



ROOM SERVICE

AVAILABLE DAILY
FROM 12:00PM - 10:00PM

STARTERS

Warm sourdough loaf with salted butter
£6.75

Chef's freshly made soup of the day
£12.25

House-cured beetroot salmon infused with
Durrant's Gin, pickled cucumber, salmon
roe, horseradish cream & toasted rye bread
£21.00

Three-cheese toastie, Cornish Quartz aged
Cheddar, Clawson Stilton, Somerset Brie & Bramley
apple & cider chutney with root vegetable crisps
£17.25

Thinly sliced grass-fed roast sirloin of beef, mixed salad, shaved parmesan, toasted pine nuts,
cherry tomatoes, house dressing & balsamic glaze (gf)
£19.00 / £28.50

TODAY'S DAILY SPECIAL

Please speak to a member of the team for more information

FINGER SANDWICHES

Served with root vegetable crisps

Cucumber, cream cheese, dill, tomato loaf
£12.00

Scottish smoked salmon
£16.00

Egg mayonnaise, mustard cress, white loaf
£12.00

Truffled chicken mayonnaise, wholemeal loaf
£14.50

MAINS

Club sandwich
Yorkshire grain-fed chicken breast,
bacon, plum tomato, baby gem,
mayonnaise, fried egg & fries
£24.75

Spring vegetable risotto
With bean curd, crispy shallots
& deep-fried lilliput capers (vg, gf)
£16.75 / £23.75

Caesar salad
Baby gem, anchovies, parmesan, croutons,
poached egg, Caesar dressing (v)
£16.00 / £24.00
Add chicken breast **£7.50** or bacon **£5.00**

Durrant's cheeseburger
Brioche bun, gem lettuce, plum tomato,
caramelised onions, mature cheddar,
homemade relish, gherkin & fries
£25.50 Add bacon **£5.00**

SIDES ALL £6.75

French fries

Hand-cut chips

Isle of Wight heritage tomatoes with
aged balsamic dressing (vg, gf)

Mixed salad (vg, gf)

DESSERTS

Seasonal Eton mess (gf)
£10.75

Elderflower, pistachio & strawberry tart
£12.75

Cake of the day
£9.75

Durrant's Signature Rum Baba with
rhubarb chantilly cream
£13.25

White chocolate mousse with coconut,
passion fruit & pineapple (vg, gf)
£13.50

Ice cream selection: London honeycomb / raspberry ripple / vanilla / cinnamon

Sorbet selection: Lemon / mango / blackcurrant / coconut

£3.75 PER SCOOP

Selection of cheeses: Cornish Quartz aged Cheddar, Clawson Stilton, Somerset Brie,
Rosary Goats Ash with oatcakes, celery, Bramley apple & cider chutney & grapes

£19.75 PER PERSON

(vg: vegan | gf: gluten-free | v: vegetarian)