

FOR KIDS

Daily From 12—10pm

Mains

| | |
|--|----|
| Penne Pomodoro, Parmesan | 9 |
| Roasted Fresh Fish, Broccoli, Petit Pois & Fries | 10 |
| Chicken Milanese, Broccoli, Petit Pois & Fries | 10 |
| Mini English Beef Slider & Skinny Fries | 11 |
| Pea & Parmesan Risotto, Extra Virgin Olive Oil | 9 |

Sides

| | |
|-----------------------------|---|
| Sliced Avocado, Vinaigrette | 4 |
| Mashed Potato | 4 |
| Skinny Fries | 4 |

Pudding

| | |
|------------------------------------|---|
| Barret's Cookies | 4 |
| Goey Gluten—Free Chocolate Brownie | 4 |

We are delighted to offer our guests access to a complimentary range of soft drinks and light snacks.

Your minibar will be replenished daily

BEAVERBROOK

We aim to deliver all Room Service orders within 25-30 minutes.

Please allow us a little longer at our busiest times

BREAKFAST Daily 7.30 to 10.30am

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| Waffles | 18 |
| Hennessy VS Maple Syrup, Crispy Bacon & Clotted Cream | |
| Avocado & Flowers (v) | 14 |
| Cherry Tomato, Marigold Oil & toasted Sourdough | |
| Full English Breakfast | 20 |
| Fried, Poached or Scrambled Crispy Bacon, Local Butcher's Sausage, Cherry Tomatoes & Portobello Mushroom | |
| Continental Breakfast (v) | 18 |
| Fruit Salad, Dorset Organic Yoghurt & Granola | |
| Loch Fyne's Smoked Salmon & Scrambled Eggs | 19 |
| Wild Rocket & Chives | |
| Soft Boiled Eggs & Soldiers | 9 |
| Spinach Scramble | 14 |
| Red Onion, Fennel, Goats Cheese & Paprika | |
| Gluten Free Organic Porridge Oats | 14 |
| Beaverbrook Honey & Berry Compote | |
| Garden Crudities (v) | 19 |
| Homemade hummus, Baby Vegetables, Olive Powder & Orange Reduction | |



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Nibbles

| | |
|------------------------|---|
| Great Greek Pistachios | 5 |
| Big Green Olives | 5 |

Starters

| | |
|---|----|
| Heritage Beetroot & Burrata | 16 |
| Pistachio & Watercress | |
| Chicory, Toasted Seeds & Smoked Pecorino | 10 |
| Spring Onion & Chives | |
| Crispy Polenta Squid | 12 |
| Parsley & Preserved Lemon | |

Risotto & Pasta

| | |
|--|----|
| Risotto of Black Périgord Truffle | 27 |
| Old Winchester & Chopped Chives | |
| Ragu of Slow Cooked Lamb Shoulder | 29 |
| Pappardelle, Aubergine & Salted Ricotta | |

Every care is taken to avoid any cross contamination from allergens during preparation. We do however work in a kitchen that processes allergenic ingredients and we do not have

a specific allergen free zone or dedicated fryers. We are not a nut free establishment and nuts from part of our menus and are offered freely throughout the restaurant and bars. If you have any specific allergies or concerns, please let us know and we'll do our best to help.

Mains

| | |
|---|----|
| Wild Mushrooms & Somerset Halloumi | 27 |
| Thyme & Hazelnut | |
| Josper Grilled Fillet of Sea Bream | 30 |
| Cime di Rapa, Clementine & Crab | |
| Roasted Pumpkin & Puy Lentils | 23 |
| Rainbow Kale, Red Chilli & Ginger | |
| Aged Sirloin of English Beef | 35 |
| Puntarelle, Black Garlic & Sage | |

Sides

| | |
|--|---|
| Crispy Pancetta & Petit Pois | 6 |
| 50/50 Mash | 6 |
| Josper Grilled Chilli Broccoli | 6 |
| Endive & Radicchio, Rosemary Vinaigrette | 6 |

Pudding

| | |
|--|----|
| Tiramisu | 9 |
| Pistachio Biscotti | |
| Caramalised Sicilian Lemon Tart | 9 |
| Crème Fraiche & Mint | |
| Artisan Italian & English Cheeseboard | 15 |

Quince Paste & Salted Crackers