

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.

Carminè Varone

Executive Chef Carminè Varone

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



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 ^V	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
BOILED, POACHED, SCRAMBLED OR FRIED WITH TOAST	
Omelette	14
THREE EGG OMELETTE WITH YOUR CHOICE OF INGREDIENTS: SPINACH, PEPPERS, ROASTED HAM, CHEDDAR CHEESE, MUSHROOMS	
<i>Sweet</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, EGG SALAD, CRISPY QUINOA	
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, CONFIT TOMATO, MUSHROOM, HASH BROWNS, BAKED BEANS, TOAST, FILTERED COFFEE OR TEA AND COLD-PRESSED JUICE	

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

BREAKFAST

6:30AM - 10:30AM

Sides

GBP (£)

Toast^v

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

6

Cumberland sausage

6

Bacon

6

Baked beans^{vg}

6

Hash Browns^v

6

6

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BREAKFAST

6:30AM - 10:30AM

	GBP (£)
<i>Beverages</i>	
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)	
Juices	6
APPLE / ORANGE / PINEAPPLE	
<i>Smoothies</i>	
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	
Spicy Calabrese	26
MOZZARELLA, SPICY SALAMI, LACINATO KALE	
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 Penne	26
WILD BOAR WHITE BOLOGNESE, PARMIGIANO REGGIANO, BLACK TRUFFLE	

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ALL DAY

11:00AM - 10:00PM

	GBP (£)
<i>Sandwiches</i>	
Sourdough Toastie	16
ROASTED HAM, FONTINA CHEESE, WHOLEGRAIN MUSTARD, PICKLES	
Club Sandwich*	20
ROASTED CHICKEN, BACON, EGGS, TOMATO, MUSTARD MAYO, FRIES	
Burger	23
CHEDDAR CHEESE, THOUSAND ISLAND DRESSING, FRIES	
<i>Mains</i>	
Chicken Dominic*	32
WHITE BALSAMIC, CHILLI FLAKES, POTATOES	
Scottish Salmon	32
COURGETTE, CHICKPEAS, WHITE WINE, SICILIAN OREGANO CRUST	
200g Filet Mignon*	48
ROASTED TOMATOES, CONFIT SHALLOTS, RED WINE SAUCE	
500g Bone-In Prime Rib Eye	68
ROASTED TOMATOES, CONFIT SHALLOTS, RED WINE SAUCE	
<i>Sides</i>	
Broccolini	8
BOMBA CALABRESE, LEMON ZEST	
Funghi Misti ^{VG}	10
WILD MUSHROOMS, FRESH HERBS	
Black Truffle French Fries ^V	12
PECORINO ROMANO, PARSLEY	
<i>Desserts</i>	
New York Style Cheesecake* ^V	16
STRAWBERRY, WHIPPED CREAM, BRULÉE	
Caprese Cake ^V	14
HAZELNUTS, ZABAIONE ICE CREAM	

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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

Juices

6

APPLE
ORANGE
PINEAPPLE

Soft Drinks

COAST MAPLE SODA 200ML	5
SAICHO SPARKLING JASMINE TEA 200ML	10
COCA COLA 330ML	5
COCA COLA DIET 330ML	5
FEVER-TREE LEMONADE 200ML	4
FEVER-TREE SODA WATER 200ML	4
FEVER-TREE SLIMLINE TONIC WATER 200ML	4
FEVER-TREE TONIC WATER 200ML	4
FEVER-TREE GINGER ALE 200ML	4
FENTIMANS GINGER BEER 250ML	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 *

