

RAITHWAITE

ROOM SERVICE MENU



MAINS

Broad Bean, Artichoke and Summer Truffle Tagliatelle £19
Broccoli, Yorkshire Parmesan, Watercress Pesto

Raithwaite Burger of the Day £18
Fountains Gold Cheddar, Chips, Relish

Dressed Whitby Crab £23
French Fries, Lemon Aioli, Garden Salad, Charred Lemon

Thai Red Chicken / Vegan Curry £15*
Fragrant Rice, Coriander, Flat Bread

Egg and Cress Sandwich £8*
Vegetable Crisps

Ham and Chutney Sandwich £10*
Vegetable Crisps

Corination Chicken Sandwich £10*
Vegetable Crisps

NIBBLES & STARTERS

Homemade Bread £4
Butter, Smoked Sea Salt

Marinated Olives £5
Yorkshire Fettle Cheese

Red Thai Crab Cakes £5
Lime Mayonnaise

Soup of the Day £8
Herb Oil, Croutons

Summer Salad from our Garden £9
Pea and Mint Gazpacho

Pressed Chicken and Leek Terrine £11
Truffle Mayonnaise, Pickled Girolle Mushrooms,
Nasturtium

CHILDREN'S MENU

Raithwaite Burger £10
Chips, Tomato Sauce

Radford's Sausages £10
Chips, Beans

Honey Roast Ham Sandwich £8
Chips

DESSERTS

Pistachio Crème Brûlée £9
Raspberry Compote, Lemon Verbena Biscuits

Baked Chocolate Tart £9
Clotted Cream, Mango Gel

Cheese of the Day £12
Quince Jelly, Crackers

Food Served between 12pm - 9pm | *Out of Hours Food - 9pm - 8am
A £5 Tray Service Charge will be applied to Room Service Food

ORGANIC WINE

SPARKLING

	750ML
Fascino Prosecco DOC Extra Dry, Veneto, ITA	£9 / £38
Brut Reserve NV, Palmer & Co, FRA	£15 / £75

ROSÉ

	750ML
Tempranillo Rosado, Finca Cerrada, La Mancha, SPA, 2019	£6 / £25
PAF, Brillane Estate, Aix-en-Provence, FRA, 2019	£9.8 / £40

WHITE

	750ML
Viura, Finca Cerrada, La Mancha, SPA, 2020	£6 / £25
Pinot Grigio Riff, Alois Lageder, Trentino-Alto Adige, ITA, 2020	£7 / £29
Rioja 'Noralba' Blanco, Castillo de Mendoza, Rioja, SPA, 2020	£9.5 / £38

RED

	750ML
Tempranillo, Finca Cerrada, La Mancha, SPA, 2020	£6 / £25
Nero d'Avola 'Beltramo', Sibiliana Sicilia DOC, ITA, 2020	£6.5 / £27
Pinot Noir, Alois Lageder, Alto Adige, ITA, 2018	£9.8 / £40
Rioja Crianza 'Noralba', Castillo de Mendoza, Rioja, SPA, 2017	£10.5 / £42

AN APÉRITIF TO START

SPIRITS

	(25ML)
Sapling Vodka, UK	£4
Finlandia Vodka, Finland	£4.5
Whitby Gin, Yorkshire	£4.2
Whitby Gin Old Tom, Yorkshire	£4.6
Whitby Bramble Bay, Yorkshire	£4.6
Hedgerow Original, Yorkshire	£5
Hedgerow Rhubarb & Raspberry, Yorkshire	£5

ALE / LAGER / CIDER

Landmark Lager, 4.5%, 330ml	£4
Crushing On Apples, Medium Cider 4.5%, 500ml	£5.5
PAF Cider, Rhubarb and Raspberry 4%, 500ml	£5.5
Hedgerow Cider, 4%, 500ml	£5.5

SOFTS / MIXERS

Fever Tree Tonic	£3
Fever Tree Light Tonic	£3
Fever Tree Ginger Ale	£3
Fever Tree Lemonade	£3
Carr's Farm Apple Juice	£3.8
Orange Juice	£3.8
Gusto Organic Cola / Gusto Organic Slim Cola	£3.8

