Desserts

Selection of ice creams & sorbets ve option 7.5 Selection of cheese

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.

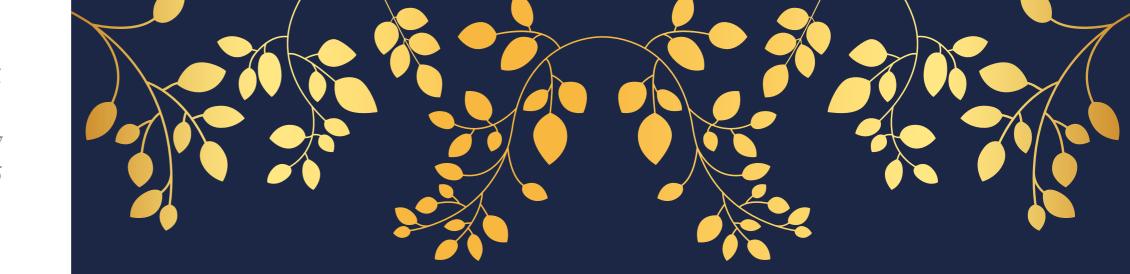
Decaffeinated breakfast

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







Lounge MENU



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REIGATE MANOR SURREY

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Fresh Sandwich	tes £	Snacks & Starters	
All served with salad & crisps Available on white, brown or gluten-free	aroad	Nachos, cheese, salsa & sour cream v	
		Chef's seasonal soup of the day ve	
Avocado, tomato & cucumber ve Egg mayonnaise v	8.5 8.5	Loaded chilli beef nachos Cheese, sour cream, salsa, fresh chilli, guacamole, bacon bits	
Beef pastrami, Emmental & gherkin mayonnaise		Tomato bruschetta with balsamic drizzle v	
Ham, lettuce & tomato	8.5	Garlic mushrooms on sourdough toast v	
Mediterranean vegetables & houmous ve	8.5	Beer battered prawns with tartare sauce	
Coronation chicken	8.5	Fishcake	
Smoked salmon & cream cheese	10.5	Salad leaves, gherkin dressing	
		Squash & parmesan arancini v Balsamic, olive oil	
Hot Sandwiches & Wraps		Tomato, mozzarella & rocket salad v Pesto dressing	
All served with chunky chips	4.0		
Hot dog Crispy onions, ketchup, American mustard	12	Burgers	
Reigate Manor club sandwich	13	All served with salad in a pretzel bun & chunky chips	
Chicken, bacon, lettuce & tomato with egg mayonnais. Choice of white, brown or gluten free bread		Chicken burger	
Steak ciabatta	15	Breaded buttermilk chicken breast, sriracha mayonnaise	
Sliced rib-eye, salad and garlic mayonnaise		Beefburger	
BLT ciabatta	12	Garlic mayonnaise	
Bacon, lettuce, tomato	10	Battered cod burger Tartare sauce	
Falafel wrap v Avocado, sweet chilli wrap	10	Vegan Louisiana 'chicken' burger ve	
Sweet chilli chicken wrap	12	Tomato salsa	
Chicken, Emmental, salad & garlic mayonnaise			
Halloumi wrap v Fried halloumi, tomato salsa & salad	11	Indian Curries	
TT . •		Traditional homemade curries served with a naan bread, basmati rice, poppadoms & mango chutney	
Toasties		Chicken butter masala	
All served with salad & crisps		Tomato & onion gravy, light spices & cream	
Available on white, brown or gluten-free bread		King prawn jalfrezi Tomato, onion & ginger gravy, roasted peppers, light spices	
Cheddar cheese v	10	Mixed vegetable chickpea masala ve	
Cheddar & ham	10.5	Tomato, coriander, fenugreek & onion gravy	
Mediterranean vegetables v	9.5		
v · vegetarian ve · vegan v/ve ontion · availah	ale on request	LOUNGE MENU 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 OF	

Mains		
Beer battered cod Chunky chips & garden peas	16	
Stone baked spicy pepperoni pizza Topped with rocket	13	
Tomato, mozzarella & rocket salad v Pesto dressing ADD: grilled fish of day grilled chicken pan-fried prawns	12	
Caesar salad Caesar dressing, anchovies ADD: grilled fish of day grilled chicken pan-fried prawns	12	
Chicken pie Mash, seasonal vegetables, gravy	16	
Pork chop Celeriac & apple purée, kale, potato croquette	17	
Wild mushroom & spinach gnocchi v Parmesan, truffle oil	13	
Pan seared fish of the day Buttered kale, crushed new potatoes, red pepper dressing	17	
8oz rib-eye steak Wild mushrooms, spinach & peppercorn sauce, chunky chips (£8 supplement charge applies for dinner inclusive guests)	26	
Cumberland sausages Mash, seasonal vegetables, onion gravy	13	
Side Dishes		
Bowl of chips ADD: cheese £1	4	
Bowl of house salad	2	
Garlic bread	4	
Onion rings	4	
Cheesy garlic bread	4	
Crushed new potatoes	4	
Bowl of seasonal mixed greens	4	
Dinner inclusive guests have an allowance of £25 for 2 courses and £30 for 3 courses		
IE YOU ARE CONCERNED ABOUT ANY FOOD ALLERGIES OR		

A TRAY CHARGE OF £3 WILL BE ADDED TO ALL ROOM SERVICE ORDERS.

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.