

the BOTree

IN ROOM DINING MENU | 2025

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.

Carminé Varone

Executive Chef Carmine 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.

TIME

Breakfast: 6:30am – 10:30am

All day dining: 11:00am – 10:00pm

Overnight dining: 10:00pm – 6:30am

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.

Cereals, grains & fruit

Macedonia ^{VG}	GBP (£)
selection of fruit	14
Porridge Oats ^V	10
muscovado sugar with daily seasonal fruit and toppings	
Granola ^V	12
homemade granola, yoghurt, blueberries, millefiori honey	

Eggs

Two Free Range Eggs ^V	12
boiled, poached, scrambled or fried; served with toast	
Omelette	14
three egg omelette with your choice of ingredients: spinach, peppers, roasted ham, cheddar cheese, mushrooms	

Sweet

Pastry Basket ^V	GBP (£)
selection of freshly baked pastries	12
Pancakes ^V	18
whipped ricotta, mixed berries, almonds, maple syrup	

Savoury

Avocado Toast ^V	16
sourdough bread, avocado, egg salad, crispy quinoa	
Vegan English Breakfast ^{VG}	22
spinach, vegan sausage, confit tomato, mushroom, baked beans, toast	
English Breakfast	26
two free range eggs, bacon, cumberland sausage, confit tomato, mushroom, hash browns, baked beans, toast	

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

BREAKFAST

6:30AM - 10:30AM

<i>Sides</i>	GBP (£)
Toast ^V	6
white / wholemeal / granary / gluten free; served with butter and jam	
Cumberland Sausage	6
Bacon	6
Baked Beans ^{VG}	6
Hash Browns ^V	6

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

BREAKFAST

6:30AM - 10:30AM

Beverages

	GBP (£)		GBP (£)
Coffee	6	Chai	6
espresso		classic (Chai by Mira)	
double espresso		chocolate (Chai by Mira)	
flat white			
cappuccino		Juice	6
macchiato		apple	
caffe latte		orange	
		pineapple	
Tea	6		
Amalfi sunset		Smoothies	10
signature breakfast		Pure Green / cucumber, pear, kale, spinach, mint, lime, apple, banana	
The BoTree house blend		British Berry / strawberry, raspberry, lemon, basil, banana, apple	
imperial Earl Grey		Rise & Shine / carrot, ginger, turmeric, lemon, apple	
organic sencha leaf			
golden camomile			
jasmine chung hao			

Starters

Verde *V	GBP (£)
cucumber, avocado, marcona almond, honey rosemary dressing	15
Caesar della Casa *	15
romaine hearts, croutons, classic dressing (add chicken £8)	
Handmade Burrata *V	16
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

Fusilli al Pomodoro e Melanzane *VG	GBP (£)
whole-grain fusilli, tomato and aubergine	21
Penne al Ragu Bianco	27
wild boar white bolognese, parmigiano reggiano	

Sandwiches

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	

ALL DAY

11:00AM - 10:00PM

<i>Mains</i>		GBP (£)	<i>Desserts</i>		GBP (£)
Chicken Parmigiana	fior di latte mozzarella, tomato, basil	32	New York Style Cheesecake ^{*V}	strawberry, whipped cream, brulée	16
Scottish Salmon	courgette, chickpeas, white wine, Sicilian oregano crust	32	Caprese Cake ^V	hazelnuts, zabaione ice cream	14
Sirloin Steak (250g)	roasted tomatoes, confit shallots, red wine sauce	55			
Filet Mignon (200g) [*]	roasted tomatoes, confit shallots, red wine sauce	68			
<i>Sides</i>					
Insalata Verde ^{*V}	cucumber, avocado, marcona almond, honey rosemary dressing	9			
Broccolini	bomba calabrese, lemon zest	10			
Black Truffle French Fries ^V	pecorino romano, parsley	12			

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

ALL DAY

11:00AM - 10:00PM

Beverages

Coffee

- espresso
- double espresso
- americano
- flat white
- cappuccino
- macchiato
- double macchiato
- caffe latte

Tea

- Amalfi sunset
- signature breakfast
- The BoTree house blend
- imperial Earl Grey
- organic sencha leaf
- golden camomile
- jasmine chung hao

Juice

- apple
- orange
- pineapple

GBP (£)

