

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.

*Carmin*e 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

6:30 AM - 10:30 AM

Cereals, grains & fruit

GBP (£)

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

Eggs

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

Sweet

Pastry Basket *V

SELECTION OF FRESHLY BAKED PASTRIES

12

Pancakes *V

WHIPPED RICOTTA, MIXED BERRIES, ALMONDS, MAPLE SYRUP

18

Savoury

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

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

BREAKFAST

6:30AM - 10:30AM

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

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
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Smoothies

Pure Green

CUCUMBER, PEAR, KALE, SPINACH, MINT, LIME, APPLE, BANANA	10
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British Berry

STRAWBERRY, RASPBERRY, LEMON, BASIL, BANANA, SEASONAL APPLE	10
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Rise & Shine

CARROT, GINGER, TURMERIC, LEMON, APPLE	10
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ALL DAY

11:00AM - 10:00PM

	GBP (£)
<i>Starters</i>	
Verde *V	13
CUCUMBER, AVOCADO, MARCONA ALMOND, HONEY ROSEMARY DRESSING	
Caesar della Casa	13
ROMAINE HEARTS, CROUTONS, CLASSIC DRESSING (ADD CHICKEN £7)	
Handmade Burrata *V	14
HEIRLOOM TOMATOES, AUBERGINE CAPONATA, BASIL OIL	
Yellowfin Tuna Tartare *	21
AVOCADO, CARTA DI MUSICA, TAGGIASCA OLIVE DRESSING	
<i>Pizza</i>	
Margherita *V	17
TOMATO, FIOR DI LATTE MOZZARELLA, TOMATO, BASIL, EXTRA VIRGIN OLIVE OIL	
Spicy Calabrese	22
FIOR DI LATTE MOZZARELLA, SPICY SALAMI, LACINATO KALE	
Bianca *V	22
BASIL PESTO, ROCKET, CHERRY TOMATOES, PARMIGIANO REGGIANO	
<i>Pasta</i>	
Tagliatelle Pomodoro & Stracciatella *V	17
FRESH BASIL, DRIZZLE OF EXTRA VIRGIN OLIVE OIL	
Penne al Rag Bianco	21
WILD BOAR WHITE BOLOGNESE, PARMIGIANO REGGIANO	

ALL DAY

11:00AM - 10:00PM

Sandwiches

GBP (£)

Sourdough Toastie

ROASTED HAM, FONTINA CHEESE, WHOLEGRAIN MUSTARD, PICKLES

16

Club Sandwich

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

20

Burger

CHEDDAR CHEESE, THOUSAND ISLAND DRESSING, FRIES

23

Mains

Chicken Parmigiana

FIOR DI LATTE MOZZARELLA, TOMATO, BASIL

27

Scottish Salmon

COURGETTE, CHICKPEAS, WHITE WINE, SICILIAN OREGANO CRUST

28

Sirloin Steak (250g)

ROASTED TOMATOES, CONFIT SHALLOTS, RED WINE SAUCE

39

Lamb Chop

CAPONATA, 'PANTELLERIA' SALSA

48

Sides

Insalata Verde *V

CUCUMBER, AVOCADO, MARCONA ALMOND, HONEY ROSEMARY DRESSING

9

Broccolini *

BOMBA CALABRESE, LEMON ZEST

9

Black Truffle French Fries^V

PECORINO ROMANO, PARSLEY

9

Desserts

Crostata ai frutti di bosco *V

AMALFI LEMON CREAM

14

Caprese Cake *V

HAZELNUTS, ZABAIONE ICE CREAM

9

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

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

AMALFI SUNSET	6
SIGNATURE BREAKFAST	
THE BOTREE HOUSE BLEND	
IMPERIAL EARL GREY	
ORGANIC SENCHA LEAF	
GOLDEN CAMOMILE	
JASMINE CHUNG HAO	

Matcha

MATCHA HOT CHOCOLATE	6.5
MATCHA LATTE <small>HOT / ICED</small>	
MATCHA CHAI LATTE <small>HOT / ICED</small>	

