

POWERED BY
T.DSTE

OF HILTON

## CHICKEN AND MUSHROOM PIE • 9.5

Mashed potatoes, green beans, gravy on the side $569 \mathrm{kcal} \bigodot 0.2 \mathbf{~ k g ~ C O} \mathbf{2} \mathrm{e}$

## SWEET POTATO, SPINACH AND MUSHROOM PIE PB•9.5

Mashed potatoes, green beans, gravy on the side $482 \mathrm{kcal} \bigcirc 0.2$ kg CO $\mathbf{2} \mathbf{e}$

## FUSILLI PASTA•8.5

Tomato and basil sauce, cheese on the side
$412 \mathrm{kcal} \bigcirc 0.3 \mathbf{k g} \mathrm{CO}_{\mathbf{2}} \mathrm{e}$
KIDS MARGHERITA PIZZA v•9
Classic tomato and mozzarella
$534 \mathrm{kcal} \bigcirc 0.6 \mathbf{~ k g ~ C O}_{2} \mathrm{e}$

## ADD PEPPERONI • +1 $54 \mathrm{kcal} \bigodot \mathbf{0 . 1} \mathbf{~ k g ~ C O} \mathbf{2} \mathbf{e}$

## FISH AND CHIPS • 9.5

Crispy battered cod, chunky chips, tenderstem broccoli, ketchup and mayo on the side $556 \mathrm{kcal} \bigcirc 0.6 \mathbf{k g ~ C O} 2 \mathrm{e}$

## V Suitable for Vegetarians

PB Plant Based / Suitable for Vegans
Adults need around 2000 kcal a day.
All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

A discretionary service charge $12.5 \%$ will be added to your bill, excluding in-room dining where a tray charge may be applied. All prices are in pounds sterling and inclusive of VAT at the prevailing rate.

## GRILLED CHICKEN BURGER AND GREEN BEANS • 9.5

$405 \mathrm{kcal} \bigcirc 0.5 \mathrm{~kg} \mathrm{CO}_{2} \mathrm{e}$
CUMBERLAND SAUSAGE, GREEN BEANS AND GRAVY • 9.5
$321 \mathrm{kcal} \bigcirc 0.4 \mathrm{~kg} \mathrm{CO}_{2} \mathrm{e}$
CHOOSE A SIDE PB
Sweet potato wedges 172 kcal
Mashed potato 177 kcal
Veggie tots 274 kcal
$\bigcirc 0.1-0.3 \mathrm{~kg} \mathrm{CO} 2 \mathrm{e}$

## DESSERT

MAKE A MESS v. 8
With meringues, whipped cream, blueberries, dried cranberries, berry sauce, chocolate popping candy. You can even eat the bowl and spoon! $408 \mathrm{kcal} \bigcirc 0.2 \mathbf{~ k g ~ C O}_{2} \mathrm{e}$

SEASONAL FRUIT CUP PB • 4
Served in an edible cup and spoon $130 \mathrm{kcal} \bigcirc 0.1 \mathbf{~ k g ~ C O} \mathbf{2} \mathbf{e}$

ADD A SCOOP OF ICE CREAM v • +2 136 kcal $\bigodot 0.2 \mathbf{~ k g ~ C O} \mathbf{2} \mathbf{e}$

## BE CLIMATE SMART

We've partnered with sustainability experts Klimato to share the climate impact of our dishes. Choose dishes labelled with low $\mathrm{CO}_{2} \mathrm{e}$ (carbon dioxide equivalents) to make more climate-friendly, low carbon choices.

$\square$
Low: 0.1-0.5 kg CO2 $\mathrm{e}^{2}$ - Dishes with less than 0.5 kg CO 2 e have a low climate impact and are in line with the UN's sustainability goals.

Medium: $0.6-1.5 \mathrm{~kg} \mathrm{CO} 2 \mathrm{e}-$ The average UK meal in 2023 has 1.6 kg of $\mathrm{Co}_{2} \mathrm{e}$, so any dish less than this, but above 0.5 kg of $\mathrm{CO}_{2}$ e has a medium climate impact.

High: $1.6+\mathrm{kg} \mathrm{CO}_{2} \mathrm{e}-\mathrm{Any}$ dish with over 1.6 kg of $\mathrm{CO}_{2} \mathrm{e}$ has a high climate impact, as it is higher than the UK average today.

