

# DRAYCOTT

## Hotel

BY MANTIS

## IN ROOM DINING MENU

Chelsea has some of the finest restaurants in London but there comes a time when you just fancy staying in the comfort of your own home, relaxing with a good book or watching your favourite television programme. Our chef has put together a few dishes to suit this occasion but if there is something else you would like to have please do not hesitate to ask. We will be more than happy to accommodate you.

- ❖ All Day
- ❖ Light Bites
- ❖ Afternoon Tea
- ❖ Dinner Menu - Starters
- ❖ Dinner Menu - Mains
- ❖ Dinner Menu - Traditional British Dishes
- ❖ Dinner Menu - Desserts
- ❖ Breakfast Menu
- ❖ Minibar Pricelist
- ❖ Wine List

Please dial 2064 to place your order.

Please be advised that our dishes may contain nuts or traces of nuts,  
If you have an allergy please ask a member of staff for advice.  
All prices are inclusive of VAT at 20%

# ALL DAY

## Sandwiches

<b>Butler's Secret Mature Cheddar</b> <i>Homemade chutney and dressed leaves</i>	£10.50
<b>Free Range Egg Mayonnaise</b> <i>Dressed leaves &amp; cracked black pepper</i>	£10.50
<b>Oak Smoked Scottish Salmon</b> <i>Cucumber and dill infused cream cheese</i>	£12.75
<b>Honey Glazed Oak Smoked Ham</b> <i>Dijon mustard mayonnaise &amp; dressed leaves</i>	£10.75
<b>Free Range Chicken &amp; Avocado</b> <i>Pesto mayonnaise and mixed leaves</i>	£14.95
<b>Classic Chicken Club</b> <i>Traditional triple decker sandwich with smoked back bacon, grilled chicken, lettuce &amp; tomato</i>	£15.50

## Sides

Thick Cut Chips Garden Salad	£5.50
---------------------------------	-------

# LIGHT BITES

Available Until 23:00

<b>Soup of the day</b> <i>Served with a selection of warmed artisan breads</i>	£9.95
<b>Houmous &amp; Pitta</b> <i>Fresh houmous, cucumber crudités &amp; warmed pitta bread</i>	£9.95
<b>The Draycott Salad</b> <i>Smoked Salmon or free range chicken, orange segments, shaved fennel, cucumber, radish, watercress, toasted cumin seeds, citrus dressing</i>	£13.50
<b>Vitality Salad</b> <i>Tender stem broccoli, french beans, baby spinach, avocado, red peppers, sun blushed tomatoes, puy lentils &amp; toasted almonds, honey mustard vinaigrette</i>	£12.95
<b>Chicken Caesar Salad</b> <i>Boiled free range egg, sweet cured bacon, croutons and shaved parmesan tossed through dressed baby cos leaves</i>	£14.95
<b>Classic Tuna Nicoise</b> <i>Tuna chunks, watercress, stuffed olives, fine beans, boiled free range egg, sun ripened tomatoes, drizzled with house dressing</i>	£14.95
<b>Mediterranean Mezze</b> <i>Spicy chorizo, milano salami, stuffed olives, homemade tzatziki &amp; houmous served with crudités and warmed pitta</i>	£15.95
<b>Smoked Salmon Plate</b> <i>Oak smoked scottish salmon, capers, watercress, red onion &amp; shaved fennel garnish served with fresh lemon and crusty Bread.</i>	£16.55

# TRADITIONAL AFTERNOON TEA

All Served with a selection of English Teas, Infusions or Coffee

## Traditional Afternoon Tea

£28.95

### Fresh Home baked Scones

Plain scones

Warm Sultana scones

Served with Cornish clotted cream & homemade  
strawberry jam

### Selection of Homemade Sandwiches

Scottish smoked salmon & dill cream

Cucumber crème cheese on granary bread

Egg mayo & watercress on white bread

### Selection of Homemade Pastries

## Champagne Afternoon Tea

Our traditional offering with a glass of Billecart Salmon Brut  
Réserve.

