ROOM SERVICE MENU

The full all day dining menu can be viewed via Order with JO using the QR Code or simply dial 0

SOUP & SANDWICHES

Available 24 HRS a day

All sandwiches are served on a choice of white or wholemeal bloomer bread and crisps

Seasonal Soup Of The Day (Ve)
Warm crusty bread (GF available)
7.50

Egg, Watercress, Curried Mayonnaise (V)
8.00

Tuna Mayonnaise & Cucumber
8.00

Falafel, Feta & Sun-Dried tomato (V)
9.00

Ham, Emmental & Chilli Jam
9.00



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BURGERS

All of our burgers are served in a brioche style bun with lettuce, tomato, red onion and chunky-cut chips

Aberdeen Angus Beef
Angus beef patty with BBQ sauce, bacon, Emmental cheese, gherkins, and crispy onions | 19.50

Smoky Beetroot, Pepper & Quinoa Burger (Ve)
Topped with Applewood-style vegan cheese, chilli jam and burger sauce | 17.50

PIZZAS

Stone-baked 12-inch pizza with a rich tomato sauce

Margherita (V)
Classic tomato sauce with mozzarella and herbs | 15.00

Pepperoni
Traditional pepperoni with mozzarella and herbs | 16.50

Vegetarian Supreme (Ve)
Roasted squash, olives and garlic mushrooms | 17.00

Hot Honey Meat Feast
Pepperoni, Cumberland sausage, bacon with mozzarella and herbs | 19.00

SALAD

Classic Caesar Salad
Crisp cos lettuce with anchovies, croutons, Caesar dressing, and Italian cheese | 13.50
ADD: Grilled Chicken Breast 6.50
Falafel (Ve) 5.50

Discover Local - Experience fresh local taste here. | (V) Vegetarian | (Ve) Vegan | (GF) Non-Gluten Containing Ingredients | **FOOD ALLERGIES & INTOLERANCES:** Before you order your food and drinks, please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens. | **CALORIES:** Adults need around 2000 kcal a day. | **A £5 tray charge will be added to your bill.** | Please scan to view all allergens, ingredients and Kcal.

BEER & CIDER

BOTTLED BEER
330 ml

San Miguel | *5% ABV*
Corona | *4.6% ABV*
Budweiser | *4.8% ABV*

BOTTLE CIDER
500 ml

Kopparberg
- **Apple** | *4% ABV*
- **Mixed Fruit** | *4% ABV*

SPECIALITY BEER
500 ml

Sharps Doombar | *4% ABV*

LOW & NO ALCOHOL
330 ml

Corona Cero | *0% ABV*
Guinness Zero Can | *0% ABV*

SOFT DRINKS

Pepsi | *330 ml*
Diet Pepsi, Pepsi Max | *330 ml*
J20 | Orange & Passion Fruit | Apple & Mango | Apple & Raspberry
Fruitshoot Low Sugar

WINES

PINOT GRIGIO, SEA CHANGE
Chieti, Italy | 11%
The nose shows delicate floral aromas and a hint of citrus. On the palate the same citrus notes are present, resulting in a crisp and refreshing white.

MALBEC, EQUINO
Mendoza, Argentina | 14%
A mix of plum, raspberry and blackberry, medium-bodied, yet soft and silky with seductive tannins. The purity of this wine is natural acidity.

SWA BRONZE

PROSECCO ROSÉ, FAMIGLIA BOTTER D.O.C EXTRA DRY | Italy | 11%
Fine bright perlage, light rose colour. Delicate and complex bouquet with fruity notes of peach, green apple and lemon.

Please see our Order with JO app for full product availability and pricing

GLOUCESTER