

Desserts

£

Selection of ice creams & sorbets ve option

7

Selection of cheese

7.5

Chutney & crackers

A full dessert menu is available on request.

Tea & Coffee

English breakfast

With a strong refreshing flavour & golden colour, a unique blend sourced from Rwanda & Kenya.

Earl Grey

Bright & fragrant, blended with bergamot oil to give a distinctive flavour of citrus & spicy floral notes.

Peppermint

Fresh, invigorating, perfect as an after-dinner digestif & caffeine free.

Red berry & flower

A blend of sweet red berries & hibiscus. Fruity, refreshing, rich in anti-oxidants & caffeine free.

Camomile

A delicate smooth & soothing infusion, aiding digestion, promoting sleep & caffeine free.

Lemongrass & ginger

Elevate your mood with this warming herbal tea. Lively, spicy & caffeine free.

Green tea

A purifying & restorative traditional green tea, rich in anti-oxidants to restore natural balance.

Decaffeinated breakfast

A delicious decaffeinated breakfast tea bursting with flavour.

Tea	3	Café latte	3.5
Espresso	2.5	Americano	3.3
Double espresso	3.2	Hot chocolate	3.5
Cappuccino	3.5	Mochaccino	3.75

BIRCHALL
A family tradition since 1872



DP-150-0324



Lounge

MENU



@reigatemanor

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REIGATE MANOR
SURREY

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SURREY

Fresh Sandwiches £

All served with salad & crisps
Available on white, brown or gluten-free bread

Avocado, tomato & cucumber ve	8.5
Egg mayonnaise v	8.5
Beef pastrami, Emmental & gherkin mayonnaise	8.5
Ham, lettuce & tomato	8.5
Mediterranean vegetables & houmous ve	8.5
Coronation chicken	8.5
Smoked salmon & cream cheese	9

Hot Sandwiches & Wraps

All served with house salad & chips

Reigate Manor club sandwich	11
Chicken, bacon, lettuce & tomato with egg mayonnaise Choice of white, brown or gluten free bread	
Steak ciabatta	15
Sliced rib-eye, salad and garlic mayonnaise	
BBQ chicken wrap	11
Chicken, Emmental, salad & garlic mayonnaise	
Beer battered fish finger ciabatta	11
Battered cod, tartare sauce & salad	
Halloumi wrap v	11
Fried halloumi, tomato salsa & salad	
Mediterranean vegetables & houmous wrap ve	10

Toasties

All served with salad & crisps
Available on white, brown or gluten-free bread

Cheddar cheese v	10
Cheddar & ham	10.5
Mediterranean vegetables v	9.5

FOOD IS SERVED FROM 11AM UNTIL 9PM
COLD SANDWICHES ARE AVAILABLE 24 HOURS.
A TRAY CHARGE OF £3 WILL BE ADDED TO ALL ROOM SERVICE ORDERS.

Snacks & Starters £

Nachos, cheese, salsa & sour cream v	7
Houmous & crudités ve	6
Chef's seasonal soup of the day ve	7
Loaded chilli beef nachos	9
Cheese, sour cream, salsa, fresh chilli, guacamole, bacon bits	
Tomato bruschetta with balsamic drizzle	6
Grilled chorizo, olives, houmous, flatbread	8
Garlic mushrooms on sourdough toast	6
Beer battered prawns with lemon soy dip	8
Camembert – to share v	12
With crudités, tortilla chips & garlic bread	

Side Dishes

Bowl of chips	4
ADD: cheese £1	
Bowl of house salad	4
Garlic bread	4
Onion rings	4
Cheesy garlic bread	4
Crushed new potatoes	4
Bowl of seasonal mixed greens	4
Bowl of olives	4

Indian Curries

Traditional homemade curries served with a naan bread,
basmati rice, poppadoms & mango chutney

Chicken tikka masala	15
Tomato onion gravy, light spices & cream	
King prawn korma	16
Rich tomato & coconut milk gravy, South Indian spices	
Mixed vegetable masala ve	12
Tomato, coriander, fenugreek & onion gravy	

IF YOU ARE CONCERNED ABOUT ANY FOOD ALLERGIES OR
INGREDIENTS IN DISHES, THEN PLEASE ASK ONE OF OUR TEAM
MEMBERS FOR ASSISTANCE WHEN SELECTING FROM THE MENU.

Mains £

Beer battered cod	16
Chunky chips & garden peas	
Stone baked spicy pepperoni pizza	15
Topped with rocket	
Pan seared fish of the day	17
Carrot & pea purée, crushed new potatoes, pea shoots	
Caesar salad ve option	12
ADD: grilled fish of day grilled chicken pan-fried prawns grilled chorizo	5
Greek style salad with olives & feta ve option	12
ADD: grilled fish of day grilled chicken pan-fried prawns grilled chorizo	5
Steak pie	16
Mash, seasonal vegetables, gravy	
Smoked cheddar mac & cheese v option	13
Garlic bread & bacon bits	
Chilli con carne	15
Rice, sour cream, guacamole	

From the Grill

Beefburger in a pretzel bun	15
Garlic mayonnaise, salad & chunky chips	
Chicken tikka burger in a pretzel bun	14
Marinated chicken thigh, onion bhaji, raita, chunky chips	
Vegan burger in a pretzel bun ve	13
Tomato salsa, salad & chunky chips	
Lamb kofta	15
Greek style salad, mint yoghurt, flatbread	
8oz rib-eye steak	25
Grilled vine cherry tomatoes, pan chestnut mushrooms, chunky chips, peppercorn sauce (£8 supplement charge applies for dinner inclusive guests)	
Chicken supreme	15
Warm beans, chorizo, new potato stew	

Dinner inclusive guests have an allowance of
£25 for 2 courses and £30 for 3 courses

v : vegetarian ve : vegan v/ve option : available on request