

# IN-FRO



## SHARING & NIBBLES

<b>British Charcuterie &amp; Cheese Board (gfa)</b> Cobble Lane bresaola, fennel & garlic salami, coppa, coastal Cheddar, Somerset Brie, sourdough, cornichons, fig & orange chutney	<b>18.95</b>
<b>Vegetarian Antipasti Board (v)(gfa)</b> Pimento stuffed olives, caper berries, caponata, stuffed vine leaves, grilled halloumi cheese, sourdough	<b>17.95</b>
<b>Artisan Bread Selection (v)</b> Grilled sourdough, sundried tomato & olive focaccia, grissini breadsticks, truffle butter	<b>7.95</b>
<b>Corn Ribs (vg)(gf)</b> Togarashi seasoning, fresh lime, red chilli	<b>8.95</b>
<b>Mixed Olives (v)(gf)</b> Pimento stuffed Kalamata & Nocellara olives, caper berries	<b>5.5</b>
<b>Crispy Salt &amp; Pepper Chicken Wings (gf)</b> Crispy chicken, pineapple ketchup, pickled red onion, fresh red chilli	<b>9.5</b>

## SALADS






<b>Warm Winter Salad (vg)</b> Bulgar wheat, vegan feta, baby greens, apple, pomegranate seeds, maple & mustard dressing	<b>13.95</b>
<b>Caesar Salad (gfa)</b> Baby gem lettuce, Caesar dressing, crispy bacon, croutons, Parmesan shavings, anchovy crumb	<b>14.95</b>

### Make It Special






<b>Add Grilled Chicken Breast (gf)   5.95</b>
<b>Add Halloumi (v)(gf)   4.95</b>
<b>Add Falafel (vg)   4.95</b>

## PIZZAS

Our pizzas are crafted using a traditional Neapolitan-style base & are served with slow-roasted garlic aioli. Please speak to your server for gluten free pizza base options.


<b>Classic Margherita (v)</b>  Rich marinara tomato sauce, mozzarella, fresh basil	<b>15.95</b>
<b>Pollo</b>  Tomato, grilled chicken, mozzarella, fresh basil	<b>17.95</b>
<b>Rustica (vg)</b>  Tomato, grilled vegetables, vegan mozzarella, fresh basil	<b>15.95</b>
<b>Polpetta</b>  Hand-crafted beef & pork meatballs, tomato, mozzarella, fresh basil	<b>17.95</b>
<b>Diavola</b>  Tomato, pepperoni, 'nduja, mozzarella, fresh red chilli	<b>17.95</b>

## SANDWICHES & WRAPS

<b>Fish Finger Wrap (gfa)</b> Hand made goujons, baby gem lettuce, onion & cucumber salad, minted peas & tartare sauce	<b>12.95</b>
<b>Egg Mayonnaise (v)(gfa)</b>  Red pepper & olive focaccia, egg, mayonnaise, chives	<b>7.95</b>
<b>Honey Roasted Ham &amp; Dijon (gfa)</b>  Sourdough, Dijon mustard, rocket	<b>10.95</b>
<b>Hot Italian Meatball Sub</b>  Warmed sub roll, beef & pork meatballs, tomato, mozzarella, fresh basil	<b>12.95</b>
<b>Chicken Club Sandwich (gfa)</b>  Sourdough, grilled chicken breast, crispy bacon, baby gem lettuce, fresh tomato, mayonnaise	<b>12.95</b>
<b>Chick-N Club Sandwich (vg)(gfa)</b>  Sourdough, grilled plant-based chicken, crispy vegan bacon, baby gem lettuce, fresh tomato, vegan mayonnaise	<b>10.95</b>

## SIDES

<b>Steak Garnish (v)</b> Portobello mushroom, grilled tomato & onion rings	<b>4.5</b>
<b>Curry Garnish (v)</b> Poppadum, teardrop naan bread, mango chutney	<b>4.5</b>
<b>Onion Rings (vg)</b>	<b>4.25</b>
<b>French Fries (vg)(gf)</b>	<b>4.95</b>
<b>Triple-Cooked Chips (vg)(gf)</b>	<b>4.95</b>
<b>Sautéed Spinach (gf)(vg*)</b>	<b>4.25</b>
<b>Creamed Potato (v)(gf)</b>	<b>4.5</b>
<b>Extra Fine Beans (vg)(gf)</b>	<b>4.25</b>
<b>Kachumber Salad (vg)(gf)</b>	<b>4.25</b>
<b>Rocket &amp; Parmesan Salad (gf)(vg*)</b>	<b>4.5</b>
<b>Tomato &amp; Onion Salad (vg)(gf)</b>	<b>4.5</b>

Room service is served between 11am – 9.30pm. 24-hour room service available on items marked . Please dial 0 to order. Tray charge £5.

