



Tables Bar

The award-winning Milestone Hotel is the London flagship of the Red Carnation Hotel Collection. Also a proud member of the Leading Hotels of The World, the five-star Milestone Hotel is a quintessentially English property in the heart of London boasting luxurious suites and spacious long-stay apartments, fine British dining in Cheneston's restaurant, charming public areas and an award winning Afternoon Tea menu.

This property occupies a prime position with beautiful views over Kensington Palace and Gardens and located just minutes from London's museum district and glamorous shopping area of Knightsbridge.

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#MilestoneHotel

Cigars are available upon request.

All food and beverage prices are subject to a 12.5% discretionary service charge. VAT is included at the current rate.

In accordance with the Weights & Measures Act 1995, the measure for the sale of Gin, Vodka, Rum and Whisky on these premises is 50ml or multiples thereof. Wines are sold by the glass measured at 175ml but can also be ordered by 125ml. 25ml spirit measures are available upon request.

A full list of ingredients, including possible allergens per dish, is available upon request. If you are allergic to any food products, please advise a member of the service team before placing your order.



Indicates Gluten-free

COCKTAILS

SIGNATURE COCKTAILS

Smoking Old Fashioned	18
A choice of house-blended and barrel-rested Whisky, Tequila or Rum, home-made Bitters, Sugar	
Carousel	20
Barrel-rested Patron Tequila, Old J Tiki Spiced Rum, Coffee Liqueur, Orgeat Syrup, Lime juice, Orange Bitters	
Breakfast at The Milestone	18
Chase Marmalade Vodka, Drambuie, Apple Juice, Lemon Juice, Topped with Ruinart Blanc de blanc Champagne	
Beethoven's Fifth	18
Champagne, Chambord, Peach Liqueur	
Cloakroom	16
Calvados, Poire Williams, Crème de Mure, Fresh Blackberries, Vanilla Syrup, Lime Juice	
D'abricot Fume	16
Laphroaig, Crème d'abricot, Lemon Juice, Soda Water, Peychaud's Bitters	
Dear Rosemary	16
Gin, Antica Formula, Fresh Rosemary, Green Chartreuse	
Feline Touch	16
Rum, Dubonnet, Orgeat, Lime Juice, Egg Whites, Angostura Bitters	
The Conservatory	16
Gin, Cynar, Lillet Blanc, Fresh Rosemary, Fresh Thyme	

CLASSIC COCKTAILS

Aviation	15
Gin, Maraschino, Crème de Violette, Lemon Juice	
Blood & Sand	15
Scotch Whisky, Sweet Vermouth, Cherry Heering, Orange Juice	
Buck's Fizz	17
Orange Juice, Champagne	
Boulevardier	15
Bourbon, Sweet Vermouth, Campari	
Classic Champagne Cocktail	18
Champagne, Cognac, Sugar, Angostura Bitters	
Daiquiri	15
Rum, Lime Juice, Sugar	
El Presidente No. 2	15
Rum, Dry Vermouth, Orange Curaçao, Grenadine	
Kir Royal	18
Champagne, Crème de Cassis	
Margarita	15
Tequila, Cointreau, Lime Juice	
Mischievous Lady	16
Rum, Orange Curaçao, Lemon Juice, Licorice Liqueur, Sugar and Egg Whites	

Negroni Gin, Campari, Sweet Vermouth	15
Tramonto Vodka, Peach Purée, Apple Juice, Bouchard Finlayson Galpin Peak	18
Sazerac Rye Whiskey or Cognac, Absinthe, Sugar, Peychaud's Bitters	15
Sidecar Cognac, Cointreau, Lemon Juice	15
The Millionaire No. 4 Dark Rum, Sloe Gin, Apricot Brandy, Grenadine, Lime Juice	15

