



All day food


Starters

Soup of the day, crusty warm bread  6.00


Smoked haddock fish cake, soft poached egg, spinach  492 kcal 8.00


Chicken liver pâté, red onion chutney, mixed leaves, toasted sourdough  499 kcal 8.00

Prawn cocktail, Marie Rose sauce, gem lettuce, brown bread & butter  346 kcal 8.00

Pearl barley, beetroot, roast butternut squash, toasted pumpkin seeds, herb dressing & crispy sourdough croutons  521 kcal 7.00

Crispy chickpea bites, red pepper hummus, beetroot, sweet-pickled red onions, yoghurt  668 kcal 7.50


 served without yoghurt


Nachos – chilli tortillas, chipotle cheese sauce, tomato salsa, guacamole, sour cream, jalapeños, spring onions  1325 kcal 7.50


Burgers

All our burgers are served with skin-on fries.

Classic – 100% British beef burger, toasted brioche bun, mayo, lettuce & tomato  1631 kcal 11.00

BBQ, Cheese & Bacon – 100% British beef burger, smoked streaky bacon, melted cheddar cheese, BBQ sauce, sweet pickled red onion, toasted brioche bun, mayo lettuce & tomato  1915 kcal 14.00

Fried buttermilk chicken – crispy golden crumbed chicken escalope, toasted brioche bun, pickled cabbage slaw, mayo, lettuce & tomato  1459 kcal 14.00

Moving Mountains burger – plant based patty, toasted brioche style bun, pickled cabbage slaw, vegan mayo, lettuce & tomato  1237 kcal 14.00

Burger toppings 1.50


Battered onion rings  345 kcal


Pickled cabbage slaw  63 kcal/100g

Cheddar cheese  82 kcal


Crispy smoked streaky bacon 100 kcal


Mains

Fish & chips, freshly battered cod fillet, skin-on fries, mushy peas, tartare sauce & lemon  1100 kcal 15.50


Grilled salmon supreme, mushroom & dolcelatte risotto, spinach, herb dressing  910 kcal 18.00


Moules frites, steamed mussels in a white wine garlic and cream sauce, served with skin-on fries  1359 kcal 15.00

Grilled 8oz Rump steak, skin-on fries, roast vine tomato & flat mushroom, watercress – bearnaise or green peppercorn sauce  1055 kcal 20.00




Bangers & Mash, British pork sausages, onion gravy, mash & mushy peas  763 kcal 15.00




Chicken tikka masala, tender poached chicken breast, aromatic mild spiced tikka masala sauce, basmati rice, naan bread, mango chutney  1647 kcal 15.00
 served with falafel bites, roast butternut squash, spinach, & peas available on request  1709 kcal

Steak and Ale pie, creamy mash potatoes, garden peas, carrots, gravy  1057 kcal 14.5

Spiced cauliflower, lentil & spinach pie, mash potato, garden peas, carrots & vegan gravy  692 kcal 14.50


Caesar salad, baby gem lettuce, creamy Caesar dressing, Italian hard cheese & croutons  496 kcal 11.00
Add grilled chicken  520 kcal or salmon  592 kcal 5.00


The big barley salad, pearl barley, beetroot, roast butternut squash, toasted pumpkin seeds, herb dressing & crispy sourdough croutons  858 kcal 9.00
Add grilled chicken  520 kcal or salmon  592 kcal 5.00

Linguine arrabiatta, spinach, Italian hard cheese  679 kcal 10.00
Add grilled chicken  520 kcal or salmon  592 kcal 5.00


Sandwiches

Choose between white or brown bloomer plus we have a gluten free option, all sandwiches come with a side of skin-on fries.

Classic club sandwich, triple decked with bacon, tomato, chicken & egg, lettuce & mayo  1548 kcal 10.50

Veggie club, triple decked with red pepper hummus, roast pumpkin, crushed chickpea bites & red onion chutney  1247 kcal 10.50

Mature cheddar & pickle  1034 kcal 7.50

Honey roast ham  826 kcal 7.50

Prawn cocktail  992 kcal 7.50

Sides all 3.00

Skin-on fries  840 kcal

Sweet potato fries  785 kcal

Onion rings  695 kcal


Garlic mushrooms  324 kcal


Mixed leaves, herb dressing  265 kcal

Garlic bread  540 kcal

Cheesy garlic bread  704 kcal


Desserts



Blackcurrant cheesecake, raspberry sorbet, raspberry coulis  753 kcal 7.50

Warm dark chocolate fondant, salted toffee ice-cream  628 kcal 7.50

Chocolate & Orange torte, mandarins, chocolate sauce   672 kcal 8.50

Fresh fruit salad  62 kcal 5.00

Three scoops of dairy ice cream, with chocolate or raspberry sauce  265 kcal 7.50

