

# In Room Dining

Our In-Room Dining options include snacks, small plates, or something a little more substantial. You may also wish to experience some of the dishes from 'The Lampery' menu whilst in the privacy of your own bedroom. You can contact us on extension '856' (12:00pm-10:00pm)

## Nibbles

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<b>Bread Basket</b> (VG, NF) homemade rosemary focaccia, sourdough, homemade butter <i>(465kcal)</i>	5
<b>Marinated Olives</b> (VG, GF, NF, DF) <i>(109kcal)</i>	6
<b>Padron Peppers</b> (VG, GF, NF) with spicy 'nduja mayo <i>(151kcal)</i>	6

## Starters

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<b>Burrata</b> (V, GF) aubergine caponata, homemade rosemary focaccia <i>(378kcal)</i>	15
<b>Pork Bao Buns</b> teriyaki glazed, pickled red onions <i>(728kcal)</i>	12

## Salads

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<b>Classic Chicken Caesar Salad</b> (GF*, NF) free range chicken, croutons, baby gem, anchovies, smoked bacon & parmesan shavings <i>(1040kcal)</i>	21
<b>Watermelon and Feta Salad</b> (GF) <i>(343kcal)</i>	18
<b>Beetroot Salad</b> (GF) goat's cheese mousse, candied walnuts, pickled shallots <i>(511kcal)</i>	16

(V) Vegetarian, (VG) Vegan, (VG\*) Can be made Vegan, (GF) Gluten Free, (GF\*) Can be made Gluten Free, (NF) Nut Free, (DF) Dairy Free

All prices are inclusive of VAT. An optional 12.5% service charge will be added to your bill. All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a team member for details.

## The Bertha Grill

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Our Bertha Grill is no ordinary oven—cooking over natural charcoal, it infuses each dish with a rich, smoky depth while sealing in juices for unbeatable flavour & authentic taste in every bite

<b>Pork Shoulder</b> (GF, NF, DF) <i>(718kcal)</i> red pepper purée, chimichurri	29
<b>T-Bone to share</b> (GF, NF, DF) <i>(1063kcal)</i>	99
<b>Sirloin 275g</b> (GF, NF, DF) <i>(618kcal)</i>	55
<b>Add a Sauce</b> Peppercorn (GF, NF) <i>(267kcal)</i> Red Wine Jus (GF, NF, DF) <i>(278kcal)</i>	4

## Lampery Classics

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<b>Club Sandwich</b> (NF) 3 layers of brioche, chicken, streaky bacon, free-range egg, gem lettuce, tomato, mayonnaise. Served with rosemary fries <i>(1226kcal)</i>	19
<b>The Lampery Burger</b> (GF*, NF) prime British beef patty, streaky bacon smoked cheddar, beef tomatoes, dill pickles. Served with rosemary fries <i>(1242kcal)</i>	21
<b>The Lampery Fish and Chips</b> (NF) battered cod, crushed minted peas, hand cut chips & house tartare sauce <i>(979kcal)</i>	24
<b>Vegan Burger</b> (GF*) vegan cheddar, vegan mayo, lettuce & tomato. Served with rosemary fries <i>(656kcal)</i>	19

## Sides

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<b>Truffle &amp; Parmesan Fries</b> (GF, NF) <i>(311kcal)</i>	7
<b>Rosemary Fries</b> (GF, VG, NF, DF) <i>(321kcal)</i>	5

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## Desserts

<b>Strawberry Pavlova</b> (GF, V) (408kcal)	9
<b>Mangolicious</b> (GF) mango, lemon, coconut (687kcal)	11
<b>Chocolate Soufflé</b> (GF) hazelnut praline, salted caramel ice cream (822kcal)	12
<b>Selection of <del>Granny Gothards</del> Ice Creams and Sorbets</b>	9
Handmade in Devon, Granny Gothards ice creams are pure luxury, crafted with rich, creamy dairy, and only the finest local ingredients. No additives, no artificial flavours, just velvety natural indulgence in every scoop. Choose from chocolate, vanilla, salted caramel, pistachio, strawberry, whiskey, lemon sorbet, passion fruit sorbet, raspberry sorbet (297kcal)	
<b>Cheese Selection</b> (GF*, NF)	24
Shropshire Blue, Ashlynn Goats cheese, Lincolnshire Poacher, Somerset Camembert served with focaccia and grapes (361kcal)	

