

MINIBAR MENU

DRINKS

LANSON BRUT CHAMPAGNE 35CL (12% ABV)	75
WHITE WINE 35CL (12.5% ABV)	37
RED WINE 35CL (14% ABV)	37

BELVEDERE VODKA	16
BOMBAY SAPPHIRE GIN	12
CHIVAS REGAL WHISKY	15
BACARDI WHITE RUM	12

(All above 40% ABV)

PERONI RED LABEL LAGER (4.6% ABV)	10
LUCKY SAINT (0.5% ABV)	10
COCA-COLA	6
DIET COKE	6
TONIC WATER	6
SODA WATER	6
LEMONADE	6
KINGSDOWN STILL WATER	6
KINGSDOWN SPARKLING WATER	6

SNACKS

TWO FARMERS HAND COOKED SALTED CRISPS (VG, GF)	5
PROPERCORN POPCORN (VG, GF)	5
PAZ NUTS BAKED & SALTED MIXED NUTS (VG, GF)	12
PAZ NUTS SWEET CHILLI NUTS & CORN (VG, GF)	12
PAZ NUTS HAZELNUTS IN DARK CHOCOLATE & ORANGE (VG, GF)	14
THE CHOCOLATE SOCIETY - 61% COLUMBIAN BAR	7
THE CHOCOLATE SOCIETY - SALTED CARAMEL BLONDE BAR	7

IN-ROOM DINING MENU

THE MILESTONE HOTEL & RESIDENCES



If you wish to explore our menus and order via our app, please scan the QR code above.

If you would prefer to 'dine out' but remain in the hotel, our Cheneston's restaurant is open from 12.30pm - 2.30pm for lunch, and from 5.30pm - 9.30pm for dinner, Monday - Sunday.
A tray charge is applied to in-room dining food orders at £7.50 per order.

Our full à la carte menu, bar & wine lists are also available upon request.

If you have any special dietary restrictions or allergies, please advise a member of the service team.
A full list of allergens within each of our dishes can be obtained from your waiter.
Prices are all inclusive of VAT and a discretionary 15% service charge is applicable.

CONTINENTAL BREAKFAST SELECTION

£45

Including your choice of hot beverage.

Available from 7am until 10.30am.

FRESH FRUIT SALAD (VG, GF)

Seasonal fruits in passion fruit syrup

MIXED BERRIES & FRUIT COMPOTE (VG, GF)

Seasonal fruit selection

OVERNIGHT ORGANIC OATS (V)

Greek yoghurt, dates, toasted almonds

SELECTION OF YOGHURTS (V, GF)

Greek, natural, mixed fruit

HOMEMADE ORGANIC OAT GRANOLA (V, GF)

Cranberry, white chocolate, coconut

MILESTONE NUT & SEED MIX (VG, GF)

SELECTION OF AMERICAN STYLE MUFFINS (V)

Chocolate chip, blueberry

JUICES & SMOOTHIES (V, GF)

Freshly squeezed orange juice & pink grapefruit juice

Super juice and smoothie of the day

CEREAL (VG)

Dorset Cereals

PORRIDGE (VGO)

Made with the milk of your choice or water

Served with banana and maple syrup

BREAD BASKET (VG, GFO)

Traditional soda bread, sourdough, English muffins,
fig, fennel and raisin loaf, Mrs T's Cape seed loaf

VIENNOISERIE BASKET (V)

A selection of freshly baked pastries and croissants

SCOTTISH SMOKED SALMON (GF)

Caperberries, lemon

WILTSHIRE HAM (GF)

Cornichons, seeded mustard

SPARKENHOE RED LEICESTER AND SOMERSET BRIE (V, GF)

Country garden chutney

(V) Vegetarian | (VG) Vegan | (VGO) Vegan option available
(GF) Gluten-free | (GFO) Gluten-free option available

HOT BEVERAGES & ICED DRINKS

Our coffee is made using Illy dark roast blend.

Tea and coffee served with chef's home baked biscuits.

COFFEES

AMERICANO

9

Single shot of espresso with hot water giving it a similar strength to, but different flavour from, traditionally brewed coffee.

SINGLE/DOUBLE ESPRESSO

6/9

A shot of concentrated coffee, made by forcing very hot water at a high pressure through finely-ground coffee beans.