CONTEMPORARY COCKTAILS

Big Mack Daddy Amaretto, Bourbon, Chambord, Cranberry Juice, Ginger Ale	15
Caipirinha Cachaça, Sugar, Lime	15
Cosmopolitan Citrus Vodka, Cointreau, Cranberry Juice, Lime Juice	15
Dark & Stormy Dark Rum, Lime Juice, Ginger Beer, Angostura Bitters	15
French 75 Gin, Champagne, Lemon Juice, Sugar	18
Gran Mimosa Grand Marnier, Champagne, Orange Juice	18
Mai Tai Dark and Gold Rum, Orange Curaçao, Orgeat, Lime Juice	15
Moscow Mule Vodka, Lime Juice, Ginger Beer, Angostura Bitters	15
Paloma Tequila, Grapefruit Juice, Lime Juice, Soda Water	15
Singapore Sling Gin, Cherry Heering, Cointreau, Dom Benedictine, Grenadine, Pineapple Juice, Lime Juice, Angostura Bitters	18

AFTER DINNER COCKTAILS

B & B Brandy, Benedictine	15
Brandy Alexander Brandy, Crème de Cacao Dark, Double Cream	15
Espresso Martini Vodka, Coffee Liqueur, Espresso, Sugar	15
Grasshopper Crème de Menthe, Crème de Cacao White, Double Cream	15

Irish Coffee Irish Whiskey, Coffee, Sugar, Double Cream	15
Milestone Chocolate Martini Fair Belize Rum, Mozart Chocolate Liqueur, Vanilla Syrup, Double Cream	15
Milk Punch Brandy, Dark Rum, Vanilla Syrup, Whole Milk	15
Rusty Nail Scotch Whisky, Drambuie	15

FRUIT COCKTAILS (Non-alcoholic)

Furlong Orange & Pineapple Juice, Coconut & Strawberry Syrup	9
Racing Horse Orange & Cranberry Juice, Lime Juice, Passion Fruit Syrup	9
Royal Garden Rose Tea, Elderflower Cordial, Guava Juice	9
Shirley Temple Lemonade, Grenadine	9

WATER

Belu Still / Sparkling	33cl	4
Belu Still / Sparkling	75cl	6
Voss Still / Sparkling	80cl	8
San Pellegrino Sparkling	75cl	7
Fiji Still	1lt	7

WINE SELECTION

		By Glass	Per Bottle
WHITE			
Bouchard Finlayson South Africa			
❖ "Blanc de Mer"	2016	10	35
❖ Sauvignon Blanc	2017	12	40
❖ Chardonnay "Sans Barrique"	2016	13	40
❖ "Crocodile's Lair"	2015	14	45
❖ Mission Vale	2015	15	60
	2016	13	42
Gavi di Gavi Tassarolo "La Fornace" Italy			
Famille Hugel Riesling, France	2015	14	46
Puligny-Montrachet J.L. Chavy France	2016	27	100
ROSÉ			
Chateau Bel Air Perponcher Bordeaux France	2016	11	42

RED			
Rioja Montesc Bodega Classica Spain	2015	13	40
Bouchard Finlayson South Africa			
❖ "Hannibal"	2015	17	65
❖ "Galpin Peak"	2015	19	75
❖ "Tête de Cuveé"	2006	60	270
Il Fauno di Arcanum Italy	2012	16	60
Les Cadrans de Lassègue France	2012	18	78

DESSERT WINES			Glass 75ml
Chateau Le Fage, Monbazillac, South West, France	2011		12
Leduc-Piedimonte, Ice Cider, Quebec, Canada	2009		14
Domaine Clos Le Comte "Celine" France	2005		16
Graham's Tawny	10yrs		10
Graham's Tawny	30yrs		20
Graham's Tawny	1982		20
Vinhos Barbeito			
Tinta Negra Mole Single Harvest	1997		10
Vinhos Barbeito Malvasia Single			
Oak 6013	20yr		20
Cream, Sanchez Romate "Iberia"			8
Tio Pepe, Palomino Fino			8
Oloroso, Emilio Lustau Don Nuño			8
Pedro-Ximenez, Emilio Lustau, San Emilio			8

