

Desserts

£

Selection of ice creams & sorbets *ve option available* 7

Selection of cheese 7.5
Chutney & crackers

A full dessert menu is available on request.

Tea & Coffee

English breakfast

With a strong refreshing flavour & golden colour, a unique blend sourced from Rwanda & Kenya.

Earl Grey

Bright & fragrant, blended with bergamot oil to give a distinctive flavour of citrus & spicy floral notes.

Peppermint

Fresh, invigorating, perfect as an after-dinner digestif & caffeine free.

Red berry & flower

A blend of sweet red berries & hibiscus. Fruity, refreshing, rich in anti-oxidants & caffeine free.

Camomile

A delicate smooth & soothing infusion, aiding digestion, promoting sleep & caffeine free.

Lemongrass & ginger

Elevate your mood with this warming herbal tea. Lively, spicy & caffeine free.

Green tea

A purifying & restorative traditional green tea, rich in anti-oxidants to restore natural balance.

Decaffeinated breakfast

A delicious, decaffeinated breakfast tea bursting with flavour.

Tea	3	Café latte	3.5
Espresso	2.5	Americano	3.3
Double espresso	4	Hot chocolate	3.5
Cappuccino	3.5	Mochaccino	3.75

BIRCHALL
A family tradition since 1872



DP-150-9/23



Dining

MENU



@reigatemanor

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REIGATE MANOR
SURREY

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SURREY

Fresh Sandwiches £

All served with salad & crisps
Available on white, brown or gluten free bread

Avocado, tomato & cucumber v ve	8.5
Egg mayonnaise v	8.5
Beef pastrami, Emmental & gherkin mayonnaise	8.5
Ham, lettuce & tomato	8.5
Mediterranean vegetables & houmous v ve	8.5
Coronation chicken	8.5
Smoked salmon & cream cheese	9

Hot Sandwiches & Wraps

All served with house salad & chips

Reigate Manor club sandwich Chicken, bacon, lettuce & tomato with egg mayonnaise Choice of white, brown or gluten free bread	11
Steak ciabatta Sliced striploin, salad and garlic mayonnaise	15
BBQ chicken wrap Chicken, Emmental, salad & garlic mayonnaise	11
Cajun fish ciabatta Crispy spiced cod, garlic mayonnaise & salad	11
Halloumi wrap v Fried halloumi, tomato salsa & salad	11
Mediterranean vegetables & houmous wrap v ve	10

Toasties

All served with salad & crisps
Available on white, brown or gluten free bread

Cheddar cheese v	10
Cheddar & ham	10.5
Mediterranean vegetables v	9.5

Snacks & Starters £

Nachos, cheese, salsa & sour cream v	7
Crispy Cajun squid, garlic mayonnaise	8
Houmous & crudités v	6
Chef's seasonal soup of the day v ve	7
Beef broth, potato & onion dumplings	8
Camembert – to share v With crudites, tortilla chips & garlic bread	12

Side Dishes

Bowl of chips ADD: cheese £1 Cajun spices 50p	4
Bowl of house salad	4
Garlic bread	4
Corn on the cob with butter	4
Onion rings	4
Cheesy garlic bread	4
Crushed new potatoes	4
Bowl of seasonal mixed greens	4

Curry

Traditional homemade Indian curries served with a
naan bread, basmati rice, poppadoms & mango chutney

Butter chicken masala Tomato onion gravy, light spices & cream	15
King prawns masala Rich tomato & coconut milk gravy, South Indian spices	16
Chickpea Masala v ve Tomato, coriander, fenugreek & onion gravy	12

v : vegetarian ve : vegan

IF YOU ARE CONCERNED ABOUT ANY FOOD ALLERGIES OR
INGREDIENTS IN DISHES, THEN PLEASE ASK ONE OF OUR TEAM
MEMBERS FOR ASSISTANCE WHEN SELECTING FROM THE MENU.

Mains £

Beer battered cod Chunky chips & garden peas	16
Chefs special house salad v ve Balsamic dressing ADD: grilled fish of day or grilled chicken	11 5
Cumberland sausages Cheddar mash, seasonal greens, onion gravy	14
Tagliatelle arrabbiata topped with mozzarella v Garlic bread & rocket ADD: king prawns or grilled chicken	13 5
Stone baked spicy pepperoni pizza Topped with rocket	15
Pan seared fish of the day Carrot purée, creamed leeks, crushed new potatoes	17
Chilli beef tacos Guacamole, sour cream, cheddar cheese	13
Honey roast ham, egg & chips	12

From the Grill

Beefburger in a pretzel bun Garlic mayonnaise, salad & chunky chips	15
Chargrilled chicken burger in a pretzel bun Garlic mayonnaise, salad & chunky chips	14
Vegan burger in a pretzel bun v ve Tomato salsa, salad & chunky chips	13
8oz rib eye steak Corn on the cob, chunky chips, onion rings, BBQ sauce	25
Chicken supreme Parsnip purée, seasonal greens, crushed new potatoes, chicken jus	15

Dinner inclusive guests have an allowance of
£25 for 2 courses and £30 for 3 courses

FOOD IS SERVED FROM 11AM UNTIL 9PM
COLD SANDWICHES ARE AVAILABLE 24 HOURS.

A TRAY CHARGE OF £3 WILL BE ADDED TO ALL ROOM SERVICE ORDERS.