## STARTERS

<b>Artichoke Flower (vg)(gf)</b> Crisp fried artichoke flower, citrus houmous, frisée lettuce & basil oil	<b>8.95</b>
<b>French Onion Soup</b> Beef stock, braised onions, tarragon, Gruyère cheese crouton	<b>7.95</b>
<b>Duck Hash (gf)</b> Shredded spiced duck, potato hash, spinach, red wine sauce & free-range fried egg	<b>10.5</b>
<b>Tuscan Style Ribollita Soup (vg)</b> Peas, carrot, courgette, spinach with sourdough	<b>7.5</b>
<b>Beef, Pork &amp; Caramelised Onion Meatballs (gfa)</b> Hand-crafted beef & pork meatballs in sugo sauce, fresh basil, served with chargrilled sourdough	<b>10.5</b>
<b>Garlic King Prawns (gfa)</b> Garlic butter, fresh herbs, sundried tomato & olive focaccia	<b>13.95</b>
<b>Crispy Cauli-wings (vg)(gf)</b> Crispy cauliflower, plant-based sriracha mayo, pickled red onion, fresh red chilli	<b>7.95</b>

## MAINS

<b>Beef Stroganoff (gf)</b> Beef fillet, mashed potatoes, fine green beans, gherkins & sour cream	<b>19.95</b>
<b>Butter Chicken Tikka Makhani Curry (gf)</b> Marinated chicken thigh, creamy makhani sauce, kachumber salad, choice of gunpowder fries or basmati rice <b>Add Curry Garnish (v)   4.5</b>	<b>19.95</b>
<b>Beef Gnocchi Ragù (gf)</b> Crisp potato gnocchi with a rich, slow cooked beef shin ragù, finished with grated Parmesan	<b>19.95</b>
<b>King Prawn &amp; Lobster Rigatoni</b> King prawns, creamy lobster sauce, rigatoni pasta, cherry tomatoes, fennel cress	<b>19.95</b>
<b>Glazed Confit Pork Belly (gf)</b> Confit pork belly, potato rösti, pork crackling, sautéed spinach, bone marrow gravy	<b>19.95</b>
<b>Fish &amp; Chips (gf)</b> Crispy battered fish of the day, triple-cooked chips, crushed minted peas, tartare sauce & lemon wedge	<b>18.95</b>
<b>Halloumi &amp; Chips (v)(gfa)</b> Crispy battered halloumi, triple-cooked chips, crushed minted peas, tartare sauce	<b>17.95</b>
<b>Signature Aged Ribeye Cheeseburger (gfa)</b> Hand-crafted aged-rib cap beef patty, toasted sesame seed brioche bun, American-style cheese, baby gem lettuce, beef tomato, pickled red onion, gherkin ketchup served with French fries	<b>18.95</b>
<b>Vegetable Rigatoni (vg)</b> Rigatoni pasta, vegetable ragù sauce, vegan Parmesan cheese	<b>17.95</b>
<b>Provençal Fish Bouillabaisse (gfa)</b> Sea bream, hake & prawns in a rich Provençal broth, crispy potatoes, fresh parsley, slow roast garlic aioli & sourdough	<b>22.5</b>
<b>Steak Frites (gf)</b> 8oz steak, French fries, rocket & Parmesan salad, peppercorn sauce	<b>24.95</b>
<b>8oz 50-Day Aged Black Angus Ribeye Steak (gf)</b> 8oz ribeye steak, triple-cooked chips, rocket & Parmesan salad, peppercorn sauce <b>Add Steak Garnish (v)   4.5</b>	<b>29.95</b>



## SAUCES

<b>Peppercorn Sauce (gf)</b>	<b>4.5</b>
<b>Red Wine Sauce (v)(gf)</b>	<b>4.5</b>
<b>Slow-roasted Garlic Aioli (v)(gf)</b>	<b>4.25</b>
<b>Bone Marrow Gravy (gf)</b>	<b>4.25</b>

## DESSERTS

<b>Warm Apple &amp; Spiced Orange Slice (v)</b> Dark cherry coulis & pear sorbet	<b>9.5</b>
<b>Chocolate Ganache (vg)(gfa)</b> Dark chocolate soil, clementine sorbet	<b>8.95</b>
<b>Tiramisu (v)</b> Espresso coffee, amaretto biscuits, mascarpone cream	<b>8.95</b>
<b>Dark Chocolate Fondant (v)</b> Warm dark chocolate fondant, vanilla ice cream, dark chocolate sauce	<b>10.5</b>
<b>Sticky Toffee Pudding (v)</b> Warm sticky toffee pudding, toffee sauce, vanilla ice cream	<b>8.95</b>
<b>Selection of Ice Creams &amp; Sorbets - 3 scoops (vg*)(gfa)</b> Vanilla - Chocolate - Strawberry - Salted Caramel - Pear sorbet - Clementine sorbet - Lemon sorbet	<b>7.5</b>
<b>Artisan British Cheese Board (v)(gfa)</b> Hand selected British cheese, coastal Cheddar, Somerset Brie, Stilton with wholegrain crackers, seasonal grapes, fig & orange chutney	<b>12.95</b>

(v) Vegetarian (vg) Vegan (gf) Gluten Free (vg\*) Vegan Optional (gfa) Gluten Free Alternative  
If you have a food allergy, intolerance or sensitivity, you must speak to your server about ingredients in our dishes before you order your meal. Kids stay and eat free means that children aged 11 years and under can enjoy breakfast free of charge. Lunch and dinner are also free when chosen from the kids' menu and the child is accompanied by at least one adult eating at least one main course. This offer applies to the hotel in which the child's family is staying. A 12.5% discretionary service charge will be added to your bill.