



IN-ROOM DINING

Please dial 45 on your in-room phone to place your order or request your tray to be collected.

LN LATE NIGHT, AVAILABLE UNTIL 2AM

NIBBLES & STARTERS

Padron peppers (VG) 200 kcal – 4.5

Marinated olives (VG) 109 kcal – 4

Warm focaccia, olive oil, balsamic vinegar (VG) 619 kcal – 4

Buttermilk chicken tenders, chipotle mayo, pickles 1066 kcal – 9

Red velvet king prawns, wasabi mayo, radishes, coriander 795 kcal – 10.5

Nachos, tomato salsa, chipotle cheese sauce, guacamole, sour cream, jalapeños, spring onions (V) 1325 kcal – 8 **LN**

Lamb kofta, yoghurt, chilli sauce, pomegranate 703 kcal – 9 **LN**

MAINS

Chicken burger – Fried buttermilk chicken, Frank's RedHot sauce, blue cheese sauce, pickled cabbage slaw, pretzel bun, skin-on fries 1359 kcal – 16

100% British beef burger – streaky bacon, cheese, sweet pickled red onion, roquette, tomato, gem lettuce, Chipotle mayo, brioche, skin-on fries 1631 kcal – 16

Plant burger – roast vegetables, cheese, roquette, sweet pickled red onion, mustard mayo, brioche style bun, skin-on fries (VG) 1442 kcal – 16

Philly cheese steak, sautéed rump escalope with peppers, onions and melted mature cheddar cheese and mustard mayo, pretzel bun, skin-on fries 1166 kcal – 16

Fish and chips, freshly battered cod fillet, triple-cooked chips, mushy peas, tartare sauce 1100 kcal – 18

Caesar salad, with baby gem lettuce, creamy Caesar dressing, Italian hard cheese & croutons (V) 495 kcal – 13
Add Grilled chicken 592 kcal or Salmon 520 kcal – 7

Pearl barley, beetroot, roast butternut squash, leaves, cress, toasted pumpkin seeds, herb dressing (VG) (GF) 858 kcal – 15

PENNE PASTA **LN**

Creamy cheese sauce, mozzarella and mature cheddar topped with Parmesan shaving 1476 kcal – 15

Creamy Pomodoro, our classic tomato sauce, finished with cream (V) 1125 kcal – 15

Classic Pomodoro, tomato, garlic, and basil sauce (VG) 839 kcal – 15

Basil pesto, asparagus, peas and roquette (V) 809 kcal – 15
Add Grilled chicken 520 kcal – 5 or Mushrooms (V) 36 kcal – 3

(V) indicates suitable for Vegetarians. (VG) indicates suitable for Vegans. (GF) indicates Gluten Free. (N) contains Nuts. (H) indicates Hot. Adults need around 2,000 kcal a day. If you have any dietary requirements, allergens or intolerances, please inform your server before ordering. For more detail of allergenic ingredients used in our menu, we have an information pack available. Please note that our kitchen and food service areas are not nut-free or allergen-free environments. All weights are approximate before cooking. We take animal welfare very seriously, please review our full policy on our website www.glhhotels.com. All prices are inclusive of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.

BARREL & Stone

STONE-BAKED PIZZA

Our pizzas are available with a gluten-free base. Try our dairy-free Violife cheese on the Rustic Classic or The Garden Club for a complete vegan option.

RUSTIC CLASSIC **LN**

Barrel & Stone's Emilia-Romagna tomato sauce, Fior di Latte mozzarella (V) 1134 kcal – 16

THE GARDEN CLUB **LN**

Barrel & Stone's Emilia-Romagna tomato sauce, crushed garlic, Fior di Latte mozzarella, chargrilled Italian courgettes, sweet & sour red onion, Limpopo piquanté peppadew peppers, fresh wild rocket (V) 1320 kcal – 16

CHICKEN & PESTO

Vegetarian basil & pine nut pesto, crushed garlic, Fior di Latte mozzarella, seared chicken breast, chargrilled Italian courgette, capers, pine nuts (N) 1417 kcal – 16

SIMPLY SALAMI

Delicious cured Italian Napoli salami with tangy Barrel & Stone tomato sauce and Fior di Latte mozzarella 1392 kcal – 16

SMOKY CHILLI CHICKEN **LN**

Barrel & Stone's Emilia-Romagna tomato sauce, smoked paprika, tomato, Fior di Late mozzarella, seared chicken, roquito peppers (H) 1413 kcal – 16