## Liqueurs & Aperitif

	<b>35ml</b>
<b>Kahlua Coffee Liqueur</b> (20% ABV)	5.5
<b>Midori</b> (20% ABV)	5.5
<b>Sambuca Luxardo</b> (38% ABV)	5.5
<b>Limoncello Luxardo</b> (27% ABV)	5.5
<b>Archers Peach Schnapps</b> (18% ABV)	7
<b>Pernod</b> (40% ABV)	5.5
<b>Jägermeister</b> (35% ABV)	5.5
<b>Southern Comfort</b> (35% ABV)	5.5
<b>Disaronno Amaretto</b> (28% ABV)	5.5
<b>Cointreau</b> (40% ABV)	5.5
<b>Discarded Cascara Vermouth</b> (21% ABV)	5
<b>Chambord</b> (16.5% ABV)	6
<b>Lillet Rose</b> (17% ABV)	5.7
<b>Grand Marnier</b> (40% ABV)	6
	<b>50ml</b>
<b>Baileys Irish Cream</b> (17% ABV)	7
<b>Pimm's No.1 Cup</b> (25% ABV)	7
<b>Aperol</b> (11% ABV)	7
<b>Grappa</b> (40% ABV)	7
<b>Campari</b> (25% ABV)	7

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## The Lampery Signature Cocktails

<b>The Lampery Martini</b>	14
Sipsmith gin, Cointreau, passion fruit purée, lychee purée, lemon juice, vanilla sugar, bitters	
<b>Mrs Bagwell</b>	14
Bulleit Rye, lemon juice, angostura, apple juice	
<b>French Blonde</b>	14
St Germain Elderflower liqueur, Sipsmith Dry gin, Lillet Blanc, grapefruit juice, Angostura bitters	
<b>Baby Turtle</b>	16
Campari, reposado tequila, lime juice, cinnamon syrup, Better's foaming drops	
<b>Winter Aperol Spritz</b>	14
Aperol, Chambord, ginger beer, prosecco	
<b>White Pumpkin</b>	14
Havana Especial Rum, Havana white rum, pumpkin spice, vanilla, almond milk, cream	

## Signature Virgin Cocktails

<b>Autumn</b>	7
Pear juice, ginger beer, pumpkin syrup	
<b>Pumpkin Tini</b>	11
Captain Morgan 0% rum, pumpkin spice, espresso, milk, cream, cinnamon	

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## Classic Cocktails

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<b>Amaretto Sour</b> Disaronno Amaretto, lemon juice, sugar syrup, foaming drops	12
<b>Aperol Spritz</b> Prosecco, Aperol, Franklin & Sons soda water	13
<b>Bellini</b> Prosecco, peach liqueur, peach purée	12
<b>Bloody Mary</b> Absolut Blue Vodka, tomato juice, lime, Worcestershire sauce, Tabasco, salt & pepper	12
<b>Caipirinha</b> Sagatiba Cachaça, lime wedges, sugar	12
<b>Caipiroska</b> Ketel One Vodka, lime wedges, sugar	12
<b>Clover Club</b> Tanqueray Gin, dry vermouth, lemon juice, fresh raspberries, egg white	13
<b>Cosmopolitan</b> Absolut Citron, Cointreau, cranberry juice, lime juice	12

## Classic Cocktails

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<b>Daiquiri</b> Havana 3yr, lime juice, sugar syrup	12
<b>Dark &amp; Stormy</b> Goslings Rum, Franklin & Sons Ginger Beer, lime juice, sugar syrup	12
<b>Espresso Martini</b> Sipsmith Sipping Vodka, Kahlua, espresso	12
<b>French 75</b> Tanqueray Gin, Lanson Le Black Création Champagne, lemon juice, sugar syrup	17
<b>Hugo Spritz</b> Elderflower cordial, Prosecco, Franklin & Sons soda water	12
<b>Japanese Iced Tea</b> Absolut Blue Vodka, Japanese gin, Midori melon liqueur, sweet n sour, Franklin & Sons Lemonade	14
<b>Jungle Bird</b> Campari, Kraken dark rum, pineapple juice, lime purée, sugar syrup	14
<b>Kir Royale</b> Lanson Le Black Création Champagne, Crème de cassis	18

