



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 G SALADS

Verde*  Mixed garden leaves, carrots, cucumber, cherry tomatoes	£10
Beef Carpaccio Marinated roasted beef fillet, mixed salad, Parmigiano Reggiano shavings, caper berries, celery, caramelized shallots, truffle dressing [Ce], [Mu], [M]	£15
Salmon* Mixed garden leaves, smoked salmon, cherry tomatoes, avocado [F]	£14
 Contadina* Beetroot, goat's cheese, walnuts, eggs [M], [N], [E]	£13
Pomodori, Burrata & Acciughe di Cetara Fresh burrata from Bari, fresh & sun dried tomatoes, anchovies, basil dressing [M], [P], [F]	£13




MAINS G SANDWICHES

Ham & Cheddar Cheese Sandwich with Crisps* [M]	£14
Homemade Baked Lasagna* Classic homemade baked lasagna with Bolognese sauce [G], [M], [SD]	£17
The Pelham Cheeseburger with Fries and Pickled Cucumber [M]	£20
The Pelham Club Sandwich with Fries [M], [E]	£20
 Guancia Brasata 16-hour slow cooked British Angus beef cheek, mashed potatoes, red wine reduction [Ce], [M], [SD]	£25

SIDES £6

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

DESSERTS

Tiramisu* [M], [G], [E]	£9
 Fruit Salad*	£9
Tortino di Mele [G], [E], [M]	£9
 Ice Cream and Sorbet Selection 	£8



Chef Alfredo Russo Signature Dish

WINES & BEVERAGES LIST

SPARKLING

	Glass	Bottle
2020 Ettore Germano, Alta Langa Bianco, Extra Brut, Piemonte	£16	£88
NV Ettore Germano, Rosanna Rosé, Piemonte	£18	£95
NV Gosset Grande Réserve, Aÿ, France	£18	£99
NV Ca' del Bosco Cuvee Prestige, Edizione 46, Franciacorta		£118

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
2023 Pieno Sud Rosato, Negroamaro, Puglia	£11	£40
2023 Majoli, Coste della Sesia, Tenute Stella, Nebbiolo, Piemonte	£15	£62

RED WINE

	Glass	Bottle
2022 Montetondo, Corvina, Veneto, Italy	£14	£55
2021 Folli & Benato, Barbera d'Asti, Piemonte, Italy	£15	£57
2021 Caiaffa, Negroamaro, Puglia, Italy	£15	£59
2022 Salcheto, Chianti Classico Biskero, Toscana, Italy	£16	£62

BEERS

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

COCKTAILS

The Pelham 75 Signature Gin, Apple Juice, Prosecco, Grenadine	£18
The Pelham Negroni Signature The Botanist Gin, Campari, Antica Formula Vermouth aged in Amphora	£18
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, Worcestershire 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.

ALLERGEN KEY -  vegetarian  vegan
[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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