



elements
bar • restaurant • room service

nibbles

Indian Sharing Plate <i>Tandoori chicken skewers, onion bhaji, vegetable samosa and mini poppadoms with mango chutney and mint yoghurt</i>	£5.00	£9.75
Oriental Sharing Plate <i>Chicken satay, king prawns in filo pastry, mini duck and hoisin spring rolls with peanut sauce and sweet chilli dip</i>	£5.00	£9.75
Mezze Sharing Plate <i>Mini lamb koftas, hummus, baba ganoush, olives and pitta bread</i>	£5.00	£9.75
Potted Shrimps <i>With Melba toast</i>	£5.00	

sandwiches

All sandwiches are served with dressed leaves and crisps

Toasted Ham & Gruyère Cheese Sandwich 24/7 <i>Served with rocket salad</i>	£6.35
BLT <i>Smokey streaky bacon with rocket lettuce and plum tomato in toasted ciabatta served with French fries</i>	£7.95
Minute Steak <i>With red onions and Mozzarella in toasted ciabatta served with French fries and rocket salad</i>	£11.45
Chicken Tikka Wrap <i>With lemon mayonnaise</i>	£7.95
Sweet Chilli King Prawn & Avocado <i>Served on a French baguette</i>	£7.95
Elements Club Sandwich <i>A toasted double-decker sandwich, with chicken, bacon, tomato and mayonnaise, served with French fries</i>	£10.45
Hummus, Falafel & Cucumber V <i>Served on toasted flat bread</i>	£5.50
Tuna Sandwich <i>With chive mayonnaise, served on wholegrain bread</i>	£4.95
Chicken & Bacon Panini 24/7 <i>Chicken breast, bacon and fresh tomato in a Béchamel sauce</i>	£7.45
Mushroom & Emmental Panini 24/7 V <i>Grilled mushrooms and grated Emmental cheese with a cheese fondue sauce</i>	£6.85

Small portion = starter size dish

Full portion = main size dish

Available 24/7 Vegetarian V

Enjoy your meal in the comfort of your room
for a £3 service delivery charge

starters

Soup of the Day	£5.45	
Oak Smoked Salmon <i>With marinated fennel, shallots and capers served with oat cakes</i>	£6.75	
Goat's Cheese Salad V <i>With caramelised apples, baby rocket and a balsamic dressing</i>	£6.45	
Duck Rilette <i>With pickled vegetables, horseradish cream and crusty bread</i>	£5.95	
Seared Fresh Scallops <i>With chorizo and a yellow pepper salsa</i>	£7.95	£14.50
Parma Ham <i>With chicory, fresh fig salad and blue cheese dressing</i>	£5.95	
King Prawns Piri-Piri <i>With rocket salad</i>	£6.95	

your favourites

Why not try some of our most popular main courses?
You'll always find them on an elements menu

Traditional Fish & Chips <i>With homemade beer batter, minted pea purée and tartare sauce</i>	£14.75	
Elements Burger <i>Our very own recipe with 100% ground beef, where you can add cheese and bacon as extras. Alternatively, you might like to choose the chargrilled chicken breast or vegetarian option. All served with French fries</i>	£12.50	
Thai Green Chicken Curry 24/7 <i>With basmati rice and naan bread</i>	£15.00	
Steak & Kidney Caramelised Onion Pie <i>Served with French fries and buttered peas</i>	£12.50	
Caesar Salad V <i>With cos lettuce, parmesan cheese, anchovies and croutons. Enjoy plain or with breast of chicken</i>	£8.95	£11.95
Three-Egg Omelette V <i>Choice of cheese, ham or mushrooms with French fries and a green salad</i>	£9.75	
Roasted Smoked Haddock <i>With butternut squash, risotto cake and poached egg</i>	£14.95	

main courses

Honey, Soy Sauce & Sesame Noodles £16.00

With chicken and king prawns

Chicken Casserole £15.50

Slow cooked with mushrooms, baby onions and red wine, served with mashed potatoes and fine green beans

Braised Belly of Pork £15.00

Served in a creamy leek and cider sauce with root vegetables and baby new potatoes