## Classic Cocktails

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<b>Manhattan</b> made with Bulleit Rye, have it dry, sweet or perfect	12
<b>Margarita</b> Jose Cuervo Tequila, Cointreau, lime juice	12
<b>Mediterraneo</b> Gin Mare, Franklin & Sons tonic water, orange, rosemary	14
<b>Mimosa</b> Lanson Le Black Création Champagne, orange juice, Grand Marnier	14
<b>Mojito</b> Havana 3yr, lime, sugar, mint, Franklin & Sons soda water	12
<b>Moscow Mule</b> Absolut Blue Vodka, Franklin & Sons ginger beer, lime juice	12
<b>Negroni</b> Tanqueray, Antica Formula, Campari	12
<b>Old Fashioned</b> Maker's Mark, orange bitters	13
<b>Passionfruit Martini</b> Absolut Vanilia, Passoã, passionfruit purée	12
<b>Piña Colada</b> Havana 3yr, pineapple juice, coconut milk, fresh pineapple	12

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## Classic Cocktails

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<b>Singapore Sling</b> Tanqueray Gin, cherry liqueur, DOM Benedictine, Cointreau, bitters, pineapple juice, lime juice, grenadine, Franklin & Sons soda water	13
<b>Tom Collins</b> Tanqueray Gin, lemon juice, sugar syrup, Franklin & Sons soda water	12
<b>Vesper Martini</b> Absolut Blue Vodka, Tanqueray Gin, Lillet Blanc	12
<b>Vodka Martini</b> made with Absolut Blue Vodka, have it regular, dry or dirty	12
<b>Whisky Sour</b> Maker's Mark, lemon juice, sugar syrup, foaming drops	13
<b>White Russian</b> Absolut Blue Vodka, Kahlua, fresh cream	13

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## Virgin Cocktails

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<b>Virgin Mojito</b>	7
lime, sugar, mint, Franklin & Sons soda water	
<b>Virgin Bloody Mary</b>	7
tomato juice, lime, Worcestershire sauce, Tabasco, salt & pepper	
<b>Virgin Piña Colada</b>	7
pineapple juice, coconut milk, fresh pineapple	
<b>Dark &amp; Spicy</b>	11
Caleño, Franklin & Sons Ginger Beer, lime juice	
<b>Virgin Mediterraneo</b>	11
Ceder's Classic, Franklin & Sons tonic water, orange, rosemary	

## No & Low

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<b>Tanqueray 0.0%</b> (0.05% ABV) (35ml)	5.4
<b>Caleño Dark &amp; Spicy</b> (0% ABV) (35ml)	5.4
<b>Ceder's Classic or Pink Rose</b> (0% ABV) (35ml)	5.8
<b>Captain Morgan Spiced Gold 0%</b> (0% ABV) (35ml)	7
<b>Heineken 0.0</b> (0.05% ABV) (330ml)	4.8
<b>Old Mout Berries &amp; Cherries Alcohol Free</b> (0% ABV) (500ml)	6.5

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## Gin

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	<b>35ml</b>
<b>Tanqueray London Dry</b> (41.3% ABV)	5.5
<b>Beefeater Pink</b> (40% ABV)	5.4
<b>Beefeater</b> (40% ABV)	5.6
<b>Bombay Sapphire</b> (40% ABV)	5.9
<b>Sipsmith</b> (41.6% ABV)	6
<b>Sipsmith Flavours</b> (Various ABV)	6
<b>Tanqueray Flor De Sevilla</b> (41.3% ABV)	6
<b>Malfy Grapefruit Rosa</b> (41% ABV)	6.7
<b>The Botanist</b> (46% ABV)	7
<b>Tanqueray 10</b> (47% ABV)	6.7
<b>Hendricks</b> (41.4% ABV)	7
<b>Sipsmith Sloe Gin</b> (29% ABV)	7
<b>Gin Mare</b> (42.7% ABV)	8.5
<b>Monkey 47</b> (47% ABV)	11
<b>Japanese Gin</b> (42% ABV)	11