ROASTED CHICKEN, BACON, EGGS, TOMATO, MUSTARD MAYO, FRIES

20

Margherita Pizza *v

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

20

Spicy Calabrese Pizza

MOZZARELLA, SPICY SALAMI, LACINATO KALE

26

Dessert

New York Style Cheesecake *v

STRAWBERRY, WHIPPED CREAM, BRULÉE

16

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BEVERAGES

		GBP (£)
	<i>Champagne by the glass</i>	125ML
NV	Billecart Salmon Le Reserve, Extra Brut MAREUIL/Aÿ, CHAMPAGNE, FRANCE	19
NV	Moët & Chandon Brut Imperial Rosé EPERNAY, CHAMPAGNE, FRANCE	21
	<i>White by the glass</i>	175ML
2023	Regaleali Bianco, Tasca d'Almerita SICILY, ITALY	11
2023	Greco di Tufo, Lapilli CAMPANIA, ITALY	13
2023	Terlaner Cuvée, Cantina Terlano ALTO ADIGE, ITALY	19
	<i>Rosé by the glass</i>	175ML
2023	Rosa del Rosa, Rosato, Proprietà Sperino PIEDMONT, ITALY	16
2023	Whispering Angel, Château d'Esclans PROVENCE, FRANCE	20
	<i>Red by the glass</i>	175ML
2022	Nero d'Avola, Regaleali, Tasca d'Almerita SICILY, ITALY	11
2023	Lagrein Santa Maddalena Classico Rosso, Cantina Bolzano ALTO ADIGE, ITALY	13
2022	Botrosecco, Le Mortelle, Antinori TUSCANY, ITALY	20

BEVERAGES

		GBP (£) BOTTLE
<i>Champagne & Sparkling</i>		
NV	Billecart Salmon Le Reserve, Extra Brut MAREUIL/Aÿ, CHAMPAGNE, FRANCE	95
NV	Moët & Chandon Brut Imperial Rosé EPERNAY, CHAMPAGNE, FRANCE	105
NV	Billecart Salmon Le Rosé, Extra Brut 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>		
2023	Regaleali Bianco, Tasca d'Almerita SICILY, ITALY	39
2023	Greco di Tufo, Lapilli CAMPANIA, ITALY	49
2023	Pecorino, Colline Pescaresi, Fattoria la Valentina ABRUZZO, ITALY	57
2023	Vermentino di Bolgheri, Guado al Tasso, Antinori TUSCANY, ITALY	68
2023	Terlaner Cuvée, Cantina Terlano ALTO ADIGE, ITALY	72
2022	Greco di Tufo, Terra d'Uva, Benito Ferrara CAMPANIA, ITALY	85

BEVERAGES

		GBP (£) BOTTLE
<i>Rosé</i>		
2023	Rosa del Rosa, Rosato, Proprietà Sperino PIEDMONT, ITALY	60
2023	Whispering Angel, Château d'Esclans PROVENCE, FRANCE	79
<i>Red</i>		
2022	Nero d'Avola, Regaleali, Tasca d'Almerita SICILY, ITALY	39
2023	Lagrein Santa Maddalena Classico, Cantina Bolzano ALTO ADIGE, ITALY	52
2022	Segna de Cor, Côtes du Roussillon, Roc des Anges LANGUEDOC, FRANCE	63
2021	Vino Nobile di Montepulciano, La Braccasca TUSCANY, ITALY	73
2021	Botrosecco, Le Mortelle, Antinori TUSCANY, ITALY	76
2022	Nebbiolo Langhe, Oddero PIEDMONT, ITALY	85

BEVERAGES

	GBP (£)
<i>Cocktails</i>	
Yuzu Margarita* CASAMIGO BLANCO TEQUILA, YUZU, AGAVE	21
Negroni* CAMPARI, TANQUERAY N° TEN GIN, ANTICA FORMULA CARPANO VERMOUTH	17
818 Coconut Cooler 818 BLANCO TEQUILA, 1800 TEQUILA COCONUT, ALUNA PEACH & POMELO, CASAMIGOS MEZCAL, YUZU	17
Heritage Manhattan JOHNNIE WALKER BLUE LABEL SCOTCH WHISKY, BACARDÍ OCHO RUM, MACALLAN 12 YRS SHERRY OAK WHISKY, VERMOUTH DEL PROFESSORE ROSSO, CHOCOLATE BITTERS	22
Pentire Spritz* PENTIRE COASTAL SPRITZ, GRAPEFRUIT, DOUBLE DUTCH SKINNY TONIC	12
*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 / 25%	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 Label 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
<i>RTD</i>	
Pentire Paloma 200ml / 0.0%	10