6

6

6

Soft Drinks

- Coast Maple Soda 200ml
- Saicho Sparkling Jasmine Tea 200ml
- Coca Cola 200ml
- Coca Cola Diet 200ml
- Double Dutch Lemonade 200ml
- Double Dutch Soda Water 200ml
- Double Dutch Skinny Tonic Water 200ml
- Double Dutch Indian Tonic Water 200ml
- Double Dutch Ginger Ale 200ml
- Double Dutch Grapefruit Soda 200ml
- Fentimans Ginger Beer 275ml

Water

- Tau Still 750ml
- Tau Sparkling 750ml

GBP (£)

5

10

4

4

4

4

4

4

4

4

4

6

OVERNIGHT

10:00PM - 6:30AM

Starters

	GBP (£)
Verde *V cucumber, avocado, Marcona almond, honey rosemary dressing	15
Caesar della Casa * 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	18
Margherita Pizza *V fior di latte, tomato, basil, extra virgin olive oil	20
Spicy Calabrese Pizza mozzarella, spicy salami, lacinato kale	26

Dessert

	GBP (£)
New York Style Cheesecake *V strawberry, whipped cream, brulée	16

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

BEVERAGES

Champagne by the glass

GBP (£)
125ML

NV	Champagne Billecart-Salmon Le Réserve, Extra Brut Mareuil/Aÿ, Champagne, France	19
NV	Champagne Palmer, Rosé Solera Reims, Champagne, France	21

White by the glass

175ML

2023	Regaleali Bianco, Tasca d’Almerita Sicily, Italy	11
2023	Greco di Tufo, Lapilli Campania, Italy	13
2024	Terlaner Cuvée, Cantina Terlano Alto Adige, Italy	19

Rosé by the glass

GBP (£)
175ML

2023	Rosa del Rosa, Rosato, Proprietà Sperino Piedmont, Italy	17
2024	Whispering Angel, Château d’Esclans Provence, France	20

Red by the glass

175ML

2022	Nero d’Avola, Regaleali, Tasca d’Almerita Sicily, Italy	11
2023	Minervois ‘Rendez-Vous Sur La Lune’, Clos du Gravillas Piedmont, Italy	16
2019	Chianti Classico Riserva, Tenuta di Arceno Tuscany, Italy	21

0.0% Alcohol Sparkling by the glass

125ML

2024	Wild Idol Alcohol Free Sparkling Rosé South-West, Germany	14
------	--	----

BEVERAGES

Champagne & Sparkling

		GBP (£)
NV	Della Vite, Prosecco Superiore, Valdobbiadene Veneto, Italy	75
NV	Franciacorta, 'Alma Assemblage 1', Bellavista Lombardy, Italy	85
NV	Champagne Billecart-Salmon Le Réserve, Extra Brut Mareuil/Aÿ, Champagne, France	95
NV	Champagne Palmer, Rosé Solera Reims, Champagne, France	105
NV	Champagne Les Grands Blancs, Robert Moncuit Le Mesnil-sur-Oger, Champagne, France,	120
NV	Champagne Billecart-Salmon Le Rosé, Extra Brut Mareuil/Aÿ, Champagne, France	145
NV	Champagne Piper-Heidsieck, Essentiel Blanc de Noirs Reims, Champagne, France	169
2015	Champagne Palmer, Grand Terroirs Reims, Champagne, France	200

White

		GBP (£)
2023	Regaleali Bianco, Tasca d'Almerita Sicily, Italy	39
2024	Greco di Tufo, Lapilli Campania, Italy	49
2024	Pecorino, Colline Pescaresi, Fattoria la Valentina Abruzzo, Italy	59
2024	Vermentino di Bolgheri, Guado al Tasso, Antinori Tuscany, Italy	68
2024	Terlaner Cuvée, Cantina Terlano Alto Adige, Italy	72
2024	Vette di San Leonardo Sauvignon Blanc Alto Adige, Italy	75
2021	Favorita, Marine, Vigne Marina Coppi Piedmont, Italy	82
2022	Chardonnay, Canto X, Elio Ottin Valle d'Aosta, Italy	95

BEVERAGES

<i>Rosé</i>		GBP (£)
2023	Rosa del Rosa, Rosato, Proprietà Sperino Sicily, Italy	64
2024	Whispering Angel, Château d'Esclans Provence, France	79