## Vodka

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	<b>35ml</b>
<b>Absolut Blue</b> (40% ABV)	5.5
<b>Absolut Flavoured Vodka</b> (40% ABV)	5.5
<b>Absolut Elyx</b> (42.3% ABV)	7
<b>Ketel One</b> (40% ABV)	5.8
<b>Sipsmith Sipping Vodka</b> (40% ABV)	6.5
<b>Chase English Potato Vodka</b> (40% ABV)	7
<b>Belvedere</b> (40% ABV)	7.5
<b>Grey Goose Vodka</b> (40% ABV)	8.2

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## Rum

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	<b>35ml</b>
<b>Havana Club Añejo 3</b> (40% ABV)	5.5
<b>Captain Morgan Spiced Rum</b> (35% ABV)	5.5
<b>Discarded Banana Peel Rum</b> (37.5% ABV)	7
<b>Kraken Spiced Rum</b> (40% ABV)	5.5
<b>Malibu</b> (21% ABV)	5.5
<b>Appleton Estate</b> (40% ABV)	5.8
<b>Havana Club Añejo 7</b> (40% ABV)	6
<b>Wray &amp; Nephew</b> (63% ABV)	6
<b>Koko Kanu</b> (40% ABV)	5.8

## Brandy

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	<b>35ml</b>
<b>Martell VS</b> (40% ABV)	5.6
<b>Hennessy VS Cognac</b> (40% ABV)	6.9
<b>Hennessy XO Cognac</b> (40% ABV)	35

## Tequila

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	<b>35ml</b>
<b>Jose Cuervo Especial Silver</b> (40% ABV)	5.5
<b>Jose Cuervo Especial Gold</b> (40% ABV)	5.5
<b>Patron Silver</b> (40% ABV)	8.5
<b>Patron Reposado</b> (40% ABV)	12
<b>Casamigos Añejo</b> (40% ABV)	16

## Whisky

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<b>SCOTTISH &amp; IRISH</b>	<b>35ml</b>
<b>Johnnie Walker Red Label</b> (40% ABV)	5.5
<b>Jameson</b> (40% ABV)	5.5
<b>Monkey Shoulder</b> (40% ABV)	6
<b>Johnnie Walker Black Label</b> (40% ABV)	6.25
<b>Balvenie Doublewood 12 year</b> (40% ABV)	10
<b>Glenmorangie 10 year</b> (40% ABV)	7.7
<b>Glenfiddich 12 year</b> (40% ABV)	8
<b>Highland Park 12 year</b> (40% ABV)	8.5
<b>Glen Garioch 12 year</b> (48% ABV)	9
<b>Dalwhinnie 15 year</b> (43% ABV)	10
<b>Laphroaig 10 year</b> (40% ABV)	9
<b>Talisker 10 year</b> (43% ABV)	12
<b>Macallan Doublecask 12 year</b> (40% ABV)	15
<b>Glenfiddich 21 year</b> (40% ABV)	45

<b>CANADIAN &amp; AMERICAN</b>	<b>35ml</b>
<b>Canadian Club</b> (38% ABV)	5.5
<b>Jack Daniels</b> (38% ABV)	5.7
<b>Maker's Mark</b> (45% ABV)	6
<b>Woodford Reserve</b> (42.5% ABV)	7.1
<b>Bulleit 95' Rye</b> (45% ABV)	7.5

<b>JAPANESE</b>	<b>35ml</b>
<b>Nikka from the Barrel</b> (51.4% ABV)	12
<b>Suntory Hibiki Harmony</b> (43% ABV)	17

## Champagne & Sparkling Wine

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	125ml	bottle
Lanson Le Black Création NV Brut France (12.5% ABV)	17.5	81
Lanson Le Rosé NV Brut France (12.5% ABV)	17.5	96
Masottina Collezione 96 Extra Dry Prosecco NV Italy (11% ABV)	7	38
Masottina Collezione 96 Rosé Prosecco NV Italy (11% ABV)	7.5	39

## White Wine

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	175ml	bottle
Sauvignon Blanc, Lake Chalice New Zealand (12.5% ABV)	11.25	47
Chardonnay, Boundary Line Australia (13% ABV)	7.75	32
Assyrtico Cuvée, Château Oumsiyat Lebanon (12.5% ABV)	9	33
Piquepoul/Terret, Les Vignerons de Florensac France (12% ABV)	8	33
Verdeca, San Marzano Italy (12.5% ABV)	8.75	37
Pinot Grigio, Sacchetto Italy (12% ABV)	8.25	34