CHAMPAGNE

			125ml	Bottle
Lanson Père et Fils	NV	19		95
Lanson Rose Label	NV	21		105
Lanson Extra Age, Brut	NV	30		155
Ruinart Blanc de Blancs	NV	28		160
Ruinart Brut Rosé	NV	30		180

❖ Champagne Sabrage at a £15 surcharge

~ OUR FULL WINE LIST IS AVAILABLE UPON REQUEST ~

ALE, BEER & CIDER

Guinness, 4.2% Ireland	330ml	7
Kaliber, 0.05% Ireland	330ml	7
Meantime London Lager, 4.5% England	330ml	7
Meantime London Pale Ale, 4.5% England	330ml	7
Heineken, 5% Netherlands	330ml	7
Peroni, Nastro Azzurro, 5.1% Italy	330ml	7
Windhoek, 4% Namibia	330ml	7
Old Speckled Hen, 5.2% England	500ml	9
Bishops Finger, 5.4% England	500ml	9
Savanna Cider, 5.5% South Africa	330ml	7

APERITIFS (50ML)

ANISE

Absinthe "La Fee", 68% France	14
Pernod, 40% France	9
Ricard, 45% France	9
Sambuca Luxardo, 38% Italy	9

BITTER

Aperol, 11% Italy	9
Campari, 25% Italy	9
Pimm's No 1, 25% England	9

VERMOUTH

Antica Formula, 16.5% Italy	12
Cocchi Vermouth di Torino, 16.5% Italy	9
Dubonnet, 14.8% France	9
Lillet, 17% France	9
Martini Bianco, 15% Italy	9
Martini Extra Dry, 15% Italy	9
Martini Rosso, 16% Italy	9
Noilly Prat Extra Dry, 18% France	9
Punt & Mes, 16% Italy	9

GIN (50ML)

Gin Mare, 42.7% Spain	15
Hendrick's, 41.4% Scotland	13
London No. 1 Gin, 43% England	16
Martin Miller's, 45.2% Iceland	12
Monkey 47, 47% Germany	15
Plymouth, 41.2% England	11
Portobello, 40% England	15
Sipsmith, 41.6% England	15
Tanqueray, 43.1% England	11
Tanqueray 10, 47.3% England	16
William Chase, 48% England	16
Roku, 43%, Japan	16
Berkeley Square, 40% England	15
Brockman's, 40% England	13

VODKA (50ML)

Absolut, 40% Sweden	11
Belvedere, 40% Poland	14
Chase, 40% England	14
Chase Marmalade, 40% England	15
Ciroc, 40% France	20
Grey Goose, 40% France	14
Ketel One, 40% Holland	12
Konik's Tail, 40% Poland	14
Quintessentially, 42% England	16
Snow Queen, 40%, Kazakstan	14
Tito's, 40% Texas	16
Zubrowka, 40% Poland	11

WHISKIES (50ML)

HIGHLANDS

Dalmore, 40%	12yrs	18
Dalmore, 40%	15yrs	21
Dalmore King Alexander III, 40%		40
Dalmore Constellation, Cask No. 6, 53%	1989	800
Glenmorangie, 40%	10yrs	12
Glenmorangie Lasanta, 46%	12yrs	17
Glenmorangie Quinta Ruban, 46%	12yrs	17
Glenmorangie D'or, 46%	15yrs	18
Glenmorangie, 43%	18yrs	24
Royal Lochnagar Selected Reserve, 43%	18yrs	40

ISLANDS

Highland Park, 40%, Orkney	18yrs	23
Isle of Jura, 40%, Jura	10yrs	11
Scapa, 40%, Orkney	14yrs	25
Talisker, 45.8%, Skye	10yrs	14

ISLAY & CAMBLETOWN

Bowmore, 40%	12yrs	14
Caol Ila, 43%	12yrs	22
Lagavulin, 43%	16yrs	17
Laphroaig, 40%	10yrs	13
Port Ellen 3 rd Release , 60.7%	1979	450

