



# Lounge Bar Menu

*Served all day*

## BREAKFAST

*8:30am – 11:30am***Smoked salmon & scrambled eggs** 12

On sourdough toast

**Bacon roll** 8.5

Smoked back bacon &amp; vine tomato in a chargrilled brioche bap

**Traditional English breakfast** 14

Smoked back bacon, Cumberland sausage, egg cooked to your liking, beans, portobello mushroom, tomato &amp; hash browns

**Vegetarian breakfast (V)** 13

Vegetarian Cumberland sausage, egg cooked to your liking, beans, portobello mushroom, tomato &amp; hash browns

**Eggs Benedict****Single 7.50 · Double 12.50**

Soft poached eggs on a toasted muffin, roast ham &amp; hollandaise sauce

**Crushed avocado (V)** 8

On toasted sourdough with poached eggs

**Two eggs on toast** 7

Scrambled, poached or fried

**Berry compote (V)** 6

With coconut or natural yogurt

## SANDWICHES & WRAPS

 Add skinny fries · 3*12:00pm – 9:00pm***Honey roast ham** 10

Red onion chutney &amp; watercress on toasted ciabatta

**Tuna & sweetcorn mayonnaise** 9.5

With rocket on a chargrilled sourdough bloomer

**Falafel wrap (VE)** 11

Baby gem, avocado, tomato chutney &amp; chilli sauce in a tortilla wrap

**Chargrilled vegetable wrap (VE)** 11

Aubergine, pepper, courgette, hummus, onion chutney &amp; balsamic glaze in a tortilla wrap

**Chicken Caesar wrap** 12.5

Baby gem &amp; free-range egg with Caesar dressing

**Oak-smoked salmon** 10

Lemon butter on wholemeal bread

**RSM Club sandwich** 14.50

Chicken, smoked bacon, egg, gem lettuce, mayonnaise &amp; sliced tomato in ciabatta

**Tomato, pesto & mozzarella panini (V)** 9.5

## SMALL PLATES

9 each

**Chargrilled chicken skewers**

Corn tortilla &amp; sweet chilli sauce

**Falafel bites (VE)**

Harissa mayonnaise &amp; rocket

**Salt & pepper squid**

Chilli jam &amp; rocket

**Lamb kofta**

Red cabbage, rocket, mint yogurt &amp; pitta bread

**Chargrilled halloumi (V)**

Marinated vegetables

**Duck spring rolls**

Hoisin sauce

**Vegetable gyoza (VE)**

Soy sauce dressing

**Panko-breaded king prawns**

Sweet chilli dressing

## SOUP

**Soup of the day** 9

Add a bread roll &amp; butter · 1.25

## LIGHT PLATES

 Add fries · 3*12:00pm – 9:00pm***Salmon Fishcakes** 18

Celeriac horseradish remoulade with pea puree, hollandaise sauce &amp; mixed leaf salad

**Braised beef brisket cottage pie** 19

Topped with horseradish creamed potato, peas &amp; salad

**RSM Club omelette** 17

Two fillings from cheese, mushroom, tomato or ham, with skinny fries &amp; garden salad (extra fillings 1.50)

**Prawn & sweet potato curry** 17

Wholegrain rice, tomato &amp; red onion salad, mango chutney &amp; poppadom

**Mushroom rigatoni (V)** 15.5

Porcini sauce wilted spinach, oyster mushroom &amp; shaved parmesan style cheese

**Chicken Caesar salad** 17

Chargrilled chicken fillet, soft-boiled egg, anchovies, crisp baby gem &amp; croutons

## AFTERNOON TEA

2:00pm – 5:00pm

### Toasted teacake 3.50

Tiptree potted jam & butter

### Fruit scones 5

Two fruit scones with Tiptree potted jam & clotted cream

### Light afternoon tea 15

Warm fruit scone with Cornish clotted cream & strawberry jam, an assortment of afternoon tea pastries & cakes, and a pot of Birchall tea

### Full afternoon tea 22

Sandwiches: watercress & egg mayonnaise on white bread; honey roast ham, vine plum tomato & red onion chutney on wholemeal; Scottish smoked salmon with butter & lemon; cream cheese & cucumber. One warm fruit scone with clotted cream & strawberry preserve, two petits gâteaux and a pot of Birchall tea

## DESSERTS

### Upside-down white chocolate & vanilla crème brûlée

9.50

Berry coulis & mint crisps

### Classic lemon tart 10.5

Raspberry sorbet & dark chocolate shavings

### Sticky toffee pudding 10.5

Vanilla ice cream & butterscotch sauce

### Cheese plate 13.25

Godminster vintage Somerset Cheddar & Oxford Blue with plum chutney, biscuits & fresh pear

### Fresh fruit salad (GF) 8

Served with lemon sorbet

### Ice cream or sorbet (GF) 8

Three scoops from our daily selection

### Chocolate torte (VE) 8.50

Confit mixed berries & coconut yogurt

### Mango & passion fruit cheesecake (GF, VE) 10.95

Tropical fruit compote

## CAKES & SNACKS

Available all day

Cake of the day – please ask for today's cake ..... 3.60

Chocolate biscuit ..... 1.25

Chocolate macaroon ..... 1.55

Chocolate rice cake ..... 1.50

KitKat ..... 1.25

Love Corn ..... 1.50

Quinoa chips ..... 1.50

Crisps – lightly salted, salt & vinegar, or Cheddar & chive.. 1.50

Flapjack ..... 1

Biscuits ..... 0.75

Gluten-free biscuits ..... 1.10

## COFFEE

Arabica & Robusta from the island of Java

Americano ..... 2.80

Cappuccino ..... 3

Espresso ..... 2.60

Double espresso ..... 2.80

Latte ..... 3

Macchiato ..... 2.80

Mochaccino ..... 3

Cadbury's hot chocolate, made with milk ..... 3

Extra shot ..... 0.50

Syrup ..... 0.50

## BIRCHALL TEA All served in a two-cup pot · 3.60

A 140-year-old family tradition, blending the finest tea estates of East Africa, from Rwanda to the Rift Valley in Kenya. All teas are organic, Fairtrade & Rainforest Alliance certified.

**Earl Grey** Citrus & spicy floral notes

**Green tea & peach** Smooth with floral notes

**Green tea** Traditional Chinese Mao Feng

**Camomile\*** Gold colour, mellow & sweet

**Lemongrass & ginger\*** Uplifting, woody citrus aroma

**Peppermint\*** Vibrant, cool & minty

**Red berry & flower\*** Candied aroma, fruity flavour

**Organic redbush\*** Red rooibos, soothing & sweet

**Assam**

**Fresh mint\***

*\*Caffeine free*