

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.

Carmine 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.

TIMES

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.

BREAKFAST

6:30AM - 10:30AM

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

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

BREAKFAST

6:30AM - 10:30AM

Sides

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

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BREAKFAST

6:30AM - 10:30AM

<i>Beverages</i>		GBP (£)
Coffee		
ESPRESSO		3.5
DOUBLE ESPRESSO		4
AMERICANO		4.5
CAPPUCCINO		4.5
FLAT WHITE		4.5
MACCHIATO		3.5
LATTE		4.5
Tea		
AMALFI SUNSET		6
SIGNATURE BREAKFAST		
THE BOTREE HOUSE BLEND		
IMPERIAL EARL GREY		
ORGANIC SENCHA LEAF		
GOLDEN CAMOMILE		
JASMINE CHUNG HAO		
Chai		
CLASSIC (CHAI BY MIRA)		6
CHOCOLATE (CHAI BY MIRA)		
Juices		
APPLE / ORANGE / PINEAPPLE		6
<i>Smoothies</i>		
Pure Green		
CUCUMBER, PEAR, KALE, SPINACH, MINT, LIME, APPLE, BANANA		10
British Berry		
STRAWBERRY, RASPBERRY, LEMON, BASIL, BANANA, SEASONAL APPLE		10
Rise & Shine		
CARROT, GINGER, TURMERIC, LEMON, APPLE		10

ALL DAY

11:00AM - 10:00PM

Starters

GBP (£)

Verde *V

15

CUCUMBER, AVOCADO, MARCONA ALMOND, HONEY ROSEMARY DRESSING

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

21

WHOLE-GRAIN FUSILLI, TOMATO AND AUBERGINE

Penne al Ragu Bianco

27

WILD BOAR WHITE BOLOGNESE, PARMIGIANO REGGIANO

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ALL DAY

11:00AM - 10:00PM

Sandwiches

GBP (£)

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

Mains

Chicken Parmigiana

32

FIOR DI LATTE MOZZARELLA, TOMATO, BASIL

Scottish Salmon

32

COURGETTE, CHICKPEAS, WHITE WINE, SICILIAN OREGANO CRUST

Sirloin Steak^(250g)

55

ROASTED TOMATOES, CONFIT SHALLOTS, RED WINE SAUCE

Filet Mignon^{(200g)*}

68

ROASTED TOMATOES, CONFIT SHALLOTS, RED WINE SAUCE

Sides

Insalata Verde^{*V}

9

CUCUMBER, AVOCADO, MARCONA ALMOND, HONEY ROSEMARY DRESSING

Broccolini

10

BOMBA CALABRESE, LEMON ZEST

Black Truffle French Fries^V

12

PECORINO ROMANO, PARSLEY

Desserts

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

ESPRESSO	3.5
DOUBLE ESPRESSO	4
AMERICANO	4.5
CAPPUCCINO	4.5
FLAT WHITE	4.5
MACCHIATO	3.5
LATTE	4.5

Tea

6

AMALFI SUNSET
SIGNATURE BREAKFAST
THE BOTREE HOUSE BLEND
IMPERIAL EARL GREY
ORGANIC SENCHA LEAF
GOLDEN CAMOMILE
JASMINE CHUNG HAO

Matcha

6.5

MATCHA HOT CHOCOLATE
MATCHA LATTE HOT / ICED
MATCHA CHAI LATTE HOT / ICED

Soft Drinks

SAICHO SPARKLING JASMINE TEA 200ML	10
COCA COLA 200ML	4
COCA COLA DIET 200ML	4
FRANKLIN & SONS ORIGINAL LEMONADE 200ML	4
FRANKLIN & SONS PINK GRAPEFRUIT SODA 200ML	4
FRANKLIN & SONS SODA WATER 200ML	4
FRANKLIN & SONS NATURAL INDIAN LIGHT TONIC WATER 200ML	4
FRANKLIN & SONS NATURAL INDIAN TONIC WATER 200ML	4
FRANKLIN & SONS GINGER ALE 200ML	4
FRANKLIN & SONS GINGER BEER 200ML	4
FRANKLIN & SONS PINEAPPLE & ALMOND 200ML	5

Juices

6

APPLE
ORANGE
PINEAPPLE

Water

6

ACQUA PANNA STILL 750ML
SAN PELLEGRINO SPARKLING 750ML

OVERNIGHT

10:00PM - 6:30AM

Starters

GBP (£)

