

IN ROOM DINING MENU

the
BoTree

IN ROOM DINING

Extending beyond traditional room service, The BoTree is committed to making each dining experience memorable.

Our in room dining menu showcases a selection of authentic Italian dishes from our restaurant, LAVO, as well as breakfast and an array of drinks.

Our ingredients are sourced from the finest suppliers, who we work closely with to guarantee the highest quality. We partner with local farms and producers in a commitment to showcase locally grown, seasonal and responsibly sourced ingredients throughout our menu.

Enjoy dining with us from the comfort of your room, at any time of day or night.

CONTACT

Please dial 'In room dining' to place your order.

Please kindly note that any special requests need to be placed 24 hours in advance.

If you have any allergies or dietary requirements, please speak to our in-room dining team.

TIMES

Breakfast: 6:30AM – 10:30AM
All day dining: 11:00AM – 10:00PM
Overnight dining: 10:00PM – 6:30AM

Stefano Lorenzini

Executive Chef Stefano Lorenzini



Scan the QR code for calorie information

All prices are inclusive of VAT. A discretionary 13.5% service charge will be added to your bill. We ask our guests with allergies or intolerances to make a member of the team aware before placing an order for food or beverages. For any of our guests with severe allergies or intolerances, please be aware that although all due care is taken to prevent cross-contamination, there is a risk that allergen ingredients may be present. Please note, any bespoke orders requested cannot be guaranteed as entirely allergen free and will be consumed at your own risk. The recommended daily calorie intake is 2000 calories a day for women and 2500 for men.

BREAKFAST

6:30AM - 10:30AM

	GBP (£)
<i>Cereals, grains & fruit</i>	
Macedonia ^{VG}	10
SELECTION OF FRUIT AND BERRIES	
Porridge Oats	10
MUSCOVADO SUGAR WITH DAILY SEASONAL FRUIT AND TOPPINGS	
Granola ^V	12
HOMEMADE GRANOLA, YOGHURT, BLUEBERRIES, MILLEFIORI HONEY	
<i>Eggs</i>	
Two Free Range Eggs ^V	12
POACHED, SCRAMBLED OR FRIED WITH TOAST	
Omelette	14
THREE EGG OMELETTE WITH YOUR CHOICE OF INGREDIENTS: SPINACH, PEPPERS, ROASTED HAM, CHEDDAR CHEESE, MUSHROOMS	
<i>Sweets</i>	
Pastry Basket ^V	12
SELECTION OF FRESHLY BAKED PASTRIES	
Pancakes ^V	18
WHIPPED RICOTTA, MIXED BERRIES, ALMONDS, MAPLE SYRUP	
<i>Savoury</i>	
Avocado Toast ^V	16
SOURDOUGH BREAD, AVOCADO, WHIPPED RICOTTA, POACHED EGG	
Vegan English Breakfast ^{VG}	22
TWO VEGAN EGGS, SPINACH, VEGAN SAUSAGE, ROASTED TOMATO, BAKED BEANS, GRILLED PORTOBELLO MUSHROOM, TOAST, FILTERED COFFEE OR TEA AND COLD-PRESSED JUICE	
English Breakfast	26
TWO FREE RANGE EGGS, BACON, CUMBERLAND SAUSAGE, ROASTED TOMATO, BAKED BEANS, GRILLED PORTOBELLO MUSHROOM, TOAST, FILTERED COFFEE OR TEA AND COLD-PRESSED JUICE	

ALL EGGS CAN BE REPLACED WITH VEGAN SUBSTITUTE. VEGAN CHEESE SUBSTITUTE OPTIONS ARE AVAILABLE.
V = VEGETARIAN / VG = VEGAN

BREAKFAST

6:30AM - 10:30AM

Sides

GBP (£)

Toast ^v

WHITE / WHOLEMEAL / GRANARY / GLUTEN FREE
SERVED WITH BUTTER AND JAM

6

Cumberland sausage ^(100g)

6

Bacon ^(100g)

6

Baked beans ^{(100g) ^{VG}}

6

Portobello mushrooms ^{(100g) ^{VG}}

6

Roasted tomatoes ^{(100g) ^{VG}}

6

6

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BREAKFAST

6:30AM - 10:30AM

Beverages

GBP (£)