LOWLANDS

Auchentoshan 3 Woods , 43%		14
Glenkinchie, 43%	12yrs	15

SPEYSIDE

Balvenie, Double Wood, 40%	12yrs	13
Balvenie, 40%	15yrs	17
Cragganmore, 40%	12yrs	14
Dalwhinnie, 43%	15yrs	14
Glenfiddich 'Special Reserve', 40%	12yrs	12
Glenfiddich 'Solera Reserve', 40%	15yrs	17
Glenlivet, 43%	12yrs	13
Knockando, 43%	12yrs	13
Macallan, 40%	18yrs	22
Macallan Double Cask	12yrs	17
Macallan Fine Oak	12yrs	17
Macallan Rare Cask, 40%	NV	55
Macallan Sherry Oak, 40%	12yrs	75
Oban, 43%	14yrs	15

SCOTTISH BLENDED WHISKY

Famous Grouse, 40%		11
Johnnie Walker 'Black Label', 40%		14
Johnnie Walker 'Blue Label', 40%		38
The Naked Grouse, 40%		16
Whyte and Mackay, 40%	30yrs	42

CANADIAN WHISKEY

Crown Royal, 40%		12
Seagrams VO 'Very Own', 40%		13

KENTUCKY BOURBON

Blanton 'Special Reserve', 40%		16
Blanton Gold, 40%		22
Maker's Mark, 45%		13
Sazerac , 45%	18yrs	29
Woodford Reserve, 42.5%		14

IRISH & WELSH WHISKEY

Bushmill 'Black Bush', 40%		13
Jameson's, 40%		11

JAPANESE WHISKEY

Hibiki Harmony, 43%		25
Hakushu, 43%	12yrs	18
Nikki Yoichi Single Malt, 45%		25
Yamazaky, 43%	12yrs	18

TENNESSEE WHISKEY

Jack Daniel's, 40%		12
Jack Daniel's 'Single Barrel', 45%		18

LIQUEURS (50ML)

PLANT LIQUEURS

Benedictine 'DOM', 40% France		11
Chartreuse 'Jaune', 40% France		11
Drambuie, 40% Scotland		11
Fernet Branca, 40% Italy		11
Frangelico, 24% Italy		11
Galliano, 35% Italy		11
Jagermeister, 35% Germany		11

FRUIT LIQUEURS

Amaretto, Disaronno, 28% Italy		10
Archer's Peach, 23% England		10
Chambord, 16.5% France		10
Cherry Heering, 25% Denmark		10
Cointreau, 40% France		10
Grand Marnier, 40% France		12
Limoncello Luxardo, 27% Italy		10
Maraschino Luxardo, 32% Italy		10
Sloe Gin, 26% England		10
Southern Comfort, 35% U.S.A.		10

COFFEE LIQUEURS

Fair Coffee Liqueur, 26.5% Belize		10
Kahlua, 26.5% Mexico		10
Tia Maria, 26.5% Jamaica		10

CREAM LIQUEURS

Amarula Cream, 17% South Africa	10
Bailey's, 17% Ireland	10
Mozart Chocolate Cream, 17% Austria	10

RUM (50ML)

Diplomatico "Reserva Exclusiva", 40%, Venezuela		15
Fair Belize Rum, 40% Belize		12
Gosling "Family Reserve", 40% Bermuda		17
Havana Club "Anejo Especial", 40% Cuba		12
Havana Club, 40% Cuba	3yrs	11
Pampero "Aniversario", 40% Venezuela		19
Zacapa "Centenario", 40% Guatemala	23yrs	22

TEQUILA & MEZCAL (50ML)

Don Julio, Blanco, 38%		13
Don Julio, Reposado, 40%		14
Herradura, 40%		14
Jose Cuervo, "Reposado", 38%		14
Jose Cuervo, "Reserva de la Familia" EA, 38%		35
Jose Cuervo, "Silver", 40%		17
La Penca Mezcal, 36%		14
Patron "Silver", 40%		15
Patron "Anejo", 40%		16