£38.95

Our traditional offering with ½ Bottle of Billecart Salmon  
Rosé Champagne

£73.70

Please be advised that our dishes may contain nuts or traces of nuts,  
If you have an allergy please ask a member of staff for advice.  
All prices are inclusive of VAT at 20%

# DINNER MENU

## STARTERS

Available 18:00 - 21:00

Items listed in Light Bites section are also available as Entrees

<b>Soup of the day</b>	£9.95
<i>Served with a selection of warmed artisan breads</i>	
<b>Bruschetta with Torn Chevre Goats Cheese (v)</b>	£11.50
<i>Crusty bread topped with, ripe plum tomatoes, red onion, basil, goats cheese, aged balsamic</i>	
<b>Vegetable Spring Rolls</b>	£9.95
<i>Stir vegetables in hoisin sauce, encased in crispy pastry served with homemade plum chutney &amp; sweet chilli</i>	
<b>Box Baked Rosemary &amp; Garlic Camembert (v)</b>	£14.95
<i>Le Rustique Camembert spiked with rosemary and garlic, baked until molten, served with crusty bread and homemade caramelised onion jam</i>	
<b>Devilleed Whitebait</b>	£12.95
<i>Cajun spiced whitebait, served with smoked paprika aioli &amp; salad garnish</i>	
<b>Sautéed Field Mushrooms on Toast (v)</b>	£12.95
<i>Sautéed mushrooms, wilted spinach, soft poached free range egg on crusty bread and truffle oil</i>	

# DINNER MENU

## MAINS

Available 18:00 - 21:00

<b>Gloucester Old Spot Rolled Pork Belly</b>	<b>Gluten Free</b>	<i>£18.69</i>
<i>Champ mashed potatoes, puy lentils, wilted spinach and crackling, glazed with rich apple Jus</i>		
<b>Butternut Squash Gnocchi (v)</b>		<i>£15.95</i>
<i>Potato gnocchi tossed in brown sage butter, sautéed butternut squash, baby spinach, parmesan and roasted sunflower seeds</i>		
<b>Free Range Chicken Supreme</b>	<b>Gluten Free</b>	<i>£15.95</i>
<i>Pan seared chicken supreme, served on lyonnaise potatoes &amp; peas à la française</i>		
<b>Harissa Spiced Welsh Lamb Loin Salad</b>		<i>£22.95</i>
<i>Grilled lamb loin rubbed with harissa spices, toasted almonds, watercress, sun blushed tomatoes, lentils, roasted squash &amp; radish salad</i>		
<b>Line Caught Sea Bream</b>	<b>Gluten Free</b>	<i>£19.50</i>
<i>Grilled fillet of sea bream served on lemon pilaf rice, steamed greens, lemon &amp; dill vinaigrette</i>		
<b>Grilled Atlantic Salmon</b>	<b>Gluten Free</b>	<i>£24.95</i>
<i>Herb buttered new potatoes. watercress, tomato, fennel, cucumber &amp; dill salad with fresh lime dressing</i>		

## Sides

Steamed Panache of Vegetables, Thick Cut Chips Mashed Potatoes Creamed or Steamed Spinach Garden Salad	<i>£5.50</i>
--	--------------

# DINNER MENU

## TRADITIONAL BRITISH DISHES

Available 18:00 - 21:00

<b>Bangers &amp; Mash</b> <i>Traditional Cumberland Sausages &amp; Mashed Potatoes with Caramelised Onion Chutney, Runner Beans and Gravy</i>	£14.95
<b>A light and fluffy Omelette with your choice of fillings</b> <i>accompanied with a side Garden Salad</i>	£12.95
<b>Golden Battered Fish &amp; Chips</b> <i>Line Caught Fish, Fried in Golden Batter served with Thick Cut Chips, Garden Peas &amp; Tartar Sauce</i>	£16.95
<b>The Draycott Burger</b> <i>6oz 100% British Beef Burger, Toasted Bun with Lettuce, Tomato, Red Onion, Gherkins served with Thick Cut Chips</i> <i>Add; Bacon, Stilton, Emmental, Cheddar</i>	£15.95
<b>Homemade Steak &amp; Ale Pie</b> <i>Slow Braised Steak in English Ale, Shortcrust Pastry, Mashed Potatoes, Runner Beans &amp; Gravy</i>	£18.95
<b>Honey Glazed Gammon</b> <i>Smoked Honey Glazed Gammon, Fried Free Range Egg, Steamed Greens and Triple Cooked Chips</i>	£14.95
<b>28 day aged West Country 8oz Sirloin Steak</b> <b>Gluten Free</b> <i>Grilled to your liking served with Steakhouse Fries, Roasted Portobello Mushroom, Tomato &amp; Red Onion Salad Garnish</i> <i>Accompanied with either, Red Wine Jus, or Peppercorn and Brandy Cream Sauce</i>	£24.95

