 834kcal £25

Celeriac, wild mushroom, seaweed pomme pave

SOMETHING EXTRA...

Skin on fries 397kcal

Beer battered onion rings 467kcal

Hand cut chips 583kcal

Buttered seasonal vegetables 286kcal

Garden salad 199kcal

ALL AT £5

FOR AFTERS

A SELECTION OF 3 PETIT FOURS £5.95

GLAZED DOUGHNUT 622kcal £9

Spiced plum puree, cinnamon ice cream

APPLE AND CARDAMON PAVLOVA 595kcal £9

Mulled cider sorbet

SEASONAL FRUIT CRUMBLE Average 540kcal £8.50

Vanilla ice cream

Design your own cheeseboard from our selection of locally sourced cheeses...

LOCAL CHEESES £6 PER CHEESE

Dorset Blue Vinny 334kcal

Tunsworth 395kcal

Sussex Charmer 412kcal

Served with fig chutney, grapes, crackers, bitter chocolate and apricot bread 461kcal

MRS DOWSON'S RIBBLE VALLEY ICE CREAMS AND SORBETS

Please ask for our flavours **3 SCOOPS £7.50**

274kcal average per scoop **1 SCOOP £2.95**

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