CAPPUCCINO

9

A coffee that is made up of a shot of espresso and an even distribution of foamed milk and steamed milk.

LATTE

9

A coffee that is made up of a shot of espresso, steamed milk and a final thin layer of frothed milk on top.

MATCHA LATTE

9

Originating from Japan, matcha is finely blended leaves from green tea plants. This powder is whisked in to steamed milk.

FLAT WHITE

9

A coffee with a blend of smooth foamed milk poured over a shot of espresso with a final thin layer of steamed milk.

MACCHIATO

9

A coffee that is made up of a shot of espresso and steamed milk only.

MOCHA

9

A coffee with a shot of espresso, chocolate and topped with steamed milk and a thin layer of steamed milk.

ICED COFFEE

9

A version of your favourite coffee with ice.

HOT CHOCOLATE

9

GLASS OF MILK

4

Hot or cold

TEAS

ENGLISH BREAKFAST

9

DECAF ENGLISH BREAKFAST

9

JASMINE GREEN

9

APPLE & CINNAMON

9

PEPPERMINT/FRESH MINT

9

ICED TEA

9

BEER & CIDER

MEANTIME PALE ALE 330ML 4.5% England	11
PERONI, RED LABEL 330ML 5.1% Italy	10
BREWDOG PUNK IPA 330ML 5.4% Scotland	10
NOAM LAGER 330ML 5.2% Germany	12
LUCKY SAINT 0.5% London	10
GUINNESS 0% Ireland	10

FRUIT JUICES

APPLE/CRANBERRY/PINEAPPLE/MANGO/TOMATO	6
FRESHLY SQUEEZED ORANGE JUICE	7
SUPER JUICE OF THE DAY	7
SMOOTHIE OF THE DAY	7

SOFT DRINKS

COKE/DIET COKE	6
FEVER-TREE TONIC WATER	6
FEVER-TREE LIGHT TONIC WATER	6
FEVER-TREE ELDERFLOWER TONIC WATER	6
FEVER-TREE GINGER BEER	6
FRANKLIN & SONS SODA WATER	6
FRANKLIN & SONS LEMONADE	6
FRANKLIN & SONS GINGER ALE	6
FRANKLIN & SONS RASPBERRY LEMONADE	6
GRAPEFRUIT SODA	6

WATER

KINGSDOWN 33CL STILL/SPARKLING	6
KINGSDOWN 75CL STILL/SPARKLING	9

FULL BREAKFAST

£50

Includes your choice from the Continental breakfast menu plus one dish from below.
Available from 7am until 10.30am.

TRADITIONAL BREAKFAST

FULL ENGLISH BREAKFAST (GFO)

Free-range eggs cooked to your preference, back and streaky English bacon,
Cumberland sausage, Stornoway black pudding, field mushroom,
San Marzano tomato, hash brown

FULL VEGETARIAN BREAKFAST (V, GFO)

Free-range eggs cooked to your preference, Haloumi, panko crumbed avocado,
field mushroom, baked beans, San Marzano tomato, hash brown

FULL VEGAN BREAKFAST (VG, GFO)

Scrambled organic tofu, sausage, bacon, field mushroom,
San Marzano tomato, baked beans

H FORMAN & SON GRILLED KIPPER (GF)

Poached free-range eggs, lemon

FROM COOP TO KITCHEN

FREE-RANGE EGGS BENEDICT, FLORENTINE, OR ROYALE (GFO)

Poached eggs, toasted English muffin, hollandaise sauce
With your choice of: Wiltshire ham, streaky bacon, sautéed spinach or smoked salmon

SCOTTISH SMOKED SALMON (GFO)

Scrambled free-range eggs, soda bread

FREE-RANGE THREE EGG OMELETTE (V, GFO)

Filled with your choice of: Wiltshire ham, Scottish smoked salmon, onion, tomato,
mushroom, fine herbs, Cheddar cheese

BALANCED BEGINNINGS

CRUSHED AVOCADO AND POACHED FREE-RANGE EGGS (V, GFO)

Toasted sourdough, crushed avocado, coriander, chilli, lime

EGG WHITE OMELETTE (V, GFO)

Filled with your choice of: Wiltshire ham, Scottish smoked salmon, onion, tomato,
mushroom, herbs, Cheddar cheese