<i>Red</i>		GBP (£)
2022	Nero d'Avola, Regaleali, Tasca d'Almerita Sicily, Italy	39
2023	Côtes du Rhône, Est-Ouest, André Brunel Southern Rhône, France	48
2023	Sangiovese/Cabernet, Ripa delle Mandorle Tuscany, Italy	55
2023	Minervois 'Rendez-Vous Sur La Lune', Clos du Gravillas Piedmont, Italy	64
2022	Merlot, Sodale, Famiglia Cotarella Lazio, Italy	79
2018	Cabernet Sauvignon, Farnito, Carpineto Tuscany, Italy	85
2019	Chianti Classico Riserva, Tenuta di Arceno Tuscany, Italy	87
2018	Priorat, Mas del Habanero, Hodgkinson Family Priorat, Spain	94

BEVERAGES

0.0% Alcohol Sparkling

GBP (£)

2024	Wild Idol Alcohol Free Sparkling Rosé (375ml / 0.0%) South-West, Germany	35
2024	Wild Idol Alcohol Free Sparkling (375ml / 0.0%) South-West, Germany	35
NV	Sparkling Tea Real, Dry Dragon (750ml / 0.0%) Buckinghamshire, UK	39
NV	French Bloom Le Blanc Sparkling * (375ml / 0.0%) South-West, France	40
NV	Della Vite Alcohol Free Sparkling Rosé * (750ml / 0.0%) South of France	50

Low & No Alcohol White & Rosé

GBP (£)

NV	ZENO Alcohol Liberated White (750ml / 0.3%) Spain	39
NV	ZENO Alcohol Liberated Rosé (750ml / 0.3%) Spain	39

* DEALCOHOLIZED WINE BEGINS AS REGULAR, FULLY FERMENTED WINE. THE ALCOHOL IS THEN REMOVED THROUGH A SOPHISTICATED PROCESS, EITHER PARTIALLY OR COMPLETELY, BASED ON THE DESIRED OUTCOME.

BEVERAGES

Cocktails

	GBP (£)
Yuzu Margarita	21
Casamigo blanco tequila, yuzu, agave	
Negroni	17
Campari, Tanqueray N° TEN gin, Antica Formula Carpano vermouth	
818 Coconut Cooler	17
818 blanco tequila, 1800 tequila coconut, Aluna peach & pomelo, Casamigos mezcal, yuzu	
Heritage Manhattan	22
Johnnie Walker Blue Label Scotch whisky, Bacardí Ocho rum, Macallan 12 yrs sherry oak whisky, Vermouth Del Professore Rosso, chocolate bitters	
Pentire Spritz	12
Pentire Coastal Spritz, grapefruit, Double Dutch skinny tonic	

Beers

	GBP (£)
Noam Lager 340ml / 5.2%	8
Lucky Saint 330ml / 0.5%	6
Ready To Drink	GBP (£)
Pentire Paloma 200ml / 0.0%	10

BEVERAGES

Gin

- Tanqueray N° TEN UK / 47%
- Bombay Sapphire Premier Cru Murcian Lemon UK / 47%
- Hendrick's UK / 41%
- Cygnnet Welsh UK / 40%

Aperitivo

- 1757 Vermouth di Torino Rosso Italy / 16%
- Campari Italy / 25%

Scotch Whisky

- Johnnie Walker Black Label Scotland / 40%
- Lagavulin 16 yrs Islay / 43%
- Macallan 12 yrs old Sherry Oak Highland / 43%

Bourbon Whiskey

- Buffalo Trace USA / 40%

Tennessee Whiskey

- Jack Daniel's Single Barrel USA / 45%

Asian Whisky

- Nikka from the Barrel Japan / 51%

50ML

14

16

14

20

10

10

14

19

19

12

13

15

Vodka

- Belvedere Poland / 40%
- Grey Goose France / 40%

Cognac

- Hennessy VSOP France / 40%

Rum

- Bacardí Superior Carta Blanca Puerto Rico / 43%
- Appleton 12 yrs Jamaica / 43%

Tequila

- Patrón Silver Mexico/ 40%
- Casamigos Reposado Mexico/ 40%
- Komos Rosa Reposado Mexico/ 40%

Mezcal

- Ojo de Dios Joven Mexico/ 42%
- Ojo de Dios ODD café Mexico/ 35%

50ML

13

14

14

12

16

16

16

32

14

14