Coffee

6

ESPRESSO
DOUBLE ESPRESSO
FLAT WHITE
CAPPUCCINO
MACCHIATO
CAFFE LATTE

Tea

6

SIGNATURE BREAKFAST
IMPERIAL EARL GREY
MELLOW MINT
CLEANSE
ORGANIC SENCHA LEAF
THE BOTREE HOUSE BLEND
WHITE ELIXIR
LEMON LOUNGE
DECAF BREAKFAST

Chai

6

CLASSIC (CHAI BY MIRA)
CHOCOLATE (CHAI BY MIRA)

Cold-pressed Juices

6

APPLE / CRANBERRY / GRAPEFRUIT / ORANGE / PINEAPPLE / TOMATO

Smoothies

Pure Green

10

CUCUMBER, PEAR, KALE, SPINACH, MINT, LIME, APPLE, BANANA

British Berry

10

STRAWBERRY, RASPBERRY, LEMON, BASIL, BANANA, SEASONAL APPLE

Rise & Shine

10

CARROT, GINGER, TURMERIC, LEMON, APPLE

ALL DAY

11:00AM - 10:00PM

Starters

GBP (£)

Insalata Verde* v	14
CUCUMBER, AVOCADO, MARCONA ALMOND, HONEY ROSEMARY DRESSING	
Caesar salad*	15
ROMAINE HEARTS, CROUTONS, CLASSIC DRESSING	
Handmade Burrata* v	19
HEIRLOOM TOMATOES, AUBERGINE CAPONATA, BASIL OIL	
Yellowfin Tuna Tartare*	25
AVOCADO, CARTA DI MUSICA, TAGGIASCA OLIVE DRESSING	

Pizza

Margherita* v	20
FIOR DI LATTE, TOMATO, BASIL, EXTRA VIRGIN OLIVE OIL	
Cacio E Pepe* v	21
PECORINO CREMA, CRACKED BLACK PEPPER, ESCAROLE	
Black Truffle* v	35
WILD MUSHROOMS, OREGANO, BLACK TRUFFLE PECORINO	

Pasta

Spaghetti Pomodoro* VG	19
FILETTO DI POMODORO, BASIL, EXTRA VIRGIN OLIVE OIL	
Wild Boar and Truffle Bucatini	26
WILD BOAR WHITE BOLOGNESE, PARMIGIANO REGGIANO, BLACK TRUFFLE	

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*HALAL OPTIONS AVAILABLE ON REQUEST / V = VEGETARIAN / VG = VEGAN

ALL DAY

11:00AM - 10:00PM

Sandwiches

GBP (£)

BLT

BACON, BUTTER LETTUCE, HEIRLOOM TOMATO, HOMEMADE FRIES

18

Club Sandwich

TURKEY, BACON, TOMATO, ROCKET, GARLIC MAYO, HOMEMADE FRIES

20

Burger

CHEDDAR CHEESE, THOUSAND ISLAND DRESSING, HOMEMADE FRIES

23

Mains

Chicken Dominic*

WHITE BALSAMIC, CHILLI FLAKES, POTATOES

32

Scottish Salmon

COURGETTE, CHICKPEAS, WHITE WINE, SICILIAN OREGANO CRUST

32

200g Filet Mignon

KING OYSTER MUSHROOM, BABY GEM, CHIANTI CLASSICO SAUCE

48

500g Bone-In Prime Rib Eye

ROASTED TOMATOES, CONFIT SHALLOTS, CHIANTI CLASSICO SAUCE

68

Sides

Broccolini

BOMBA CALABRESE, LEMON ZEST

8

Funghi Misti ^{VG}

WILD MUSHROOMS, FRESH HERBS

10

Black Truffle French Fries

PECORINO ROMANO, PARSLEY

12

Desserts

New York Style Cheesecake* ^V

STRAWBERRY, WHIPPED CREAM, BRULÉE

16

Pistachio Torta

SICILIAN PISTACHIO CREMA, FINANCIER, RASPBERRY SAUCE

18

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ALL DAY

11:00AM - 10:00PM

Beverages

GBP (£)

