

Stone-baked pizza

Our 12" thin and crispy hand-crafted stone-baked pizzas, made the traditional way using fresh, authentic Italian ingredients. Our pizzas are available with a gluten-free base.

**BARREL
& Stone**

Rustic Classic 14.00


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

Vegan option available

The Works 16.00


Smoked speck ham, cured Italian Napoli salami, fennel salami, Barrel & Stone tomato sauce and Fior di Latte mozzarella 1381 kcal

The Garden Club 14.00

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  1320 kcal

Vegan option available

Chicken & Pesto 16.00

A base of nutty green pesto stacked with crushed garlic, creamy Fior di Latte mozzarella, seared chicken breast, capers, courgettes and pine nuts  1417 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

Hot drinks

Americano	4.00
Latte	4.00
Cappuccino	4.00
Espresso	3.50
Hot chocolate	4.00
English breakfast tea	3.50
Earl Grey tea	4.00

Cold drinks

Coke 330ml	3.50
Diet Coke 330ml	3.50
Lemonade 330ml	3.50
Orange juice	3.00
Apple juice	3.00
Cranberry juice	3.00
Mineral water 330ml	2.80
Fever Tree Tonics & Mixers 200ml	3.00
Firefly Revitalising Drinks 330ml	3.30
Choice of:	
Kiwi, lime & mint	
Lemon, lime & ginger	
Peach & green tea	
Pomegranate & elderflower	

Food allergies and intolerances:  indicates suitable for Vegetarians.  indicates suitable for Vegans.  contains Nuts.

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.

thistle

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

Wines

Whites

	175ml	250ml	Bottle
Percheron Chenin Blanc	9	10	29
Shadow Point Chardonnay	13	16	44
Piattini Pinot Grigio	10	11	32
La Leyenda de Las Cruces Sauvignon Blanc	12	15	42

Red

Percheron Shiraz Mourvèdre	9	10	29
Benjamin Malbec	11	14	37
Domaine Mas Bahourat Merlot	10	11	32
Sixty Clicks Shiraz Mataro	11	14	40

Rosé

Principato Pinot Grigio Rosato	10	13	34
--------------------------------	----	----	----

Champagne & sparkling

	125ml	Bottle
Lanson Pere Et Fils		65
Lanson Rosé		70
Palladiano Durello Spumante	9	41

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

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