Food allergies and intolerances:  indicates suitable for Vegetarians.  indicates suitable for Vegans.  indicates Gluten Free. **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 12” 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  14.00

Rustic combination of tangy Barrel & Stone tomato sauce and creamy Fior di Latte mozzarella  1134 kcal


Simply Salami 16.00

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

Nice & Spicy 16.00

Spicy Calabrian Nduja sausage laced with chilli spread over the pizza base, topped with Barrel & Stone tomato sauce, Fior di Latte mozzarella, mild piquanté peppers, fiery salami, and chilli peppers  1540 kcal

The Garden Club  14.00

A vegetarian celebration with tangy Barrel & Stone tomato sauce, crushed garlic, Fior di Latte mozzarella, sweet red onions, soft roasted courgettes, mild piquanté peppers and finished with fresh wild rocket  1320 kcal

thistle

Drinks

Wines

White

	175ml	250ml	Bottle
Percheron Chenin Blanc Aromatic with delicious subtle perfumed aromas with white peach and hints of jasmine on the nose.	9	10	29
Shadow Point Chardonnay This is modern Californian Chardonnay, which displays ripe stone fruit, soft oak and also lovely freshness.	13	16	44
Piattini Pinot Grigio Apple aromas with hints of honey, peach and layers of orchard fruit, spice and fresh citrus acidity.	10	11	32
La Leyenda de Las Cruces Sauvignon Blanc Pink grapefruit, peach, a zesty palate with a mouthwatering finish.	12	15	42

Red

Percheron Shiraz Mourvèdre Aromatic with delicious subtle perfumed aromas with white peach and hints of jasmine on the nose.	9	10	29
Benjamin Malbec Purple red in colour, bright and intense. Fruity aromas of plum and cherry, balanced with a smooth long finish.	11	14	37
Domaine Mas Bahourat Merlot Deliciously ripe fruit with dark fruits, a touch of Earl Grey and bergamont.	10	11	32
Sixty Clicks Shiraz Mataro Soft, open, chocolatey fruit has a clove note with a palate of fresh brambly, cherry-red fruit that leads to a gently spicy finish.	11	14	40

Rosé

Principato Pinot Grigio Rosato Crisp, dry with an aromatic nose with soft red fruits and cherry notes - juicy and delicious.	10	13	34
--	----	----	----

Champagne & sparkling

	125ml	Bottle
Lanson Père Et Fils The blending and ageing process gives the wines a rich body and a deep complexity. The flavours are well-developed and the aromas are as elegant as rich.		65
Lanson Rosé A non-vintage cuvée. Made from a delicate blend of the three main Champagne grape varieties.		70
Palladiano Durello Spumante Delicate and lively on the palate with ripe fruit, zesty acidity and a clean, refreshing finish.	9	41

Bottled craft beer & cider

Stella Artois 330ml	5.50	Budweiser 330ml	5.50
Stella Artois (Gluten Free) 330ml	5.50	Beck's 275ml	5.50
Goose Island Midway 330ml	6.50	Beck's 0% 275ml	5.00
Corona 330ml	6.00	Magners 500ml	6.50
Camden Hells 330ml	6.00	Magners Berries 500ml	7.00

Hot & cold drinks

Americano	4.00	Coke 330ml	3.50
Latte	4.00	Diet Coke 330ml	3.50
Cappuccino	4.00	Lemonade 330ml	3.50
Espresso	3.50	Orange juice	3.00
Hot chocolate	4.00	Apple juice	3.00
English breakfast tea	3.50	Cranberry juice	3.00
Earl Grey tea	4.00	Mineral water 330ml	2.80
		Fever Tree Tonics & Mixers 200ml	3.00

Spirits 50ml

Gin

Beefeater	8.50
Bombay Sapphire	9.50
Hendrick's	10.50
Roku	10.00

Vodka

Finlandia	8.50
Belvedere	9.50
Grey Goose	10.50
Stolichnaya Vanilla	9.00

Rum

Bacardí	8.50
Appleton Signature Blend	9.50
Captain Morgan Dark	9.00
Captain Morgan Spiced	9.00

Whisky

Johnnie Walker Red	9.00
Johnnie Walker Black	11.00
Glenfiddich	12.00
Jameson Irish Whiskey	10.00