

Breakfast

Available between 7.00am -10am seven days a week.
£17.95 for guests not on a breakfast inclusive rate

Fresh Fruit and Fruit Salad

Plain and Fruit Yoghurts

Pastry Selection

Croissants, Danish Pastries, Pain Aux Chocolate, Mini Muffins

Cereal Selection

Cornflakes, Muesli, Bran Flakes, Weetabix, Gluten free also available

Fresh Fruit Juices

Orange, Apple, Grapefruit, Cranberry

The Full English

Traditional English breakfast with your choice of Egg, Pork Sausage, Back Bacon, Black Pudding, Field Mushroom and Hash Brown (Baked Beans if you need them)

Eggs Benedict

An English Muffin with Poached Eggs, Bacon and Hollandaise Sauce

Eggs Royale

An English Muffin with Poached Eggs, Smoked Salmon, Hollandaise Sauce

A Warm Bagel

Scrambled Eggs and Smoked Salmon

'Dippy Eggs' and Soldiers

Soft Boiled Eggs with Toast

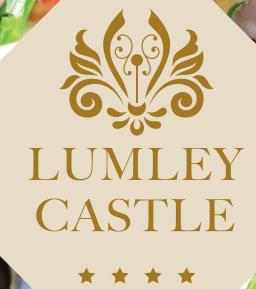
Bacon Butty

Crispy Back Bacon with Tommy K

Freshly Brewed Tea and Coffee



Please dial '0' to place your order.
A £5 tray charge will be added to your bill for room service



In Room Dining Menu

Sandwiches

Freshly made sandwiches available 24 hours a day.

Our handmade sandwiches are served on a selection of in-house baked breads; focaccia (VG), ancient grain (VG) (open) or crusty ciabatta (VG) with seasonal dressed leaves and hand cooked crisps

Local Craster Smoked Salmon, Black Pepper Cream Cheese and Pickled Cucumber £8.95

Home Roasted Ham, Pease Pudding and Whole Grain Mustard Mayo £6.95

Slow Roast Topside of Beef (cooked pink), Red Onion Preserve, Wild Rocket £7.95

Coronation Chicken, Toasted Almond and Mango Chutney £6.95

Four Cheese Savoury and Spring Onion £6.95 (V)

Arlington White Egg Mayo with Mustard Cress £5.95 (V)

Roasted Provençal Vegetables, Tomato Hummus and Basil Pesto £5.95 (VG)

Hot Dishes

12noon - 10pm

Seasonal Soup of the Day £5 (VG)

Char Grilled 10oz Rump Pave Steak and All The Trimmings £21.50

Braised Pork Belly, Sautéed Potatoes, Green Beans, Onion Gravy £15.95

Fresh Egg Tagliatelle, White Wine Cream, Fresh Herbs, Pangritata £12.95 (V)

Roasted Artichoke and Black Truffle Risotto £12.95 (VG)

Add chicken for £4

Angus Steak Burger, Rothbury Red Cheddar, Gem Lettuce, Burger Relish, Toasted Brioche Bun, Seasoned Fries £17.50

Ocean Pie, Select Cut of Locally Landed Fish, White Wine Cream Sauce, Glazed Potato, Wedge of Farmhouse Bread. £15.50

Sides

£4 each

Triple Cooked Chips | French Fries | Sweet Potato Fries

Sautéed Mediterranean Vegetables

Deli Platter

Served with focaccia bread, rapeseed and balsamic, seasonal leaves and house chutney

Please choose your items from the options below;

4 items £12

6 items £16

8 items £20

10 items £24

Home Roasted Ham | Salami | Italian Parma Ham

Chorizo | Craster Smoked Salmon | Gravalax

Grilled Halloumi | Tomato Hummus

Roasted Provençal Veg

Lumley Cheese Options;

Harrogate Blue

Harrogate Blue is a soft and creamy blue-veined cheese made by Shepherds Purse in North Yorkshire. Harrogate Blue is matured for a minimum of 10 weeks which is the optimum time for the cheese to develop exactly the right depth of flavour and creaminess

Brinkburn Blue

An extremely popular mould-ripened cheese made from Goats Milk in Northumberland. It is matured for 3-4 months to create a velvety cheese, with coconut notes and a light texture

Rollright Mini

Rollright is a soft cow's milk cheese made by David Jowett and Antony Curnow on King Stone Farm in Oxfordshire. This style of washed rind cheese is inspired by the famous soft cheeses of the French and Swiss Alps

Baby Baron Bigod

A traditional farmhouse Brie style cheese, handmade at Fen Farm from raw grass-fed Montbéliarde cow's milk. The curds are carefully hand-ladled into large moulds, and the young cheeses are hand salted and then aged for up to 8 weeks in a cave-like environment.

Desserts

Belgian Chocolate and Espresso, Mousse, Crumb, Sponge, Honey, Mango £7 (V)

Yorkshire Rhubarb, Ginger Brulee, Champagne Poached, Yoghurt, Shortbread £7 (V)

Salted Caramel, Iced Parfait, Almond, Pear, Nougatine £7 (V)

Dine Through The Night

10pm - 7am. Please allow 30 minutes for your order to be delivered

Seasonal Soup of the Day £5 (VG)

Classic Beef Lasagne, Parsley Oil £16.95

Lakeland Lamb Moussaka £16.95

King Prawn Linguini, Cream Sauce £17.95

Mac & Cheese £14.95 (V)

Mild Chicken Curry, White Rice £14.95

Mini Toasted Ciabatta £3.95

Lookout for these symbols throughout our menu
(VG) - Vegan Plant Based (V) - Vegetarian



Scan Against Allergies

All of our dishes are prepared and cooked in a kitchen in which there may be air borne traces of nuts. We therefore cannot guarantee our food is nut free for guests with a molecular trace sensitivity to nuts. If you have any allergies it is important that you let your server know when ordering. The QR code provided maps out potential allergens in all of the dishes on this menu