Coffee

6

ESPRESSO
DOUBLE ESPRESSO
AMERICANO
FLAT WHITE
CAPPUCCINO
MACCHIATO
DOUBLE MACCHIATO
CAFFE LATTE

Tea

6

IMPERIAL EARL GREY
MELLOW MINT
ORGANIC SENCHA LEAF
THE BOTREE HOUSE BLEND
GOLDEN CAMOMILE

Cold-pressed Juices

6

APPLE
CRANBERRY
ORANGE
PINEAPPLE

Soft Drinks

COAST MAPLE SODA 200ML
SAICHO SPARKLING JASMINE TEA 200ML
COCA COLA 330ML
COCA COLA DIET 330ML
FEVER-TREE LEMONADE 200ML
FEVER-TREE SODA WATER 200ML
FEVER-TREE SLIMLINE TONIC WATER 200ML
FEVER-TREE TONIC WATER 200ML
FEVER-TREE GINGER ALE 200ML
FENTIMANS GINGER BEER 200ML

5
10
5
5
4
4
4
4
4
5

Water

6

TAU STILL 750ML
TAU SPARKLING 750ML

OVERNIGHT

10:00PM - 6:30AM

Starters

GBP (£)

Insalata Verde ^v

CUCUMBER, AVOCADO, MARCONA ALMOND, HONEY ROSEMARY DRESSING

14

Caesar salad

ROMAINE HEARTS, CROUTONS, CLASSIC DRESSING

15

Yellowfin Tuna Tartare

AVOCADO, CARTA DI MUSICA, TAGGIASCA OLIVE DRESSING

25

Mains

Club Sandwich

TURKEY, BACON, TOMATO, ROCKET, GARLIC MAYO

14

Margherita Pizza ^v

FIOR DI LATTE, TOMATO, BASIL, EXTRA VIRGIN OLIVE OIL

20

Cannelloni al Forno ^v

FRESH RICOTTA, FONTINA CHEESE, POMODORO

22

Spicy Calabrese Pizza

MOZZARELLA, SPICY SALAMI, LACINATO KALE

26

Dessert

Pistachio Torta

SICILIAN PISTACHIO CREMA, FINANCIER, RASPBERRY SAUCE

18

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BEVERAGES

		GBP (£)
	<i>Champagne by the glass</i>	125ML
NV	Billecart-Salmon Brut MAREUIL/Aÿ, CHAMPAGNE, FRANCE	19
NV	Moët & Chandon Brut Imperial Rosé EPERNAY, CHAMPAGNE, FRANCE	21
	<i>White by the glass</i>	175ML
2022	Regaleali Bianco, Tasca d'Almerita SICILY, ITALY	11
2022	Grechetto, Tenuta di Salviano UMBRIA, ITALY	12
2022	Terlaner Cuvée, Cantina Terlano ALTO ADIGE, ITALY	18
	<i>Rosé by the glass</i>	175ML
2022	Rosa del Rosa, Rosato, Proprietà Sperino PIEDMONT, ITALY	15
2023	Whispering Angel, Château D'Esclans PROVENCE, FRANCE	20
	<i>Red by the glass</i>	175ML
2021	Nero d'Avola, Regaleali, Tasca d'Almerita SICILY, ITALY	11
2021	Lagrein Santa Maddalena Classico Rosso, Cantina Bolzano ALTO ADIGE, ITALY	13
2021	Bolgheri Rosso, Le Macchiole TUSCANY, ITALY	19

BEVERAGES

		GBP (£) BOTTLE
<i>Champagne & Sparkling</i>		
NV	Billecart-Salmon Brut MAREUIL/Aÿ, CHAMPAGNE, FRANCE	95
NV	Moët & Chandon Brut Imperial Rosé EPERNAY, CHAMPAGNE, FRANCE	105
NV	Charles Heidsieck, Brut Reserve REIMS, CHAMPAGNE, FRANCE	127
NV	Billecart-Salmon Brut Rosé MAREUIL/Aÿ, CHAMPAGNE, FRANCE	145
NV	Piper-Heidsieck, Essentiel Blanc de Noirs REIMS, CHAMPAGNE, FRANCE	169
NV	Della Vite, Prosecco Superiore Valdobbiadene VENETO, ITALY	75
<i>White</i>		
2022	Regaleali Bianco, Tasca d'Almerita SICILY, ITALY	39
2022	Greco di Tufo, Lapilli CAMPANIA, ITALY	47
2022	Pecorino, Colline Pescaresi, Fattoria la Valentina ABRUZZO, ITALY	57
2022	Vermentino di Bolgheri, Guado al Tasso, Bolgheri TUSCANY, ITALY	68
2023	Terlaner Cuvée, Cantina Terlano ALTO ADIGE, ITALY	72
2022	Greco di Tufo, Terra d'Uva, Benito Ferrara CAMPANIA, ITALY	85
2022	Idda, Etna Bianco, A. Gaja & A. Graci SICILY, ITALY	130