## Rosé Wine

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	175ml	bottle
Pinot Grigio Blush, Novità Italy (11% ABV)	7	29
Rosé di Primitivo, San Marzano Italy (12.5% ABV)	11.5	39
Côtes de Provence Rosé, Château de l'Aumérade France (13% ABV)	10.5	44

## Red Wine

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	175ml	bottle
Rioja Reserva, Bodegas Ondarre Spain (13.5% ABV)	10.5	44
Touriga Nacional Blend, Herdade do Rocim Portugal (14% ABV)	10	42
Tempranillo/Cabernet blend, Château Oumsiyat Lebanon (12.5% ABV)	8	33
Andeluna Malbec, 1300 Argentina (13.5% ABV)	11	46
Shiraz, Mount Langi Ghiran Australia (14.5% ABV)	11.5	49
Merlot Reserva, Viña Echeverría Chile (13.5% ABV)	8.75	37

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## Draught Beer & Cider

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	Pint
Amstel (4.1% ABV)	6.75
Birra Moretti (4.6% ABV)	7.5
Beavertown Neck Oil session IPA (4.3% ABV)	7.95
Inch's Cider (4.5% ABV)	6.25

## Bottled Beer

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Birra Moretti (4.6 ABV) (330ml)	6.2
Heineken (5% ABV) (330ml)	6
Meantime London Pale Ale (4.3% ABV) (330ml)	6.8
Guinness (4.2% ABV) (588ml)	6.7

## Bottled Cider

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	500ml
Bulmer's Original (4.5% ABV)	6.1
Old Mout Flavours (4% ABV)	6.8

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## Belu Water

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£1 of each sale of filtered water serves a real purpose.

Belu give their profits to WaterAid and bring a more sustainable future to the table.

Good for people. Good for Planet.

**Still or Sparkling Water** (750ml) 4

## Soft Drinks

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<b>Coca Cola / Diet Coke / Coke Zero</b> (200ml)	3.3
<b>Appletiser</b> (275ml)	4.2
<b>Franklin &amp; Sons, Indian Tonic</b> (200ml)	3.3
<b>Franklin &amp; Sons, Light Tonic</b> (200ml)	3.3
<b>Franklin &amp; Sons, Lemon Tonic</b> (200ml)	3.3
<b>Franklin &amp; Sons, Elderflower Tonic</b> (200ml)	3.3
<b>Franklin &amp; Sons, Pink Grapefruit Tonic</b> (200ml)	3.3
<b>Franklin &amp; Sons, Soda Water</b> (200ml)	3.3
<b>Franklin &amp; Sons, Lemonade</b> (200ml)	3.3
<b>Franklin &amp; Sons, Ginger Ale</b> (200ml)	3.3
<b>Franklin &amp; Sons, Ginger Beer</b> (200ml)	3.3

## Fruit Juices

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<b>Orange Juice</b>	4
<b>Apple Juice</b>	4
<b>Grapefruit Juice</b>	4
<b>Cranberry Juice</b>	4
<b>Pineapple Juice</b>	4
<b>Tomato Juice</b>	4

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## Coffee

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<b>Espresso</b>	3.5
<b>Double Espresso</b>	4.5
<b>Cortado</b>	4.5
<b>Americano</b>	4.5
<b>Cappuccino</b>	5
<b>Latte</b>	5
<b>Macchiato</b>	5
<b>Flat White</b>	5
<b>Mocha</b>	5
<b>Hot Chocolate</b>	5
<b>Flavoured Syrups</b>	0.8
Pumpkin, Vanilla, Caramel, Cinnamon	

## Tea

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<b>English Breakfast</b>	4.5
<b>Earl Grey</b>	4.5
<b>Green Tea</b>	4.5
<b>Peppermint</b>	4.5
<b>Camomile</b>	4.5
<b>Lemon &amp; Ginger</b>	4.5
<b>Cranberry, Raspberry &amp; Elderflower</b>	4.5
<b>Decaf English Breakfast</b>	4.5

Alcoholic Strength of all beverages (ABV)

Champagne	11.5-12.5%
White Wine	11.5-15%
Beers	4-6.7%
Aperitifs	15-40%
Spirits	21-48%
Fortified	15-20%
Liqueurs	17-40%

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