DESSERTS ALL 9

Black Forest brownie, chocolate mousse, cherry compote, double cream (V) 1317 kcal

Earl Grey panna cotta, mixed berries (V) 433 kcal

Blackcurrant cheesecake, raspberry sorbet, crumble, coulis (V) 758 kcal

WINES

WHITE

	175ml	250ml	Bottle
Percheron Chenin Blanc	9	10	29
Cave de l'Ormarine 'Carte Noire'			36
Adobe Reserva Viognier, Central Valley (Organic)	12	15	42
Shadow Point Chardonnay	-	-	44
Henners Native Grace Barrel Chardonnay	-	-	49
Piattini Pinot Grigio	10	11	32
Fontanino Riesling	11	14	40
La Leyenda de Las Cruces Sauvignon Blanc	-	-	42
Domaine de Maltaverne Pouilly-Fumé 'L'Ammonite'	-	-	56
Domaine de la Motte Chablis Premier Cru Vau-Ligneau	-	-	66

RED

Percheron Shiraz Mourvèdre	9	10	29
Benjamin Malbec	11	14	37
Cadus Tupungato Appellation Malbec	-	-	49
Barolo Contea de Castiglione	-	-	55
Domaine Chante Cigale, Châteauneuf-du-Pape	-	-	60
Domaine Mas Bahourat Merlot	10	11	32
Sixty Clicks Shiraz Mataro	11	14	40
Showdown Man with the Ax	12	15	43
Boutinot 'Les Coteaux' Côtes du Rhône Villages	-	-	43
Greyrock Pinot Noir	-	-	47

ROSÉ

Principato Pinot Grigio Rosato	10	13	34
Chapel Down English Rosé	-	-	40

CHAMPAGNE & SPARKLING

	125ml	Bottle
Palladiano Durello Spumante	9	41
Chapel Down Rosé Brut	11	45
Chapel Down Vintage Reserve	12	49
Lanson Pere Et Fils	14	65
Lanson Rosé	15	70
Lanson Le Vintage	-	105
Le Clos Lanson	-	190

Fancy something smaller? Just ask for a 125ml wine glass.

HOT & COLD DRINKS

Americano	4	Coca-Cola 330ml	3.5
Latte	4	Diet Coke 330ml	3.5
Cappuccino	4	Lemonade 200ml	3.5
Espresso	3	Orange Juice	3
Hot Chocolate	4	Apple Juice	3
English Breakfast Tea	3.7	Mineral Water	2.8
Earl Grey Tea	4	Sparkling Water	2.8
		Fever Tree Tonics 200ml	3

BEERS & CIDERS

Stella Artois	6	Beck's	5.5
Stella Artois Gluten Free	6	Beck's 0%	5
Goose Island Midway	7	Camden Pale Ale	6.5
Corona	6.5	Magners 500ml	7
Camden Hells	6.5	Magners Berries 500ml	7
Budweiser	6		

SPIRITS 50ML

GIN

Hendrick's	10.5
Monkey 47	11
Roku	10
Beefeater Pink	9
Beefeater Orange	9
Warner's Rhubarb	9
Bombay Sapphire	9.5

RUM

Appleton Signature Blend	9.5
Captain Morgan Dark	9
Captain Morgan Spiced	9
Ron Zacapa 23	11

WHISKY

Johnnie Walker Red	9
Johnnie Walker Black	11
Glenfiddich	12
Jameson Whiskey	10

BOURBON

Jack Daniel's Old No.7	9
Buffalo Trace	10

COGNAC

Courvoisier V.S.	11
Courvoisier V.S.O.P.	13

LIQUEURS

Baileys Irish Cream	9
Kahlúa	9
Cointreau	9
Drambuie	9
Amaretto	9
Sambuca	9

VODKA

Belvedere	9.5
Finlandia Grapefruit	9
Grey Goose	10.5
Stolichnaya Vanilla	9

TEQUILA

El Jimador Blanco	8.5
Patrón Silver	11

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25ml spirits available on request.

All wines are 11-15% and Champagne 12-13% ABV. Beers/Cider 3.8-5.8%. Spirits 37.5-63% ABV. Liqueurs, Aperitifs & Other 15-37% ABV. All prices are inclusive of VAT at the current rate.