BEVERAGES

		GBP (£) BOTTLE
<i>Rosé</i>		
2022	Rosa del Rosa, Rosato, Proprietà Sperino PIEDMONT, ITALY	59
2022	Whispering Angel, Château D'Esclans PROVENCE, FRANCE	79
<i>Red</i>		
2021	Nero d'Avola, Regaleali, Tasca d'Almerita SICILY, ITALY	39
2020	Terre di San Leonardo, Tenuta San Leonardo ALTO ADIGE, ITALY	51
2022	Segna de Cor, Cotes du Roussillon, Roc des Anges LANGUEDOC, FRANCE	63
2020	Vino Nobile de Monptepulciano, La Braccasca TUSCANY, ITALY	73
2020	Rosso di Montalcino, Tenuta Le Potazzine TUSCANY, ITALY	91
2020	Chianti Classico Riserva, Tenuta Tignanello, Marchese Antinori TUSCANY, ITALY	111

BEVERAGES

	GBP (£)
<i>Cocktails</i>	
Yuzu Margarita* CASAMIGO BLANCO TEQUILA, YUZU, AGAVE	21
Negroni* CAMPARI, TANQUERAY N° TEN GIN, ANTICA FORMULA CARPANO VERMOUTH	17
Raspberry Yoghurt KETEL ONE VODKA, BLOOM GIN, DOLADIRA APERITIVO, FERMENTED RASPBERRY & YOGURT	17
Heritage Manhattan JOHNNIE WALKER BLUE LABEL WHISKY, MACALLAN 12 YRS SHERRY OAK WHISKY, COCONUT, COCCHI DI TORINO, ANGOSTURA BITTERS	28
*COCKTAILS CAN BE MADE WITHOUT ALCOHOL. SAME FLAVOURS, ZERO PROOF. £15	
<i>Gin</i>	50ML
Tanqueray N° Ten UK / 47%	14
Bombay Sapphire Premier Cru Murcian Lemon UK / 47%	16
Hendrick's UK / 41%	14
Cygnnet Welsh UK / 40%	20
<i>Aperitivo</i>	50ML
1757 Vermouth di Torino Rosso Italy / 16%	10
Campari Italy / 16%	10
<i>Vodka</i>	50ML
Belvedere Poland / 40%	13
Grey Goose France / 40%	14
Konik's Tail Poland / 40%	14
Boatyard UK / 40%	12
<i>Scotch Whisky</i>	50ML
Johnnie Walker Black Scotland / 40%	14
Lagavulin 16 yrs Islay / 43%	19
Macallan 12 yrs old Sherry Oak Highland / 43%	19

BEVERAGES

	GBP (£)
<i>Bourbon Whiskey</i>	50ML
Buffalo Trace USA / 40%	12
<i>Tennessee Whiskey</i>	50ML
Jack Daniel's Single Barrel USA / 45%	13
<i>Asian Whisky</i>	50ML
Nikka from the Barrel Japan / 51%	15
<i>Rum</i>	50ML
Bacardí Superior Carta Blanca Puerto Rico / 43%	12
Diplomático Mantuano Venezuela / 40%	14
<i>Tequila</i>	50ML
Patrón Silver Mexico / 40%	16
Casamigos Reposado Mexico / 40%	16
Komos Rosa Reposado Mexico / 40%	30
<i>Mezcal</i>	50ML
Ojo de Dios Joven Mexico / 42%	14
Ojo de Dios ODD café Mexico / 35%	14
<i>Beers</i>	
Noam Lager 340ml / 5.2%	8
Lucky Saint 330ml / 0.5%	6