A DRINK AFTER DINNER

DIGESTIF

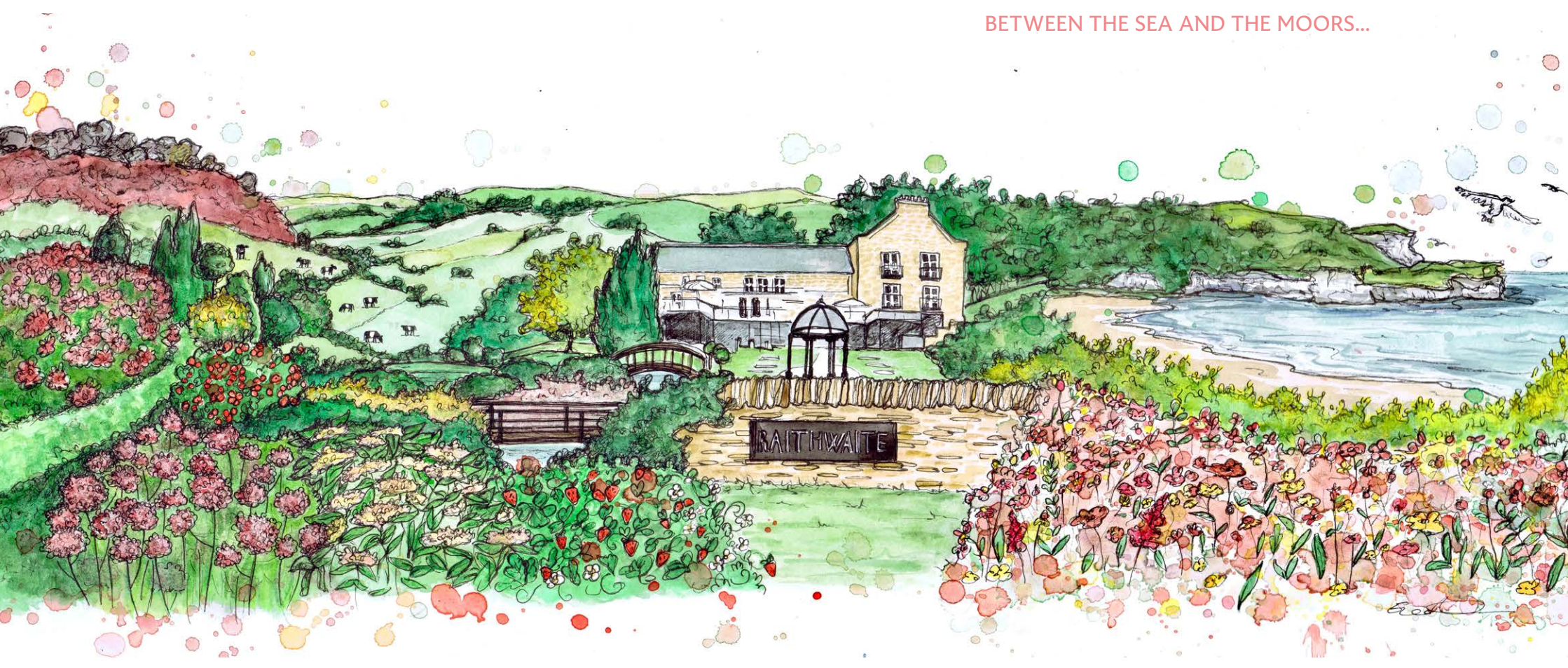
(50ML)

Rhum J.M Reserve Speciale XO	£12
Libations Spiced Rum	£10
Maker's Mark Bourbon	£8
Filey Bay Whisky Moscatel	£14
Ardbeg 10 Yr Whisky	£10
Château de Laubade VSOP	£8
Filey Bay Whiskey Cream	£10
Saliza Amaretto	£8

HOT DRINKS

Single Espresso / Double Espresso	£2 / £3
Americano, Black or White	£3
Cappucino	£3.5
Tea - Yorkshire, Earl Grey, Decaf	£3
Herbal Tea - Camomile, Lemon & Ginger, Green	£3

BETWEEN THE SEA AND THE MOORS...



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