FRUIT JUICES & MINERALS

Apple, Cranberry, Grapefruit, Pineapple, Tomato		4
Freshly-squeezed Orange Juice		6
Coke / Diet Coke	330ml	4
Coke / Diet Coke	200ml	3
Franklin & Sons Bitter Lemon	200ml	4
Franklin & Sons Ginger Beer	200ml	4
Franklin & Sons Ginger Ale	200ml	4
Franklin & Sons Lemonade	200ml	4
Franklin & Sons Soda Water	200ml	4
Franklin & Sons Tonic Water	200ml	4
Fever Tree Tonic Water	200ml	4
Franklin & Sons Light Tonic Water	200ml	4
Fever Tree Light Tonic Water	200ml	4

ARMAGNAC & CALVADOS (50ML)

Baron de Lustrac, 40%	1893	165
Baron de Lustrac, 40%	1888	175
Castarede, 40%	1979	25
Castarede, 40%	1946	115
Dartigalongue, 40%	VSOP	14
Dartigalongue, 40%	15yrs	18
Dartigalongue Louis Philippe, 42%		40
Laberdolive, 46%	1976	45
Laberdolive, 43%	1946	115
Lecompte, 40%	12yrs	19
Lemorton "Grande Réserve", 40%	1968	45
Marcel Trepout, 40%	1929	98
Roger Grout "Réserve Ancestrale", 40%	VO	60

COGNAC (50ML)

La Gabare, Jean Gersperrin,49.4%	1975	28
La Gabare, Jean Gersperrin,49.6%	1965	38
A E Dor, 40%	VSOP	18
Courvoisier, 40%	XO	26
Croizet, 40%	XO	25
Hennessy, 40%	XO	30
Hennessy Paradis Impérial, 40%	XO	450
Leroch, 42.5%	XO	18
Martell, 40%	XO	25
Martell Cordeau Bleu, 40%		30
Ragnaud Sabourin "Gaston Briand" 40%	Paradis	130
Remy Martin, 40%	VSOP	15
Remy Martin, 40%	XO	30
Remy Martin "Louis X111"	XO	450

CACHAÇA & PISCO (50ML)

ABA, 40%, Chile	11
Leblon, 40%	12
Porton, 43%, Peru	13
Velho Barriero,39%	11

EAUX DE VIE & GRAPPA (50ML)

Framboise, Miclo, 40%	13
Mirabelle, Miclo, 43%	11
Monovitigno Picolit Cru, 50%	23
Poire William, Miclo, 44%	15
Reserva Antica Cuvee, 43%	14

COFFEE SELECTION

Our coffee is made using Illy Coffee Dark Roast blend and served with our Chef's home-made biscuits

Coffee	6
Single Espresso	5
Double Espresso	6
Cafétière of Decaffeinated Coffee	6
Cappuccino (Regular or Skinny)	6
Caffé Latté (Regular or Skinny)	6
.....with flavours vanilla, hazelnut or caramel	+ 50p
Iced Coffee	6
Hot Chocolate	6
Glass of Milk (hot or cold)	3

TEA SELECTION

Choose from a selection of traditional and speciality teas served with milk or lemon and our Chef's home-made biscuits

Planters Breakfast	5
Planters De-caf	5
Planters Earl Grey	5
Darjeeling	5
Halmari Assam	5
Peppermint	5
Mango Sunshine	5
Planters Green	5
Jasmine	5
Silver Tips	5
Yellow Burst Flower – Flowering Tea	5

ICED DRINKS

Iced Tea	7
Strong tea served on ice garnished with lemon	
Iced Vanilla Latté	7
Espresso, Vanilla syrup, Milk	
Iced Americano	7
Espresso, Ice, Mineral Water	

