



ALL DAY DINING MENU

11:00AM – 9:00PM


NIBBLES

Salted Crisps*	£3
Mixed Marinated Olives*	£4
Roasted Nuts* [N]	£4
Spicy Taralli* [G]	£4

STARTERS & SALADS

Fish Croquettes and Lime Mayo [Ce], [C], [F], [G], [M]	£6
 Verde* Mixed garden leaves, carrots, cucumber, cherry tomatoes	£9
Salmone* Mixed garden leaves, smoked salmon, cherry tomatoes, avocado [F]	£12
 Contadina* Beetroot, goat's cheese, walnuts, eggs [M], [N], [E]	£12
Pomodori, Burrata & Acciughe di Cetara Fresh burrata from Bari, fresh & sun dried tomatoes, anchovies, basil dressing [M], [P], [F]	£12




MAINS & SANDWICHES

Homemade Baked Lasagna* Classic homemade baked lasagna with Bolognese sauce [G], [M], [SD]	£16
 Guancia Brasata 16-hour slow cooked British Angus beef cheek, mashed potatoes, red wine reduction [Ce], [M], [SD]	£16
The Pelham Cheeseburger with Fries and Pickled Cucumber [M]	£20
The Pelham Club Sandwich with Fries [M], [E]	£20
Ham & Cheddar Cheese Sandwich with Crisps* [M]	£12

SIDES £6

Roast Potatoes, Broccoli, Tomatoes Salad, New Potatoes & Parsley, Truffle Fries, Classic Fries

DESSERTS

Tiramisu* [M], [G], [E]	£7
 Fruit Salad*	£6
Pastiera Napoletana [G], [E], [N], [S]	£7
 Ice Cream and  Sorbet Selection [M]	£2 per scoop



Chef Alfredo Russo Signature Dish

WINES & BEVERAGES LIST

SPARKLING

	Glass	Bottle
NV Di Maria Prosecco, Veneto, Italy	£14	£59
NV Ferrari, Maximum Blanc de Blanc, Trento, Italy	£15	£88
NV Ferrari, Maximum Rosé, Trento, Italy	£18	£95
NV Gosset Grande Réserve, Aÿ, France	£18	£99

WHITE WINE

	Glass	Bottle
2022 Vinvita, Pinot Grigio, Veneto, Italy	£10	£39
2022 Cellaro Lumà Grillo, Terre Siciliane, Sicilia, Italy	£12	£50
2022 Folli & Benato, Gavi, Piemonte, Italy	£16	£66
2022 Cantine Terlano, Chardonnay Tradition, Trentino, Italy	£18	£68

ROSÉ WINE

	Glass	Bottle
2020 Marotti Campi, Lacrima Rosato, Marche, Italy	£13	£49

RED WINE

	Glass	Bottle
2022 Montetondo, Corvina, Veneto, Italy	£12	£50
2021 Folli & Benato, Barbera d'Asti, Piemonte, Italy	£12	£49
2021 Caiaffa, Negroamaro, Puglia, Italy	£13	£50
2022 Salcheto, Chianti Classico Biskero, Toscana, Italy	£14	£52

BEERS

	33cl		33cl
Menabrea Blonde	£8	Mantime Anytime IPA	£8
Peroni Nastro Azzurro	£8	Lucky Saint 0,5%	£8

COCKTAILS

The Pelham 75 <i>Signature</i> Gin, Apple Juice, Prosecco, Grenadine	£16
The Pelham Negroni <i>Signature</i> The Botanist Gin, Campari, Antica Formula Vermouth aged in Amphora	£16
Negroni Sbagliato Prosecco, Campari, Antica Formula Vermouth aged in Amphora	£16
Espresso Martini Sipsmith Sipping Vodka, Tia Maria, Espresso	£16
Old Fashioned Marker's Marks Bourbon, Sugar, Bitter	£16
Daiquiri or Strawberry Daiquiri White Rum, Sugar, Lime Juice + Strawberry Purè	£16
Mojito or Strawberry Mojito Bacardi Carta Blanca Rum, Fresh Mint, Sugar, Lime, Soda Water	£16
Bloody Mary Sipsmith Sipping Vodka, Tomato & Lemon Juice, Salt & Pepper, Worcester Sauce, Tabasco	£16
Vesper Martini The Botanist Gin, Sipsmith Sipping Vodka, Lillet Blanc	£16
Dirty Martini Gin or Vodka, Dry Martini, Olive Brine	£16
Margarita Cazcabel Tequila Blanco, Cointreau And Lime Juice	£16
Aperol or Campari or Lemon Spritz Aperol or Campari or Limoncello, Prosecco, Soda Water	£16



Please make one of our team aware of any dietary restrictions or allergies you might have.
A discretionary service charge of 12.5% will apply, while with any Room Service delivery an additional tray charge of £5 will be added to the bill. Full wine list available by calling the Room Service number. Items marked with * are available to order 24 hours.

 vegetarian  vegan

ALLERGEN KEY - [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [P] PEANUTS, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS.

LA TRATTORIA

by Alfredo Russo

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