

THE GRILL

NIBBLES

Padron peppers (VG) 200 kcal – 4.5

Marinated olives (VG) 109 kcal – 4

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

STARTERS

Falafel, roasted red pepper hummus,
beetroot, yoghurt (V) 668 kcal – 6.5

Pearl barley, beetroot, roast butternut squash,
leaves, cress, toasted pumpkin seeds, herb
dressing (VG) 521 kcal – 7

Buttermilk chicken tenders, chipotle
mayo, pickles 1066 kcal – 7.5

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

Red velvet king prawns, wasabi mayo,
radishes 795 kcal – 9

Nachos, smoked cheese sauce,
tomato salsa, guacamole, sour cream,
jalapeños, spring onions (V) 1325 kcal – 6.5

(V) indicates suitable for Vegetarians. (VG) indicates suitable for
Vegans. (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.

FISH & FARM

Fish & chips, freshly battered cod fillet,
triple-cooked chips, mushy peas,
tartare sauce 1100 kcal – 16

Moules frites, steamed mussels in
white wine, parsley, garlic, cream sauce,
served with skin-on fries 1359 kcal – 13

Grilled 7oz fillet steak, triple-cooked
chips, roast vine tomato, flat mushroom,
watercress – bearnaise or green peppercorn
sauce 1315 kcal – 26

Grilled 7oz rump steak, triple-cooked
chips, roast vine tomato, flat mushroom,
watercress – bearnaise or green peppercorn
sauce 1055 kcal – 18

Bangers & mash, cumberland sausages,
mashed potato, mushy peas,
red wine, onion & gravy 763 kcal – 13

Double-cooked half chicken,
poached then chargrilled, served with
triple-cooked chips, roast vine tomato, flat
mushroom, & a lemon, garlic
& herb butter 1664 kcal – 16.5

Biryani pots, lamb kofta with aromatic
pilau rice, crisp onions, pomegranate,
yoghurt, Chettinad madras
curry sauce 619 kcal – 12.5
Vegetarian option available 1488 kcal

Caesar salad, baby gem lettuce,
creamy Caesar dressing, Italian hard cheese,
croutons (V) 495 kcal – 9
Add Grilled chicken 520 kcal
or Salmon 592 kcal – 5

Pearl barley, beetroot, roast butternut
squash, leaves, cress, toasted pumpkin
seeds, herb dressing (VG) 858 kcal – 13
Add Grilled chicken 520 kcal
or Salmon 592 kcal – 5

SIDES All 4.5

Triple-cooked chips (VG) 713 kcal

Skin-on fries (VG) 840 kcal

Sweet potato fries (VG) 785 kcal

Roast vegetables (VG) 255 kcal

Onion rings (V) 695 kcal

Garlic mushrooms (V) 324 kcal

Mixed leaves, herb dressing (VG) 265 kcal

PENNE PASTA

Creamy cheese sauce, mozzarella
and mature cheddar topped with
Parmesan shaving 1476 kcal – 13

Classic Pomodoro, tomato, garlic,
and basil sauce (VG) 839 kcal – 13

Creamy Pomodoro, our classic tomato sauce,
finished with cream (V) 1125 kcal – 13

Basil pesto, asparagus, peas and
roquette (V) 809 kcal – 13
Add Grilled chicken 520 kcal – 5
or Mushrooms (V) 36 kcal – 3

BARREL & Stone

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

Rustic combination of tangy Barrel & Stone
tomato sauce and creamy
Fior di Latte mozzarella (V) 1134 kcal – 12.5

THE GARDEN CLUB

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 (V) 1320 kcal – 13

CHICKEN & PESTO

A base of nutty green pesto stacked
with crushed garlic, creamy Fior di Latte
mozzarella, seared chicken breast, capers,
courgettes and pine nuts (N) 1417 kcal – 14.5

SIMPLY SALAMI

Delicious cured Italian Napoli salami
with tangy Barrel & Stone tomato sauce
and Fior di Latte mozzarella 1392 kcal – 14.5

SMOKY CHILLI CHICKEN

Barrel & Stone's Emilia-Romagna tomato
sauce, smoked paprika, tomato, Fior di Late
mozzarella, seared chicken,
roquito peppers (H) 1413 kcal – 13.5

BURGERS

All served with skin-on fries.

The Grill burger – 100% British beef,
streaky bacon, cheese, sweet pickled red
onion, roquette, tomato, gem lettuce,
chipotle mayo, brioche bun 1631 kcal – 14

Chicken burger – fried buttermilk chicken,
Frank's RedHot sauce, blue cheese sauce,
pickled cabbage slaw, lettuce, tomato, mayo,
pretzel bun 1224 kcal – 14

Plant burger – roast vegetables, vegan cheese,
roquette, sweet pickled red onion, mustard
mayo, brioche style bun (VG) 1442 kcal – 14

Grilled chicken Caesar, grilled chicken
escalope, baby gem lettuce, Italian
hard cheese, Caesar sauce,
brioche bun 1231 kcal – 12

Philly cheese steak, sautéed rump
escalope with peppers, onions, melted
mature cheddar cheese, mustard mayo,
pretzel bun 1166 kcal – 14

DESSERTS All 7

Steamed sticky toffee pudding,
vanilla custard (V) 380 kcal

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

Fresh fruit salad, berries,
mango sorbet (VG) 174 kcal

Selection of ice creams (V) 252 kcal
or sorbets (VG) 155 kcal

COCKTAILS

CLASSIC

Peach Bellini 10.5

Peach puree and sparkling wine

Espresso Martini 11

Vodka, Kahlúa, coffee, simple syrup

Porn Star Martini 12

Vodka, passion fruit liquor, passion fruit puree, simple syrup, shot of sparkling wine

Cosmopolitan 10.5

Vodka, Cointreau, lemon, cranberry juice

Pina Colada 11

Rum, pineapple juice and colada mix

Mojito 11

Rum, lime, simple syrup and mint topped with soda water

Negroni 10.5

Gin, Antica formula, Campari

Tom Collins 11

Gin, lemon, simple syrup, soda water

Whisky Sour 11

Bourbon, lemon and sugar syrup

Margarita 11

Tequila, Cointreau and lime juice

NON-ALCOHOLIC

Citrus Punch 8

Fresh lemon and lime, lemonade

Virgin Daiquiri 8

Strawberry purée, lime juice, sugar syrup, cloudy apple juice

Virgin Mojito 8

Mint, lime juice, sugar syrup, soda water

Virgin Passion Fruit Martini 8

Fresh passion fruit, passion fruit syrup, lime juice, vanilla, cloudy apple juice

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.

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 Père 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.

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

COGNAC

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

BEERS & CIDERS

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

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

BOURBON

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

TEQUILA

El Jimador Blanco	8.5
Patrón Silver	11

HOT & COLD DRINKS

Americano	4
Latte	4
Cappuccino	4
Espresso	3
Hot Chocolate	4
English Breakfast Tea	3.7
Earl Grey Tea	4
Coca-Cola 330ml	3.5
Diet Coke 330ml	3.5
Lemonade 200ml	3.5
Orange Juice	3
Apple Juice	3
Mineral / Sparkling Water 330ml	2.8
Mineral / Sparkling Water 750ml	5.5
Fever Tree Tonics 200ml	3