Linguine Pasta V £11.50

With wild mushrooms, pesto and parmesan shavings

10oz Rib Eye Steak or 8oz Fillet Steak £19.95 / £23.95

With sautéed mushrooms, baby plum tomatoes and French fries

– A choice of pepper, béarnaise or red wine sauce £1.50

Roasted Duck Breast £16.50

With beetroot fondant, purple sprouting broccoli and Madeira sauce

Rigatoni Pasta £14.50

With spiced meatballs, roasted red pepper and tomato sauce

Marinated Lamb Steak £16.50

With potato rosti, red onion and Pecorino salad

Tuscan Bean & Sweet Potato Cassoulet V £13.00

Served with French bread and watercress salad

Fillet of Sea Bass £16.50

With basil mash, olive tapenade, saffron and tomato broth

Pot Roasted Beef £15.95

With winter vegetable sauce, sautéed potatoes and baby carrots

desserts

Pecan & Toffee Tart £5.95

Delicious nutty cake, lashings of toffee with clotted cream

Traditional Bread & Butter Pudding £5.95

Indulgent classic with sauce Anglaise

Chocolate Elements £7.50

White chocolate truffle, dark chocolate brownie, chocolate fondant and Nutella ice cream

Perfect for sharing

Rhubarb Crumble £5.75

Rich rhubarb and sweet topping with vanilla ice cream

A Choice of Ice Cream £4.95

Delicious ice cream made from the very finest ingredients. Choose three from Vanilla, Chocolate, Strawberry, Toffee and Liquorice

Selection of Local Cheeses £6.25

A fine selection of three cheeses with grapes, biscuits and chutney

Fresh Fruit Salad 24/7 £4.95

A classic selection of seasonal fruits

sides

Fine Green Beans £3.00

Garlic Bread & Mozzarella £3.00

Rocket Parmesan Salad £3.00

French Fries £3.00

Winter Roasted Vegetables £3.00



kids eat for half price

from this menu* or ask for the kids' menu

* Up to 12 years of age, when dining with parents

drinks

hot drinks

Espresso	£1.95
Black Coffee	£2.60
Cappuccino	£2.95
Americano	£2.60
Café au Lait	£2.75
Café Latte	£2.95
Café Mocha	£2.95
Hot Chocolate	£2.75
Pot of Tea <i>Your choice of English Breakfast, Earl Grey, Darjeeling or herbal</i>	£2.60

water

Evian Still (75cl)	£3.10
Badoit Sparkling (75cl)	£3.10
Malvern Still/Sparkling (330ml)	£1.90

beer

Tiger (330ml)	£4.00
Coors Light (330ml)	£3.85
Peroni Nastro Azzurro (330ml)	£4.00
Leffe Brune (330ml)	£3.85
Hoegaarden (330ml)	£3.85

champagne

Heidsieck & Co Monopole <i>Attractive, ripe and generous champagne</i>	bottle £36.00
Pommery <i>Extremely rich, biscuity champagne of great length and persistence</i>	£41.00
Pommery Rosé <i>Complex toasty aromas, a champagne of great finesse</i>	£46.00
Pommery POP <i>A single-serve 20cl bottle</i>	£9.25
Pommery POP Rosé <i>A single-serve 20cl bottle</i>	£10.30

red wine

bottle glass glass A=light
25cl 17.5cl E=full body

Organic Vinuva Nero d'Avola – Sicily <i>Juicy fruit with rich, smooth intensity and spice</i>	£16.95	£6.10	£4.00	B
Luis Felipe Edwards Merlot <i>– Rapel Valley Chile</i> <i>A soft, smooth, approachable Merlot with rounded cherries and spiced plums</i>	£16.50	£5.85	£3.70	C
Mill Cellars Shiraz – South-Eastern Australia <i>Fruits such as blackberries dominate the palate</i>	£17.95	£6.35	£4.10	C
Finca Flichman Malbec Reserva <i>– Mendoza Argentina</i> <i>Superb intensity with heady richness and a ripe, delicious red berry warmth</i>	£19.95	£6.70	£4.70	D
Marqués de Morano Rioja Crianza – Spain <i>Ripe cherry chunkiness with smooth raspberries in a creamy style</i>	£19.50	£6.50	£4.30	C
Drylands Pinot Noir – Marlborough New Zealand <i>Lifted cherry and plum flavours layered with an attractive earthy, gamey character</i>	£23.00	£7.70	£4.75	C
Robert Mondavi Twin Oaks Cabernet Sauvignon – California USA <i>Vibrant redcurrants and spicy oak with a soft finish</i>	£18.95	£6.50	£4.20	C
Château Lamothe-Cissac Haut-Médoc <i>– France</i> <i>Deep garnet wine with a blackcurrant and cedar nose. Round and ripe with a firm finish</i>	£26.00	£8.70	£5.50	C