Please see "Light Bites" Section for a Selection of Lighter Dinner Options

# DINNER MENU

## DESSERTS

Available 18:00 - 21:00

<b>Sticky Toffee Pudding</b> <i>Homemade Sticky Toffee Pudding served with Bells Butterscotch Sauce and Vanilla Ice-Cream</i>	£7.75
<b>Warmed Chocolate Brownie</b> <i>A Decedent Dark Chocolate &amp; Brazil Nut Brownie, served with Traditional Dairy Ice Cream</i>	£7.75
<b>Eton Mess</b> <i>Whipped Chantilly Cream, Folded in with Fresh Berries &amp; Homemade Meringue</i>	£7.75
<b>Blueberry and Apple Tart</b> <i>Homemade Granny Smith Apple and Blueberry Tart served with Clotted Cream or Custard</i>	£7.75
<b>Classic Fruit Salad</b> <i>Freshly Cut Fruit Salad served with Forest Berries and Ice-Cream or Double Pouring Cream</i>	£6.75
<b>Draycott Traditional English Cheeseboard</b> <i>Butler's Secret Cheddar, Cropwell Bishop Stilton, Somerset Brie served with Grapes, Crudités, Crackers &amp; Onion Marmalade</i>	£12.50
<b>Mackie's Environmentally Friendly Ice-Cream</b> <i>Strawberries &amp; Cream Absolute Chocolate Traditional Dairy Vanilla Luxury Honeycomb</i>	£7.75



# BREAKFAST MENU

Available in your room or at the Dining room from 07:00 - 11:00

<b>Draycott Champagne Breakfast</b>	£35.25
<i>The Full English with a luxurious half bottle of Billecart-Salmon Rosé.</i>	
<b>Full English</b>	£21.95
<i>Grilled Cumberland Sausage, Bacon, Tomato, Mushrooms, Black Pudding, Baked Beans.</i>	
<i>Served with Organic Eggs cooked to your liking.</i>	
<i>Help yourself from our choice of Continental from the buffet</i>	
<b>Continental</b>	£17.50
<i>*The Continental option is available from 06:30 daily</i>	
<i>Toast, Croissants, Pastries, Cereal, Hand Made Preserves, Compôtes, Fresh Fruit, Yoghurt, Freshly Squeezed Fruit Juice and Tea or Coffee.</i>	
<b>Smoked Salmon and Scrambled Eggs</b>	£17.00
<i>Scrambled Organic Eggs accompanied by Oak Smoked Scottish Salmon</i>	
<b>Grilled Kippers</b>	£16.50
<i>Kipper grilled to perfection served with Organic Eggs cooked to your choice and a drizzle of Lemon.</i>	
<b>Eggs Benedict</b>	£15.00
<i>English Muffin topped with Ham or Bacon of your choice, served with Poached Eggs and Hollandaise Sauce.</i>	
<b>Eggs Florentine</b>	£15.00
<i>English Muffin topped with Spinach, Poached Eggs and Hollandaise Sauce.</i>	
<b>Eggs Royale</b>	£15.00
<i>English Muffin topped with Oak Smoked Scottish Salmon and Hollandaise Sauce.</i>	
<b>Porridge with Double Cream</b>	£4.95
<b>Coffee and Pastry</b>	£9.75

# CONTINENTAL

£17.50

## Bakery

Farmhouse  
White or Granary Toast  
Croissant and Pastries

## Hand Made Preserves

Strawberry, Raspberry  
Apricot, Welsh Hone  
Orange Marmalade

## Fresh Fruit

Melon  
Orange & Grapefruit

## Freshly Ground Coffee

Roasted or Decaffeinated

## Tea

English Breakfast, Assam  
Earl Grey, Darjeeling,  
Lapsang Souchong,  
Jasmine,  
Mint,  
Camomile  
Green Tea

## Cereals

Muesli, Cornflakes  
Frosties, Special K  
Weetabix, Porridge

## Compôtes

Figs, Prunes,  
Compôte of Mixed Fruits

## Butter

Unsalted Low Fat Spread

## Yoghurt

Natural or Fruit

## Beverages

Orange Juice  
Apple Juice  
Grapefruit Juice

Why not treat yourself to something special and upgrade to a breakfast including a glass of “Bucks Fizz” Billecart Salmon Champagne with Freshly Squeezed Orange Juice  
(£10.85 supplement per glass)