ALL DAY DINING

Available from 11am until 11pm

SMALL PLATES

A selection of small appetizers to share
14 per plate

Kataifi-wrapped Prawns
Guacamole mayonnaise

Mini beef Wellingtons
Truffle Hollandaise sauce

Breaded Camembert
Pear & onion chutney

Queens Scallops on Garlic & Herb Crust

Wild Mushroom Arancini
Aioli sauce

LIGHT BITES, SANDWICHES & SALADS

Chopped Salad 16 


A colourful and beautifully layered salad comprising of a choice of baby gem, frisée, or lollo rosso lettuce, red radishes, beetroot, plum tomatoes, spring onions, carrots, celery and avocado. Served with a choice of dressings: Lemon & Olive Oil, Soy Sauce & Mayonnaise, Red Wine Vinaigrette and Caesar Salad dressing

Customise your Chopped Salad by adding
any of the following:

1 per item	4 per item	8 per item
Sun-dried Tomatoes	Marinated Olives	Sautéed King Prawns
Crunchy Onions	Bacon Bits	Seared Tuna
Chopped Egg	Bresaola	Grilled Chicken
Sweet Corn	Parmesan	Parma Ham
Basil Leaves	Cheddar	Steamed Crayfish
Walnuts	Anchovies	
Pumpkin Seeds	Brie	

Classic Caesar Salad 16
(Add grilled free-range chicken breast) 8 Supplement
Cos lettuce, croutons, anchovies, Grand Padano

Bea's Chicken Noodle Soup 14 
'A simple but deliciously comforting dish'

Chef's Soup of the Day 12 

Smoked Scottish Salmon Platter 22 
Red onions, capers, lemon

Bea's Fried Sesame Seed Chicken Strips 21 
Served with your choice of a mixed leaf salad or French fries

Selection of Finger Sandwiches 14

Smoked Scottish salmon & cream cheese on Cape seed loaf
Free-range egg mayonnaise & watercress on white
Roast ham & English mustard on granary
Croxtan Manor mild Cheddar & tomato on wholemeal
Salted cucumber & Greek yoghurt on white
Chicken mayonnaise & chopped almonds on white

Royal Club Sandwich 22



Grilled corn-fed chicken breast, smoked streaky bacon, sliced boiled free-range egg, mayonnaise, sliced beef tomato, baby gem lettuce on toasted hand-sliced white bloomer. Served with French fries

Mrs T's Steak Sandwich 25

Toasted chargrilled 4oz Angus beef steak sandwich, served with pickled onions & cornichons, mustard mayonnaise & French fries

Grilled Salmon BLT 24

Wholemeal or white bread, grilled salmon steak, sliced avocado, tomato, red onion & lettuce finished with garlic mayonnaise and crispy bacon

MAIN COURSES

McCarty Salad 23



Finely chopped chicken breast, tomato, avocado, Cheddar cheese, shredded lettuce, hard-boiled egg, crispy bacon with a balsamic vinaigrette dressing

Chicken Pot Pie 24

Chicken, lardons, seasonal vegetables in a cream sauce and puff pastry lid. Served with mashed potatoes

Posh Fish Fingers 21

Fish coated in Panko breadcrumbs served with French fries, tartare sauce, lemon

Milestone Burger Selection

Wagyu 30 / Chicken 22 / Vegetarian 18

8oz Wagyu beef burger, cooked medium-well, an 8oz grilled chicken burger or grilled Portobello mushroom burger, all on a brioche bun with beef tomato, crisp red onion, lettuce, pickled cucumber, mustard & mayonnaise on a brioche bun. Served with French fries

Durban-style Curried Chicken 24



Saffron rice, lime chutney, mint & cucumber raita, tomato & onion sambal, Naan

Shrimp Stroganoff with Steamed Rice 26



Grilled Breast of Chicken 21

Steamed vegetables, curly kale

Steak Frites 30




28-day matured 10oz ribeye steak served with Béarnaise sauce or Café de Paris butter and straw fries