rosé wine

bottle glass glass 1=dry
25cl 17.5cl 7=sweet

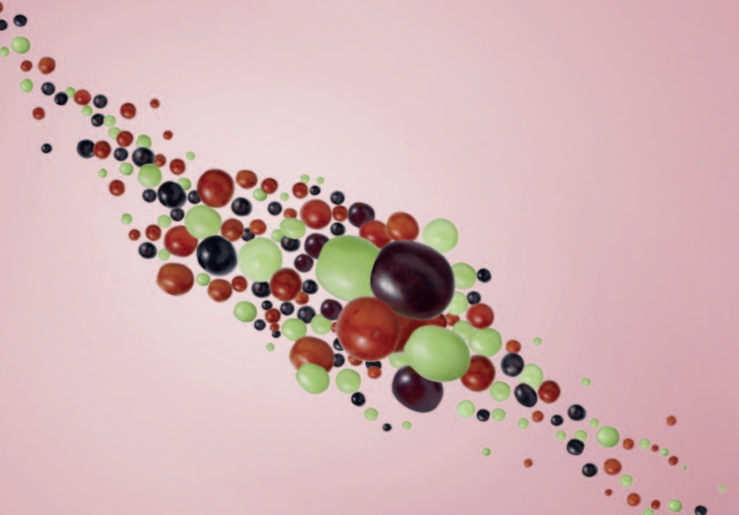
Corte Vigna Pinot Grigio Rosé – <i>Del Venezie Italy</i> <i>Off dry, light and fresh. High altitude vineyards contribute characters of morello cherry and strawberry freshness</i>	£17.85	£6.00	£4.00	4
Vendange White Zinfandel – California USA <i>Delicate colour, delicious strawberry aroma and zingy freshness</i>	£18.00	£6.60	£4.40	2

white wine

bottle glass glass 1=dry
25cl 17.5cl 7=sweet

Cullinan View Chenin Blanc Robertson <i>– South Africa</i> <i>Deliciously fresh and creamy with peachy character</i>	£16.50	£5.75	£3.70	3
Luis Felipe Edwards Sauvignon Blanc Reserva – Rapel Valley Chile <i>Crisp, full-flavoured with mineral and fresh grass aromas that mingle with melon and citrus</i>	£16.95	£6.15	£4.00	2
Pinot Grigio Del Veneto – Italy <i>Lovely buttery, crisp and dry style with pear fruit</i>	£18.25	£6.30	£3.80	2
La Campagne Viognier Vin de Pays d'Oc – France <i>Fresh peaches, dried apricots and floral aromas</i>	£17.00	£5.75	£4.05	2
Etchart Privado Torrontes – Salta Argentina <i>Softly spiced, fresh, floral delight, dry with unmistakably fragrant characters</i>	£19.50	£6.50	£4.30	2
Brookfield Reserve Chardonnay Viognier – South-Eastern Australia <i>Peach and apricot notes combine with tropical fruit in this softly textured wine</i>	£18.95	£6.45	£4.20	3
Robert Mondavi Twin Oaks Chardonnay <i>– California USA</i> <i>A zesty combination of citrus ripeness with hints of mangos and peaches</i>	£21.50	£7.50	£4.60	1
Sancerre La Fuzelle, Adrien Marechal <i>– France</i> <i>Distinctively elegant, laden with a racy crispness and an abundant gooseberry crunch</i>	£26.00	£8.70	£5.50	1
Southern Rivers Sauvignon Blanc – New Zealand <i>Fresh and crisp with classic gooseberry characters and tropical flavours</i>	£22.50	£7.65	£4.80	1

12.5cl measure available – please ask a member of staff





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