# FULL ENGLISH

£21.95

Continental Breakfast with your choice of hot dishes:  
Grilled Sausages, Bacon, Grilled Tomatoes, Mushrooms,  
Organic Range Eggs Cooked to Your Liking  
Scrambled, Fried, Poached or Boiled  
(With a choice of Black Pudding and or Baked Beans)

\*\*\*\*\*

Grilled Kipper (£5.00 Supplement)

\*\*\*\*\*

Smoked Salmon and Scrambled Eggs (£5.00 Supplement)

Eggs Benedict

Eggs Florentine

All the above includes;

Fresh loose tea or filter coffee and white or brown toast

For that special occasion upgrade your Full English to the Draycott  
Champagne Breakfast including a half bottle of Billecart-Salmon Rosé  
Champagne  
(£35.25 supplement per bottle)

# BEVERAGE MENU

## COLD DRINKS

£3.85

Orange Juice

Apple Juice

Grapefruit Juice

## HOT DRINKS

£4.75

Hot drinks are served with homemade cookies.

### Coffee

Pure Colombian Filter Coffee

Decaffeinated Filter Coffee

Cappuccino

Latte

Espresso

Macchiato

Americano

Mocha

Hot Chocolate

### Tea

English Breakfast

Earl Grey

Mint Green

Darjeeling

Lapsang Souchong

Camomile with Flowers

Passion Fruit

Jasmine Green

Assam

Green

# MINI BAR MENU

## Beverage

Kingsdown Still & Sparking water	£3.95
Kingsdown Elderflower pressé	£3.25
Kingsdown Rhubarb pressé	£3.25
Coke	£2.50
Diet Coke	£2.50
Fever Tree range	£2.25
Big Tom tomato juice	£3.50
Billecarte-Salmon Brut Réserve ½ bottle	£38.50
Domaine De Varoux Chablis ½ bottle	£17.50
Château des Gravières, Cabernet merlot ½ bottle	£17.50
Meantime London Lager	£4.50
Bombay Sapphire (5cl)	£6.95
Smirnoff Vodka (3cl)	£6.95
Bells whisky (5cl)	£6.95
Glenfiddich 10 year (5cl)	£9.95
Courvoisier Brandy (5cl)	£8.95

## Snacks

Tyrell's crisps	£1.95
Tyrell's Popcorn	£2.50
Tyrell's Snacks	£1.95

Amelia Rope Chocolate £6.95

Founded in England in 2007 Amelia uses only the finest single origin Chocolate focusing on quality, taste, purity and indulgence. The range The Draycott have selected are locally made in the UK – with Amelia Popping in herself to delivery her new creations first hand.

# WINE LIST

## WHITE WINES

	Glass	Bottle
<b>Ken Forrester Petit Chenin Blanc</b> <b>Stellenbosch, South Africa</b> <i>A youthful fresh wine with quince and pear drop flavours. Real Freshness on the plate with crunchy green apple and grapefruit flavours. Good mouthfeel appetisingly tangy finish</i>	£7.20	£23.25
<b>Vigné-Lourac Mauzac Sauvignon</b> <b>Vin de Pays des Côtes du Tarn, France</b> <i>The chalk soils bring out vibrancy in this wine, and it has the most beautiful white peach and pear aromas. Ripe and mellow in the mouth, with long finish.</i>	£7.20	£23.25
<b>Ken Forrester Chenin Blanc Reserve</b> <b>Stellenbosch, South Africa</b> <i>Pale gold, Lovely honey/caramel aroma with just a hint of toast. More honey and nuts on the palate with an exotic melange of tropical fruit.</i>		£27.25
<b>Puiattino Pinot Grigio</b> <b>Venezia Grigio, Italy</b> <i>Fresh grassy notes and hints of green apples, pears and melons. The palate has a touch of honeyed richness but is fresh and steely.</i>		£32.50
<b>Domaine De Vauroux Chablis</b> <b>Chablis, France</b> <i>Lovely golden straw appearance with honeysuckle and creamy aromas. The flavours are of apple and melon and the elegant finish is soft and round. The mid structure shows the qualities of a 1er Cru and will develop as a rich style of Chablis.</i>		£39.75
<b>Domaine De Vauroux Chablis ½ Bottle</b> <b>Chablis, France</b> <i>Lovely golden straw appearance with honeysuckle and creamy aromas. The flavours are of apple and melon and the elegant finish is soft and round. The mid structure shows the qualities of a 1er Cru and will develop as a rich style of Chablis.</i>		£17.50 ½ Bottle