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

APPLE	6
ORANGE	
PINEAPPLE	

Water

ACQUA PANNA STILL 750ML	6
SAN PELLEGRINO SPARKLING 750ML	

OVERNIGHT

10:00PM - 6:30AM

	GBP (£)
<i>Starters</i>	
Verde *V	13
CUCUMBER, AVOCADO, MARCONA ALMOND, HONEY ROSEMARY DRESSING	
Caesar della Casa *	13
ROMAINE HEARTS, CROUTONS, CLASSIC DRESSING	
Yellowfin Tuna Tartare *	21
AVOCADO, CARTA DI MUSICA, TAGGIASCA OLIVE DRESSING	
<i>Mains</i>	
Club Sandwich	18
ROASTED CHICKEN, BACON, EGGS, TOMATO, MUSTARD MAYO	
Margherita Pizza *V	17
TOMATO, FIOR DI LATTE MOZZARELLA, TOMATO, BASIL, EXTRA VIRGIN OLIVE OIL	
Spicy Calabrese Pizza	22
TOMATO, FIOR DI LATTE MOZZARELLA, SPICY SALAMI, LACINATO KALE	
<i>Dessert</i>	
Crostata ai frutti di bosco *V	14
AMALFI LEMON CREAM	

KIDS

11:00AM - 10:00PM

Soup & Pasta

GBP (£)

Tomato Soup *VG

SOURDOUGH CROUTONS, BASIL

10

Sunshine Spaghetti *VG

FILETTO DI POMODORO, BASIL, EXTRA VIRGIN OLIVE OIL

14

Pizza

Margherita Pizza *V

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

17

Specialities

Bambini Burger

CHEDDAR, TOMATO, THOUSAND ISLAND SAUCE

15

Free Range Chicken Paillard

CHERRY TOMATO, ROCKET

16

Sides

Fries *V

6

Broccolini *

9

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	13
2024	Greco di Tufo, Lapilli CAMPANIA, ITALY	15
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	17
2024	Minuty Prestige Côtes de Provence Rosé PROVENCE, FRANCE	20
	<i>Red by the glass</i>	175ML
2024	Nero d'Avola, Regaleali, Tasca d'Almerita SICILY, ITALY	13
2024	Valpolicella Classico, Allegrini VENETO, ITALY	15
2021	Chianti Classico Riserva, Tenuta di Arceno TUSCANY, ITALY	21
	<i>0.0% Alcohol Sparkling by the glass</i>	125ML
2024	French Bloom Sparkling Rosé SOUTH-WEST, FRANCE	15

BEVERAGES

		GBP (£) BOTTLE
<i>Champagne & Sparkling</i>		
NV	Della Vite, Prosecco Superiore, Valdobbiadene VENETO, ITALY	75
NV	Champagne Perrier-Jouët Grand Brut ÉPERNAY, CHAMPAGNE, FRANCE	95
NV	Perrier-Jouët Blason Rosé ÉPERNAY, CHAMPAGNE, FRANCE	140
<i>White</i>		
2024	Regaleali Bianco, Tasca d'Almerita SICILY, ITALY	43
2024	Greco di Tufo, Lapilli CAMPANIA, ITALY	53
2024	Pecorino, Colline Pescaresi, Fattoria la Valentina ABRUZZO, ITALY	64
2024	Vermentino di Bolgheri, Guado al Tasso, Antinori TUSCANY, ITALY	70
2024	Terlaner Cuvée, Cantina Terlano ALTO ADIGE, ITALY	72
<i>Rosé</i>		
2024	Rosa del Rosa, Rosato, Proprietà Sperino PIEDMONT, ITALY	67
2024	Minuty Prestige Côtes de Provence Rosé PROVENCE, FRANCE	70

BEVERAGES

Red

		BOTTLE
2024	Nero d'Avola, Regaleali, Tasca d'Almerita SICILY, ITALY	43
2024	Valpolicella Classico, Allegrini VENETO, ITALY	59
2023	Barbera d'Alba, Diego Morra PIEDMONT, ITALY	71
2022	Vino Nobile di Montepulciano, La Braccasca TUSCANY, ITALY	73
2022	Botrosecco, Le Mortelle, Antinori TUSCANY, ITALY	76
2021	Chianti Classico Riserva, Tenuta di Arceno PIEDMONT, ITALY	86

BEVERAGES

		GBP (£)
<i>0.0% Alcohol Sparkling</i>		BOTTLE
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
 <i>Low & No Alcohol White & Rosé</i>		
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>Ready To Drink</i>	
Black Lines Aperitivo Spritz 750ml / 8%	30
Black Lines Hugo Spritz 750ml / 8%	30
Black Lines Paloma 750ml / 9%	30
Black Lines Rum Punch 750ml / 8.4%	30
Black Lines Shirley Temple 750ml / %	20
<i>Beers</i>	
Noam Lager 340ml / 5.2%	8
Peroni 330ml / 5%	6
Peroni 0.0% 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