

DINNER MENU

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Restaurant
& Bar

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RENAISSANCE®
LONDON HEATHROW HOTEL

Bath Road, Hounslow, Middlesex TW6 2AQ
Tel: +44(0)20 8564 6363
Fax: +44(0)20 8897 1113
www.renaissancelondonheathrow.co.uk

TO BEGIN

Loch fyne mussels marinere and sourdough baguette	£8.00
Salmon fishcake, tomato and basil salad and tartare sauce	£9.00
Chicken liver parfait, seasonal leaves, real ale chutney and toast	£8.50
French onion soup with gruyere crouton	£7.00
Garlic roasted Portobella mushroom, toasted bloomer with a balsamic glaze V	£8.75
Galia melon and pineapple salsa ♥ 🌿 (100 calories)	£7.50

SALADS

GREEK SALAD

Feta cheese, kalamata olives, cucumber, tomato, red onion, peppers and seasonal leaves V ♥ 🌿 (169 calories)	£10.00
Add grilled 7oz chicken (170 calories) breast	£4.00
Add grilled 7oz salmon (235 calories) fillet	£4.00

CAESAR SALAD

Cos lettuce, parmesan shavings, crouton, anchovies and Caesar dressing ♥ (200 calories)	£10.00
Add grilled 7oz chicken (170 calories) breast	£4.00
Add grilled 7oz salmon (235 calories) fillet	£4.00

SUPER FOOD SALAD

Roasted beetroot, butternut squash, quinoa, walnuts, seasonal leaves and balsamic dressing V ♥ 🌿 (280 calories)	£10.00
Add grilled 7oz chicken (170 calories) breast	£4.00
Add grilled 7oz salmon (235 calories) fillet	£4.00

FROM THE GRILL

All served with grilled tomato, sautéed flat cap mushroom and onion rings	
Free range Norfolk chicken, 8oz breast of chicken marinated in lemon and herbs ♥ 🌿 (220 calories)	£17.50
Aberdeen Angus beef 10 oz sirloin steak 🌿	£23.50
Aberdeen Angus beef 12 oz sirloin steak 🌿	£27.50
Bolton Abbey lamb, 8oz lamb rump marinated in garlic and rosemary	£22.00
choice of café de Paris butter or peppercorn sauce	£1.95

CHEF'S SEASONAL SPECIALS

Anna's happy trotter slow cooked pork belly, hot coleslaw, Cajun spiced chips and apple chutney 🌿	£18.00
Braised blade of Aberdeen Angus beef with bourguignon garnish and horseradish mash	£20.00
Poached breast of Norfolk free range chicken, pearl barley and root vegetable casserole ♥ 🌿 (375 calories)	£17.00
Twice cooked salmon, white bean puree, baby spinach and sauce vierge 🌿	£18.00
Chefs catch of the day p.o.a	
Strozapretti pasta, wild mushrooms, spinach and goat's cheese V	£14.50
Butternut squash risotto, sage, crème fraiche and aged parmesan V ♥ 🌿 (320 calories)	£14.50
SIDES	£ 4.00

Seasonal Vegetables of the day • Chunky chips • French fries • Onion rings • Mixed salad

DESSERTS

Bailey's crème brulee with homemade shortbread	£6.00
Sticky toffee pudding with vanilla ice cream	£6.00
Chefs crumble of the day with custard	£6.00
Selection of ice cream and sorbets, ask our server for today's choice 🌿	£6.00
Fresh fruit salad ♥ 🌿 (160 calories)	£6.00

BRITISH CHEESE BOARD

Mull of Kintyre • Shropshire blue • Somerset brie	
All served with grapes, biscuits and ale chutney	£9.50

If you are concerned about food allergies, you are invited to ask one of our team members for assistance when selecting menu items. Weights shown are approximate weights before cooking. Prices are inclusive of VAT and subject to 10% service charge. Gratuities are at your discretion. Marriott require all food supplies to be free of genetically modified ingredients and have taken all reasonable steps to ensure that none of the foods on our menus contain GM ingredients, GM additives or GM flavouring. All healthy options are prepared using sunflower oil.

♥ denotes healthy option

V denotes vegetarian

🌿 gluten free