# WINE LIST

## RED WINES

	Glass	Bottle
<b>Ken Forrester Petit Cabernet Sauvignon</b> <b>Stellenbosch, South Africa</b> <i>A youthful, fresh Bordeaux-styled blend showing plums and spiciness. Very accessible with a smooth and balanced texture.</i>	£7.85	£26.55
<b>Tomero Malbec</b> <b>Valle de Uco, Mendoza, Argentina</b> <i>Full bodied, ripe and spicy Malbec, a real delight for those who like red wine with some gusto.</i>	£8.75	£29.40
<b>Ken Forrester Renegade</b> <b>Stellenbosch, South Africa</b> <i>Full Bodied Shiraz, richly flavoured with spices and black fruit intertwined on the mid palate and a very long finish.</i>		£29.55
<b>Meinert Merlot</b> <b>Devon Valley, South Africa</b> <i>A rich Merlot with class, combining elegance with lovely ripe black cherry, mineral and chocolate flavours. Soft, yet full-bodied, with a classical dry finish.</i>		£34.35
<b>Dolcetto di Diano d'Alba La Lepre</b> <b>Piemonte, Italy</b> <i>The palate is pleasantly dry, and its strong almond after taste brings out its fullness and velvety stuffing with slight tannins, making for a highly agreeable, fine balance.</i>		£37.55
<b>Urlar Organic Pinot Noir</b> <b>Wairarapa, New Zealand</b> <i>An enticing nose of ripe red fruits which combine beautifully with flavours of sweet dark plums intermingled with savoury notes and exotic spices. This wine is elegant and refined but with real weight and power.</i>		£46.55

Château des Gravières, Collection Prestige, Graves Cabernet Sauvignon Merlot ½ Bottle £17.50  
Bordeaux, France ½ Bottle

*Deep garnet-red with a slightly woody and toasted nose and aromas of prunes and liquorice. Fleshy, robust and well-balanced in the mouth with a firm, lengthy finish.*

## ROSÉ WINES

Chateau du Donjon Minervois Glass Bottle  
Minervois, Languedoc Roussillon £7.85 £26.65

*A Crystal-clear pink wine with fresh and delicate fruit on the nose. It is aromatic, well balanced and appealing.*

## DESSERT WINES

Ken Forrester T Noble Late Harvest Dessert Wine 2011 Bottle  
Stellenbosch, South Africa £27.50 ½ Bottle

*This golden wine with fresh, green tones is in a lighter style, clean yet unctuously sweet. Sumptuous peach, apricot flavours, overlaid with a tropical lushness of melon and pineapple.*

## PROSECCO

Terre di Sant' Alberto - Valdesse Prosecco Brut NV Bottle  
£39.00

*A classic Prosecco with a fine mousse and a fresh green pear character. Soft and pillowy on the palate with a lingering finish.*



# WINE LIST

## CHAMPAGNE

	Glass	Bottle
<b>Billecart-Salmon Brut Réserve</b> <i>Elegant aromas, a full, vinuous palate followed by a lovely freshness.</i>	£14.45	£59.95
<b>Laurent-Perrier Brut</b> <i>Well balanced, with delicate and fresh fruit combined with a wonderful mineral character and a citrus finish.</i>		£85.00
<b>Billecart-Salmon Brut Rosé</b> <i>Refined, stylish champagne with a delicate salmon pink colour and a wonderful red berry fruit flavour.</i>		£89.25
<b>Billecart-Salmon Brut Blanc de Blancs Grand Cru</b> <i>Extremely elegant champagne with a palate that is filled with crisp citrus fruit flavours combined with the typical Blanc de Blanc softness.</i>		£95.00
<b>Bollinger Special Cuvée</b> <i>Full-bodied and silky smooth with trademark Bollinger richness making this is an ideal dining champagne.</i>		£95.00
<b>Dom Perignon Brut 2004</b> <i>Wonderful nose of toasted almonds and brioche with a silky smooth finish.</i>		£180.00
<b>Krug Grande Cuvée Brut</b> <i>The King of Champagnes and the ultimate multi-vintage champagne. Fresh with incredible richness, power and finesse.</i>		£182.00
<b>Billecart-Salmon Brut Réserve ½ Bottle</b> <i>Elegant aromas, a full, vinuous palate followed by a lovely freshness.</i>		£38.50 ½ Bottle
<b>Billecart-Salmon Brut Rosé ½ Bottle</b> <i>Refined, stylish champagne with a delicate salmon pink colour and a wonderful red berry fruit flavour.</i>		£44.35 ½ Bottle