

LET'S EAT!

In Room Dining Menu

Please note there is a supplement charge
of £5.00 per orders for room service.

DRINKS LIST, WINE LIST AND
COCKTAIL LIST AVAILABLE.

FOOD ALLERGENS & INTOLERANCES

Allergies & Intolerances : Although your meal is prepared with care, due to handling of allergens in our kitchen, we cannot guarantee it will be allergen free, even after ingredients have been removed on request.

Meat & fish dishes may contain small bones.

 = Vegetarian  = Vegan  = Gluten Free



DUCK BAY

just dial 400



www.cawleyhotels.com

Room Service Menu is served
from 12 noon - 9pm

Room Service Menu is served from 12 noon - 9pm

STARTERS

Seasonal Soup of the Day V

with crusty bread roll and butter 6.95

Chicken Liver Pâté

plum and apple chutney, toasted brioche 9.95

Classic Prawn Cocktail

crisp iceberg lettuce, marie rose sauce, cherry tomatoes, smashed avocado and sourdough wafer 10.95

Smoked Salmon, Blood Orange and Fennel Salad

cucumber and apple gel, crème fraîche, sourdough croutes 11.95

SHARING BOARDS

Duck Bay Seafood Platter

mini prawn cocktail, crispy calamari, crispy prawn tempura, fish goujons, smoked salmon with capers and lemon 24.95

Duck Bay Sharing Platter

crispy chicken tempura, haggis cake, chicken liver pâté, parma ham, hoisin duck spring rolls 24.95

HOT SANDWICHES

All sandwiches are served with coleslaw & seasonal salad

Croque Monsieur

baked ham & cheese sandwich, béchamel sauce 11.95

Croque Madame

baked ham & cheese sandwich, béchamel sauce topped with a fried egg 12.95

Steak Ciabatta

mustard mayo, char-grilled steak, caramelised onions, rocket leaves 13.95

Traditional Club Sandwich

served with a fried egg 11.95

ADD a bowl of homemade soup 3.95

ADD a bowl of skinny fries 3

CLASSICS

Traditional Beef Lasagne

herbed garden salad, toasted garlic bread 17.95

ADD a bowl of skinny fries 3

Smoked Tofu Katsu Curry VV

creamy coconut curry sauce, rice pilaf, spring onions, coriander and sesame seeds 16.95

Classic Fish and Chips

beer battered haddock fillet, mushy peas, lemon, real chips or fries 18.95

Make it like the Chippy

ADD curry sauce and pickled onion 2

Thai Spiced Breast of Chicken

stir fry vegetables, rice pilaf, coconut and lime sweet chilli sauce, topped with prawn crackers 18.95

Crispy Fillet of Salmon

lemon butter sauce, seasonal greens, sautéed potatoes 20.95

Deluxe Scampi Tails

deluxe fried scampi tails, seasonal salad, lemon, real chips or fries 16.95

Superfood Bowl V

smashed avocado, shredded beetroot, cauliflower cous cous, quinoa, pomegranate, broccoli, toasted seeds, seasonal leaves, cottage cheese 14.95

ADD char-grilled chicken breast 4.95

ADD king prawns 6.95

ADD hot smoked salmon 6.95

ADD goats cheese 3.95

ADD charred halloumi 3.95

Roast Breast of Chicken

haggis cake, creamed potatoes, buttered greens, peppercorn sauce 19.95

GRILL

All of our steaks are dry-aged and matured by our trusted butcher. Served with whole roasted tomato, portobello mushroom and a side of real chips or fries

Prime Scottish Beef Rib Eye 8oz 32.95

Sirloin 8oz 32.95

Prime Scottish Beef Fillet 7oz 35.95

Steak Sauces 3.95

red wine / mixed peppercorn / whisky mustard / béarnaise / blue monday cheese

Steak Toppers

Haggis 3.95

Mini Mac & Cheese 5.95

Four Garlic King Prawns 6.95

SIDES

Fries or Real Chips 4.95

Tamarind Tater Tots with Chilli & Coriander 6.95

Onion Rings 4.95

Chilli & Parmesan Fries 4.95

Cajun Fries 5.95

Sweet Potato Fries 5.95

Tenderstem Broccoli, Lemon Oil 5.95

Bacon & Cheese Fries 5.95

Mini Mac & Cheese 5.95

Truffle Parmesan Fries 5.95

Buttery Mash 4.95

DESSERTS

Cheesecake of the Day

served with vanilla ice cream 9.95

Sticky Toffee Pudding

butterscotch sauce, vanilla ice cream (I can be made GF on request) 8.95

Mango and Passionfruit Mini Mess

mini meringues, mango and passion fruit, chantilly cream, vanilla ice cream (I can be made GF on request) 8.95

Scottish Cheese Selection

mini oaties, chutney, grapes. Please ask your server for today's selection. (I can be made GF on request) 10.95

Salted Caramel Filled Churros

topped with a light cinnamon dusting, served with a chocolate and caramel dip 9.95