A SWEET START

THE MILESTONE AMERICAN STYLE PANCAKES (V)

Blueberry compote, chantilly cream, maple syrup and optional streaky bacon

BELGIAN STYLE WAFFLE (V)

Blueberry compote, chantilly cream, maple syrup and optional streaky bacon

(V) Vegetarian | (VG) Vegan | (VGO) Vegan option available
(GF) Gluten-free | (GFO) Gluten-free option available

ALL DAY DINING

Available from 12pm until 10pm

STARTERS, SALADS, SANDWICHES

BEA TOLLMAN'S CHICKEN NOODLE SOUP 🍲	22
Mini chicken and bacon pies	
RCH SIGNATURE CHOPPED SALAD 🥗	24
Diced chicken, tomatoes, beetroot, Cheddar cheese, egg, avocado, bacon, lettuce	
HARISSA ROASTED SQUASH & QUINOA SALAD (V, GFO)	23
Goat's cheese, red onion, basil	
THE MILESTONE CLUB SANDWICH (GFO)	24
Grilled chicken breast, streaky bacon, tomato, lettuce, egg mayonnaise	
SMOKED CHICKEN SALAD	27
Buttermilk Caesar dressing with Baby Gem lettuce, anchovies, sourdough croutons, boiled egg, 30-month aged Parmesan	
TOASTED WESTCOMBE CHEDDAR CHEESE SANDWICH (V, GFO)	22
Malted Westcombe Cheddar, nutty Sparkenhoe Red Leicester, Mozzarella, toasted bread, caramelised onion, seeded mustard (Optional addition - ham)	

MAINS

BEA TOLLMAN'S CHICKEN & BACON POT PIE 🍲	32
Mashed potato	
THE MILESTONE SMASH BURGER (GFO)	28
Burger sauce, burger cheese, French fries	
BEYOND MEAT BURGER (VG, GFO)	26
Burger sauce, vegan cheese, French fries	
GRILLED DOVER SOLE (GFO)	65
Seasonal garnish	
GRILLED SIRLOIN STEAK (GFO)	54
French fries, watercress	
LINGUINE PASTA	25
Parmesan and your choice of sauce - Bolognese or Napolitana (V)	

RED WINE

	175ml	Bottle
BERONIA RIOJA CRIANZA EDICIÓN LIMITADA, SPAIN 2021	18	65
MALBEC QUID PRO QUO, ARGENTINA 2023	21	72
TENUTA DELL'ORNELLAIA "LE VOLTE", ITALY 2023	24	90
WIRRA WIRRA CABERNET SAUVIGNON, AUSTRALIA 2022	25	90
SAN GIORGIO "UGOLFORTE" BRUNELLO DI MONTALCINO, ITALY 2020	35	140
CHÂTEAU BATAILLEY, PAUILLAC, FRANCE 2017 ▼CORAVIN	50	200
DOMAINE FAIVELEY NUITS-SAINT-GEORGES 1ER CRU, FRANCE 2014 ▼CORAVIN	60	240
BOUCHARD FINLAYSON, TÊTE DE CUVÉE, SOUTH AFRICA 2019 ▼CORAVIN	80	290

🍲 A favourite signature dish of Mrs T, our Founder and President.
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WHITE WINE

175ml

Bottle

GAVI DI GAVI, ARA LDICA BOSCHETTO,
PIEDMONT, ITALY 2024

19

66

PAZOS DE LUSCO ALBARIÑO,
SPAIN 2023

20

69

VALIANO 'DONNA DI VALIANO' CHARDONNAY,
ITALY 2024

21

70

HENRI EHRHART ÉLÉMENT TERRE
GEWÜRZTRAMINER, FRANCE 2023

23

78

JACKSON ESTATE SAUVIGNON BLANC,
NEW ZEALAND 2023

23

80

ALPHONSE MELLOTT 'LES DEMOISELLE'
ORGANIC SANCERRE, FRANCE 2024

32

120

PULIGNY-MONTRACHET, BZIKOT, BURGUNDY,
FRANCE 2022 ▼CORAVIN

49

188

ROSÉ WINE

175ml

Bottle

CHÂTEAU D'ESTOUBLON ROSEBLOOD,
COTEAUX D'AIX-EN-PROVENCE 2024

21

80

CHÂTEAU D'ESCLANS ROCK ANGEL,
CÔTES DE PROVENCE, FRANCE 2024

26

98

ALL DAY DINING

Available from 12pm until 10pm

SMALL PLATES

SESAME FRIED CHICKEN THIGHS 🍴

Served with roasted garlic and miso mayonnaise

18

CHIMICHURRI CHURROS (V)