Verde *V

15

CUCUMBER, AVOCADO, MARCONA ALMOND, HONEY ROSEMARY DRESSING

Caesar della Casa *

15

ROMAINE HEARTS, CROUTONS, CLASSIC DRESSING

Yellowfin Tuna Tartare *

25

AVOCADO, CARTA DI MUSICA, TAGGIASCA OLIVE DRESSING

Mains

Club Sandwich *

18

ROASTED CHICKEN, BACON, EGGS, TOMATO, MUSTARD MAYO

Margherita Pizza *V

20

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

Spicy Calabrese Pizza

26

MOZZARELLA, SPICY SALAMI, LACINATO KALE

Dessert

New York Style Cheesecake *V

16

STRAWBERRY, WHIPPED CREAM, BRULÉE

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

BEVERAGES

		GBP (£)
<i>Champagne by the glass</i>		125ML
NV	Perrier-Jouët Grand Brut REIMS, CHAMPAGNE, FRANCE	19
NV	Perrier-Jouët Blason Rosé REIMS, CHAMPAGNE, FRANCE	23
<i>White by the glass</i>		175ML
2024	Regaleali Bianco, Tasca d'Almerita SICILY, ITALY	11
2024	Greco di Tufo, Lapilli CAMPANIA, ITALY	13
2024	Terlaner Cuvée, Cantina Terlano ALTO ADIGE, ITALY	19
<i>Rosé by the glass</i>		175ML
2024	Rosa del Rosa, Rosato, Proprietà Sperino PIEDMONT, ITALY	16
2024	Whispering Angel, Château d'Esclans PROVENCE, FRANCE	20
<i>Red by the glass</i>		175ML
2024	Nero d'Avola, Regaleali, Tasca d'Almerita SICILY, ITALY	11
2024	Valpolicella Classico, Allegrini VENETO, ITALY	13
2019	Chianti Classico Riserva, Tenuta di Arceno TUSCANY, ITALY	21
<i>0.0% Alcohol Sparkling by the glass</i>		125ML
2024	Wild Idol Alcohol Free Sparkling Rosé SOUTH-WEST, GERMANY	14

BEVERAGES

Champagne & Sparkling

		GBP (£) BOTTLE
NV	Della Vite, Prosecco Superiore, Valdobbiadene VENETO, ITALY	75
NV	Champagne Perrier-Jouët Grand Brut REIMS, CHAMPAGNE, FRANCE	95
NV	Perrier-Jouët Blason Rosé REIMS, CHAMPAGNE, FRANCE	140

White

2024	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
2024	Vermentino di Bolgheri, Guado al Tasso, Antinori TUSCANY, ITALY	68
2024	Terlaner Cuvée, Cantina Terlano ALTO ADIGE, ITALY	72

Rosé

2024	Rosa del Rosa, Rosato, Proprietà Sperino PIEDMONT, ITALY	64
2024	Whispering Angel, Château d'Esclans PROVENCE, FRANCE	79

BEVERAGES

<i>Red</i>		BOTTLE
2024	Nero d'Avola, Regaleali, Tasca d'Almerita SICILY, ITALY	39
2024	Valpolicella Classico, Allegrini VENETO, ITALY	55
2022	Segna de Cor, Côtes du Roussillon, Roc des Anges LANGUEDOC, FRANCE	63
2021	Vino Nobile de Montpulciano, La Braccasca TUSCANY, ITALY	73
2022	Botrosecco, Le Mortelle, Antinori TUSCANY, ITALY	76
2022	Nebbiolo Langhe, Oddero PIEDMONT, ITALY	85

BEVERAGES

		GBP (£) BOTTLE
<i>0.0% Alcohol Sparkling</i>		
2024	Wild Idol Alcohol Free Sparkling Rosé (375ml / 0.0%) SOUTH-WEST, GERMANY	35
2024	Wild Idol Alcohol Free Sparkling (375ml / 0.0%) LOMBARDY, ITALY	35
NV	French Bloom Le Blanc Sparkling * (375ml / 0.0%) SOUTH-WEST, FRANCE	40
NV	French Bloom Le Rosé Sparkling * (375ml / 0.0%) SOUTH-WEST, FRANCE	40

Low & No Alcohol White & Rosé

NV	ZENO Alcohol Liberated White (750ml / 0.0%) SPAIN	39
NV	ZENO Alcohol Liberated Rosé (750ml / 0.0%) 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

	GBP (£)
<i>Cocktails</i>	
Yuzu Margarita	17
HERRADURA PLATA TEQUILA, YUZU, AGAVE	
Negroni	16
BOMBAY SAPPHIRE GIN, CAMPARI, ANTICA FORMULA CARPANO VERMOUTH	
Sweet Manhattan	19
WOODFORD RYE, MARTINI RUBINO VERMOUTH, ANGOSTURA BITTERS	
Martini al Pomodoro	17
ROKU GIN, MANCINO SAKURA VERMOUTH, LA TOMATO LIQUEUR	
<i>Beers</i>	
Noam Lager 340ml / 5.2%	8
Peroni 330ml / 5%	6
Peroni Libera 330ml / 0.0%	6
<i>Gin</i>	
	50ML
Hendrick's UK / 41%	14
Roku Japan / 43%	14
Bombay Sapphire UK / 40%	12
<i>Aperitivo</i>	
	50ML
Campari Italy / 25%	10
<i>Vodka</i>	
	50ML
Belvedere Poland / 40%	13
Grey Goose France / 40%	14
<i>Scotch Whisky</i>	
	50ML
Chivas 12 yrs Scotland / 40%	13
Lagavulin 16 yrs Islay / 43%	19
Macallan Sherry Oak 12 yrs Highland / 43%	19

BEVERAGES

	GBP (£)
<i>Bourbon Whiskey</i>	50ML
Woodford Reserve USA / 45.2%	14
<i>Tennessee Whiskey</i>	50ML
Jack Daniel's Single Barrel USA / 45%	13
<i>Asian Whisky</i>	50ML
Hibiki Harmony Japan / 43%	18
<i>Rum</i>	50ML
Havana Club 3yrs Cuba / 40%	12
Diplomatico Reserva Exclusiva Venezuela / 40%	16
<i>Tequila</i>	50ML
Patrón Silver Mexico / 40%	16
Don Julio Reposado Mexico / 38%	16
Clase Azul Reposado Mexico / 40%	45
<i>Mezcal</i>	50ML
Del Maguey Vida Mexico / 42%	15
Ojo de Dios ODD café Mexico / 35%	14