VOCO®

AN IHG HOTEL

Lythe Hill Hotel & Spa

ROOM SERVICE LUNCH MENU 12-6PM

Please note a tray charge of £5 will be added to your bill

Marinated Olives £4

Warm Rosemary Focaccia £5
Olive oil, balsamic reduction (1,12)

Halloumi Fries £7
Chilli jam (7)(12)

STARTERS

Beef Croquettes £10
Caramelised onion emulsion, pickled shallot (3,9,12)

Tempura Vegetables £9
Sweet Chilli Sauce (1)

Soup of the Day £8
Bread roll, butter (1,7)

Mushroom Pâté £9
Pickled mushrooms, toasted brioche (1,3,7,12)

MAINS

King Prawn Wrap £12
Chorizo, aioli, mixed leaf (1,2,3)

Smoked Salmon Wrap £12
Cream cheese (1, 3, 7)

Coronation Chicken Wrap £11
Baby gem, cucumber (1,3)

Hummus and Roasted Red Pepper Wrap £11
Mixed leaf (1, 11)

Chargrilled 8oz Sirloin £32
Chimichurri, charred baby Caesar, fries (3,7,12)

Lamb Burger £21
Roasted red pepper, whipped mint feta, fries (1,3,7)

Pan-Fried Salmon Fillet £24
Hoisin noodles, stir-fried vegetables, grilled baby corn, crispy onions (1,3,4,6,11,12)

SIDES

Fries £5

Truffle & Parmesan Fries £7 (7)

Baby Leaf Salad £5 Picked veg, orange & fennel dressing (12)

Allergens: 1 Gluten · 2 Crustaceans · 3 Eggs · 4 Fish · 5 Peanuts · 6 Soya · 7 Milk · 8 Nuts · 9 Celery · 10 Mustard · 11 Sesame · 12 Sulphites · 13 Lupin · 14 Molluscs

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AN IHG HOTEL

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ROOM SERVICE DINNER MENU 6-9PM

Please note a tray charge of £5 will be added to your bill

Marinated Olives £4

Warm Rosemary Focaccia £5
Olive oil, balsamic reduction (1,12)

Halloumi Fries £7
Chilli jam (7)(12)

STARTERS

Beef Croquettes £10
Caramelised onion emulsion, pickled shallot (3,9,12)

Fish Taco £10 for 1/£22 for 2 with fries
Avocado purée, pickled red cabbage, chilli lime mayo (1,3,4,12)
Falafel alternative available (1,3,12)

Gambas Pil Pil £12
Sautéed prawns, chorizo, toasted sourdough, aioli (1,2,3)

Soup of the Day £8
Bread roll, butter (1,7)

Mushroom Pâté £9
Pickled mushrooms, toasted brioche (1,3,7,12)

Whipped Goat's Cheese £8
Pickled heritage beetroot, candied walnuts, croutons (1,7,8,12)

MAINS

Crispy Pulled Pork £22
Creamy 'nduja beans, charred peppers, salsa verde, crackling (9,12)

Roasted Chicken Supreme £22
Confit garlic mash, glazed shallot, tenderstem, tarragon cream (7,12)

Chargrilled 8oz Sirloin £32
Chimichurri, charred baby Caesar, fries (3,7,12)

Confit Duck Malaysian Curry £23
Red lentils, roasted baby potatoes, pak choi, crispy kale (1,6,12)

Crispy Tofu Malaysian Curry £20 (1,6,12)

Lamb Burger £21
Roasted red pepper, whipped mint feta, fries (1,3,7)

Pan-Fried Salmon Fillet £24
Hoisin noodles, stir-fried vegetables, grilled baby corn, crispy onions (1,3,4,6,11,12)

SIDES

Fries £5

Truffle & Parmesan Fries £7 (7)

Charred Tenderstem £5 Garlic butter (7)

Confit Garlic Mash £5 (7)

Baby Caesar £5 Parmesan, crispy onions (3,7,12)

Baby Leaf Salad £5 Picked veg, orange & fennel dressing (12)

Allergens: 1 Gluten · 2 Crustaceans · 3 Eggs · 4 Fish · 5 Peanuts · 6 Soya · 7 Milk · 8 Nuts · 9 Celery · 10 Mustard · 11 Sesame · 12 Sulphites · 13 Lupin · 14 Molluscs

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ROOM SERVICE DESSERT MENU 12-9PM

Please note a tray charge of £5 will be added to your bill

French Crêpes £8

Nutella, vanilla ice cream
(1,3,6,7,8,12)

Strawberries & cream, strawberry ice cream
(1,3,7)

Lemon & sugar, lemon sorbet
(1,3,7)

Citrus & Vanilla Semifreddo £8
Berry gel, meringue, lemon balm
(3,7)

White Chocolate & Orange Cheesecake £9
Chocolate ice cream, candied orange
(1,3,6,7)

Vegan Chocolate Truffle Torte £9
Vegan vanilla ice cream
(6)

Allergens: 1 Gluten · 2 Crustaceans · 3 Eggs · 4 Fish · 5 Peanuts · 6 Soya · 7 Milk · 8 Nuts · 9 Celery · 10 Mustard · 11 Sesame · 12 Sulphites · 13 Lupin · 14 Molluscs

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ROOM SERVICE NIGHT MENU

served 9pm onwards

Please note a tray charge of £5 will be added to your bill

Smoked Salmon Wrap £12
Cream Cheese (1, 3, 7)

Coronation Chicken Wrap £11
Baby gem, cucumber (1,3)

Hummus and Roasted Red Pepper Wrap £11
mixed leaf (1, 11)

Soup of the Day £8
Bread roll, butter (1,7)

Cheese Plate £13
Brie, cheddar, stilton, grapes, chutney, biscuits (1,7)

Allergens: 1 Gluten · 2 Crustaceans · 3 Eggs · 4 Fish · 5 Peanuts · 6 Soya · 7 Milk · 8 Nuts · 9 Celery · 10 Mustard · 11 Sesame · 12 Sulphites · 13 Lupin · 14 Molluscs