Grilled Fillet of Salmon 26

Basmati rice, mixed vegetables, ginger

DESSERTS

Bea's Baked American Cheesecake 11

Selection of Ice-cream (3 scoops) 9 
Honeycomb, strawberry, chocolate, vanilla

Fresh Fruit Salad 9 
With a choice of ice-cream or fresh cream


Rice Pudding 10 
Vanilla rice pudding, Chantilly cream, salted caramel, candied nuts


Selection of Artisan Cheese 15
Seed crackers, pear chutney

LATE NIGHT DINING

Available from 11pm until 7am

APPETISERS

Chef's Soup of the Day 12 

Bea's Chicken Noodle Soup 14 

Smoked Scottish Salmon Platter 22 
Red onions, capers, lemon

Classic Caesar Salad 16
Cos lettuce, croutons, anchovies, shaved Parmesan
Add grilled free-range chicken breast 8 Supplement

LIGHT BITES & SANDWICHES

Selection of Artisan Cheese 15 
Seed crackers, pear chutney

Bea's Sesame Seed Chicken Strips 21 
Choice of a mixed leaf salad or French fries

Selection of Finger Sandwiches 14
Smoked Scottish salmon & cream cheese on Cape seed loaf
Free-range egg mayonnaise & watercress on white
Roast ham & English mustard on granary
Croxtan Manor mild Cheddar & tomato on wholemeal
Salted cucumber & Greek yoghurt on white
Chicken mayonnaise & chopped almonds on white

MAIN COURSES

Chicken Pot Pie 24

Chicken, lardons, seasonal vegetables in a cream sauce and puff pastry lid. Served with mashed potatoes

Milestone Burger Selection

Wagyu 30 / Chicken 22 / Vegetarian 18

8oz Wagyu beef burger, cooked medium-well,
8oz grilled chicken burger or grilled Portobello mushroom burger. All on a brioche bun with beef tomato, red onion, lettuce, pickled cucumber, mustard & mayonnaise on a brioche bun. Served with French fries

Durban-Style Curried Chicken 24

Saffron rice, lime chutney, mint & cucumber raita,
tomato & onion sambal, Naan

DESSERTS

Bea's Baked American Cheesecake 11

Selection of Ice-cream (3 scoops) 9

Honeycomb, strawberry, choc-mint, vanilla

Fresh Fruit Salad 9

With a choice of ice-cream or fresh cream

Rice Pudding 10

Vanilla rice pudding. Chantilly cream, salted
caramel, candied nuts

CHILDREN'S DINING

(Suitable for children under 12 years of age)

Main menu items available from 11am until 11pm

We use only free-range eggs and chicken in our dishes and are committed to using sustainable fisheries for our fish supplies. A full list of ingredients, including possible allergens per dish, is available upon request when placing your order. If you are allergic to any food products, please advise a member of the service team.

SMALL BITES

Veggie Sticks with Hummus 6

Mixed Leaf Salad 6

Lettuce, cucumber, cherry tomatoes, creamy herb dressing

Chicken Noodle Soup 8

Prosciutto & Melon 6

Egg Mayonnaise with Finger Toast 6

BIG BITES

Cheese & Ham Toastie 12

Fried Sesame Chicken Strips 13

Grilled Free-Range Chicken Breast 16

Milestone Burger 17

Beef, chicken or mushroom burger with lettuce, tomato & mayonnaise

Home-made Fish Dippers 14

Ketchup, mayonnaise or Tartare sauce

Grilled Salmon Fillet 16

Spaghetti Bolognese 16

Mac & Cheese 16

All Big Bites are served with a choice of:

Fries, mashed potato, seasonal vegetables, peas

DESSERTS

2 scoops of Ice-cream (Honeycomb, Chocolate or Vanilla) 6

Banana Split 8

Chunky Fresh Fruit with Chocolate Dipping Sauce 8

Milk & Home-made Cookies 6

Mini pancakes with Seasonal Berries 8