Lightly fried dough tossed in chimichurri seasoning served with green chilli & chive sour cream

12

TIGER PRAWN SESAME TOAST

Crisp brioche with a sweet and lightly spiced green tomato and chilli jam

18

CANTABRIAN ANCHOVY BRUSCHETTA (GFO)

Chargrilled sourdough bread topped with fresh tomato and basil

18

SIDES

SKIN-ON FRIES (V, GFO)

Served with chilli mayonnaise

9

TRUFFLE & PARMESAN FRIES (V, GFO)

12

MIXED LEAF SALAD (V, GFO)

House dressing

8

SEASONAL VEGETABLES (V, GFO)

8

DESSERTS

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE (V) 🍴

Seasonal compote

18

SEASONAL FRUIT PLATE (VG, GFO)

10

BEA TOLLMAN'S HONEYCOMB ICE CREAM (V, GFO) 🍴

16

WARM COOKIE & VANILLA ICE CREAM (V)

14

STICKY TOFFEE PUDDING (VG)

Tonka bean ice cream

18

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AFTER HOURS MENU
Available from 10pm until 7am

STARTERS & SANDWICHES

NOCELLARA OLIVES (VG, GFO)	6
POTATO WEDGES	8
Served with chilli mayonnaise	
SOUTHERN FRIED CHICKEN FILLETS (3 PIECES/5 PIECES) 🍷	12/18
Served with chilli mayonnaise	
BEA TOLLMAN'S CHICKEN NOODLE SOUP 🍷	22
Mini chicken and bacon pies	
H FORMAN & SON LONDON CURE SMOKED SALMON 🍷	33
Traditional accompaniments	
SELECTION OF FINGER SANDWICHES	23
Cucumber & cream cheese, chicken mayonnaise with toasted almonds, mature Cheddar cheese, Wiltshire ham, smoked salmon with crème fraîche, free-range egg mayonnaise served with Kettle chips	
TOASTED WESTCOMBE CHEDDAR CHEESE SANDWICH (V)	24
Option of ham	

MAINS & SALADS

BEA TOLLMAN'S CHICKEN & BACON POT PIE 🍷	35
Creamed potato	
THE MILESTONE SMASH BURGER	28
Burger cheese, burger sauce	
BEYOND MEAT BURGER (VG)	26
Vegan cheese, burger sauce	
LINGUINE PASTA	25
Parmesan and your choice of sauce - Bolognese or Napolitana (V)	
HARISSA ROASTED SQUASH & QUINOA SALAD (V, GFO)	25
Goat's cheese, red onion, basil	

DESSERTS

BEA TOLLMAN'S BAKED VANILLA CHEESECAKE 🍷	18
Seasonal compote	
BEA TOLLMAN'S HONEYCOMB ICE CREAM 🍷	16
SEASONAL FRUIT SALAD	10

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CHAMPAGNE BRUT & ROSÉ BY FLUTE	150ml	Bottle
LANSON LE BLACK RÉSERVE NV	31	155
LANSON ROSÉ LABEL NV	33	165
MOËT & CHANDON		
"GRAND VINTAGE" ROSÉ 2016	45	215
RUINART BLANC DE BLANCS		
IN SECOND SKIN NV	55	260
BOLLINGER LA GRANDE ANNÉE 2015		330
DOM PÉRIGNON BRUT VINTAGE 2015		455
MOËT & CHANDON		
"GRAND VINTAGE COLLECTION" 1990		475
KRUG ROSÉ NV		680
LOUIS ROEDERER CRISTAL ROSÉ 2005		1,250
DOM PÉRIGNON OENOtheque 1992		1,300
ENGLISH SPARKLING DRY WINE BY FLUTE	150ml	Bottle
ROEBUCK ESTATE RESERVE, UK 2020	24	107
ALCOHOL-FREE SPARKLING WINE	150ml	Bottle
WILD IDOL ROSÉ, GERMANY 2024	18	75