



The Fairway

BAR & GRILL

ROOM SERVICE MENU

Nibbles

Cheesy mini Hasselback potatoes served with sour cream & chive dip (v) (ngci)	6	Breaded camembert caramelised onion chutney (v)	6
Tempura oyster mushroom sweet rice wine vinegar (ve)	6	Artisan bread tin balsamic oil (v)	5
Marinated Italian olives chickpea hummus croutes (ve)	6	Smoked almonds (ve) (ngci)	5

Starters

Soup of the day freshly baked bread (v)	7	Salt & pepper squid charred sweetcorn, lemon mayonnaise, red cabbage slaw	10
Buffalo chicken wings blue cheese dip, celery	10	Crispy prawn cocktail shredded gem lettuce, Marie Rose sauce, garlic bread	11

Sandwiches

Served on either white or brown bloomer, crisps, house salad

Smoked salmon cream cheese & cucumber sandwich	11
Chicken mayo spring onion	10
Free range egg rocket	8

Main Courses

Classic Caesar salad focaccia croutes, anchovies, boiled egg, Caesar dressing, parmesan	12
Add chicken	6
Add smoked salmon	6
Add salt & pepper squid	6
Add crispy king prawns	7
Beer battered fish & chips crushed peas, tartare sauce	19
12oz Gammon steak skin on fries, chargrilled pineapple salsa	27
10oz Ribeye steak skin on fries, confit tomato, butter	37

Burgers

All burgers served with brioche bun & skin on fries	
Lamb & mint burger raita	24
Bacon & cheese beef burger burger sauce	19
Pork, cranberry & oregano burger Cheddar cheese, chilli jam	20
Peri Peri chicken avocado, mayonnaise	19
Vegan moving mountain flat cap mushroom, spinach, garlic mayonnaise (ve)	19

Desserts

Biscoff cookie pie vanilla bean ice cream, honeycomb (v)	8
Peanut & caramel cheesecake chocolate sauce	9
Toffee chocolate pecan pie candied orange (v)	9
Forest cheese & biscuits (v)	11

After Dinner Treats

Chocolate & hazelnut beignets (v)	6
Assorted macarons (v) (ngci)	5
Chocolate dipped strawberries (v) (ngci)	5
Handcrafted petit fours	6
Brownie & blondie bites (v)	6

Sauces

Peppercorn (v) (ngci)	4
Blue cheese (v) (ngci)	4
Béarnaise (v) (ngci)	4
Red wine jus (ngci)	4
Chimichurri (ve) (ngci)	4

Sides

Salt & vinegar wedges (ve)	5
House salad (ve)	5
Skin on fries (ve)	5
Cheesy chips (v)	6
Beer battered onion rings (ve)	6

Dial 0 on phone to order

A Tray Charge of £5.00 will be added to the bill.

If you have any dietary requirements or are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items. However, please be aware that food containing allergens are prepared and cooked in our kitchen. Adults need around 2000 kcal a day.

All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.

(v) vegetarian (ve) vegan (ngci) no gluten containing ingredients

Prices are in local currency.