

In-Room Dining

Don't fancy venturing out?

Why not order some gourmet bites or dishes to enjoy from the comfort of your room...



Breakfast

Available 7am to 11am

Pastries & breads

Brown or white toast, sourdough

Jams, strawberry, raspberry, apricot, marmalade

Croissant, pain au chocolat, pain aux raisin,

muffin, crumpet

Selection of meats

Salami, Parma ham, chorizo, cooked ham

Selection of cheese

Brie, Double Gloucester, Emmental, Gruyère

Natural yoghurt, fruit compote

Fresh fruit salad

Selection of cereals

Granola, muesli

Linseeds, Goji berries, toasted pumpkin seeds

Bergamot & orange poached prunes

Overnight oats, banana, peanut butter, honey

Smoothie of the day, orange juice, apple juice, grapefruit juice

Selection of coffees and loose teas

Champagne Delamotte 125ml glass £18.00 | Prosecco 125ml glass £9.5

Feeling 'tip top' after your dining experience with us? We have popped a 10% discretionary service charge onto your bill and all of this will be shared equally amongst our hard-working team. If you'd like to opt-out that's fine too, just let us know.





Breakfast

Available 7am to 11am

The Full Dormy

Billy's Eggs (scrambled, poached or fried),
sausage, local back bacon, field mushrooms, grilled tomato,
black pudding, hash brown, baked beans

The Full Dormy vegetarian

Billy's Eggs (scrambled, poached or fried),
vegetarian sausage, vegetarian bacon, field mushroom,
grilled tomato, hash brown, baked beans (V)

Egg dishes

Poached eggs, ham hock, hollandaise, toasted muffin
Poached eggs, smoked salmon, hollandaise, toasted muffin
Poached eggs, crushed avocado, chilli, feta, lime, toasted sourdough (V)
Dippy eggs, toasted white soldiers (4 minutes) (V)
Spanish omelette Ham, Gruyère / Haddock, spinach / Pepper, tomato (V)

Fish

Grilled kipper, caper, lemon and parsley butter

Smoked salmon, toasted crumpet, scrambled egg, chive

Sweet tooth

American style pancakes, streaky bacon, maple syrup, blueberries

Porridge

Plain or topped with Nutella, crushed hazelnut & cocoa nibs (V)

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Some of our dishes contain allergens, as well as calories. If you'd like to see our allergen menu and calorie count for our dishes scan the OR code.



In Room Dining

Available from 12pm to 6pm

	Seasonal soup, sourdough, butter	£10
	Warm sausage roll, brown sauce	£10
	Hummus, zhoug, chickpeas, crusty sourdough	£12
	Prawn and Marie Rose sandwich (granary or white bread)	£12
	Gem lettuce, artichoke, piquillo peppers, barrel-aged feta, olives, tahini dressing	£14
	Ploughman's, Wiltshire honey glazed ham, pork pie, cave-aged cheddar, pickles	£15
	Chicken Caesar salad, streaky bacon, parmesan, anchovies	£18
	Smoked salmon, crème fraîche, sea herbs, mustard seeds, brown bread & butter	£18
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	Pizzas	
	Pepperoni, piquillo pepper, chilli, rocket, parmesan	£18
	Artichoke, Nocellara olives, parsley pistou, rocket	£18
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	Cascanal visatta 70 months neverseen	£20
	Seasonal risotto, 30 months parmesan	£26.5
	Sirloin steak (6oz) miso & parsley garlic butter, fries	EZ0.3
	Fries £5 Mixed leaves, lemon dressing £5 Sweet potato fries, truffle, parmesan £6.5	
	Invisible fries £5 - 0% Calories, 100% Charity	
	Tuck into a side of invisible chips. They're delicious. All proceeds go to the charity, Hospitality Action	
	Dormy sorbets and ice creams (3 scoops)	£10
	Crème brûlée, blackberry sorbet	£10
	Warm chocolate cookie dough, salted caramel, toasted hazelnuts, blueberries	£11
	Cream tea - warm scones (plain or fruit), jam, clotted cream, tea or coffee of your choice	£15
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À la carte

Available from 6pm to 9.30pm

Breads Josh's Windrush ale & oat bread £4 Otis & Belle sourdough £4

Small

Cauliflower soup, nettle pesto, preserved lemon, toasted hazelnuts	£10
Velsh Beechwood smoked cheddar soufflé, Hawkstone cider pickled onions	£12
ruit Pig Co black pudding scotch egg, spiced apple & prune sauce	£12
leirloom tomatoes, almond & garlic cream, basil, black olive	£12
Paddock Farm pork pâté en croûte, English rhubarb chutney	£13
Viltshire truffle, goat's curd, Revills farm tenderstem broccoli, charred leeks	£14
crispy prawn filo, wild garlic chimichurri, shellfish & finger lime dip	£15
Cured smoked Chalkstream trout, nasturtium, white grape dressing	£16

Large

Courgette and basil risotto, barrel-aged feta, tomato salad	£22
Outdoor Pig Company steak & ale pie, caramelised kidney, buttery mash potato, red wine & shallot sauce	£24
Wiltshire truffle tagliatelle, Spenwood cheese, crispy hen of the woods	£28
Addlington Farm chicken breast, tikka masala sauce, turmeric new potatoes, garden leeks	£29
Day boat red mullet, Cornish mussels, squid, saffron and parmesan rouille, lobster bisque, tenderstem broccoli, shrimps	£35
Home Farm rump of lamb, pea purée, miso glazed asparagus, anchovy potato gratin	£38
Stokes Marsh Farm 8oz rib-eye steak, smoked garlic butter, horseradish crispy kale, rosemary fries	£42
Loch Duart salmon wellington, garden vegetables, seaweed mash, Vermouth sauce (to share)	£64

Sides

Fries, smoked Cornish sea salt & rosemary	£5	Tenderstem broccoli, wild garlic pesto	£6
Mixed leaves, lemon & olive oil dressing	£5	Gratin dauphinois, smoked cheddar	£6
Heritage carrots, parsley pistou	£6		

Sweet

Egg custard tart, Wye Valley rhubarb	£10
Sticky toffee Braeburn apple cake, clotted cream ice cream	£10
Chilled rice pudding, English strawberries, honeycomb, tarragon	£10
Baked Alaska, raspberries, peach, lemon verbena	£10
Warm chocolate fondant, cherries, almond milk ice cream	£10
Seasonal cheese, crackers, thyme honey	£14

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Little Mouths, Little Plates

Available from 12-midday to 10pm

Ready, Steady, Starters

Cheesy garlic bread £5
Crudités, hummus £5
Soup of the day £5

The Main Event

Steamed fish, garden vegetables £9

Pasta, tomato sauce £9

Sausage, mash, baked beans £9

Fish, chips, peas £9

All Things Nice

Chocolate brownie, vanilla ice cream £6

Two scoops of ice cream £6

Cut fruit £6



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Late night bites

Available from 10pm to 7am

Seasonal soup, sourdough, butter	£10
Cheese and pickle sandwich	£1
Ham and salad sandwich	£1
Hummus, zhoug, chickpeas, crusty sourdough	£12
Prawn and Marie Pose sandwich	£13



