

Starters

Smoked salmon & citrus cream roulade, avocado mousse, tomato salsa, basil cress **12** 335 kcal

Scallop tempura, lentil dahl, yoghurt, curry oil, basil cress **14** 999 kcal

Sweet potato & barrel age feta salad, orange, chicory, Korean chilli flakes (v) **9** 596 kcal

Textures of beetroot, roasted, poached & crispy fried, coconut yoghurt, pine nuts, watercress, red wine vinegar dressing (vg) **9** 514 kcal

Pressed ham & pea terrine, piccalilli purée, cornichons, bitter leaves, crostini **10.5** 328 kcal

Chargrilled asparagus, soft poached duck egg, warm bacon vinaigrette **9** 430 kcal

Bresaola, 'air cured Italian beef', rocket leaves, parmesan, onion crisps, lemon & olive oil **12** 477 kcal

Mains

Double cooked free-range chicken supreme, hispi cabbage & bacon, creamed mash, sherry & mushroom sauce **20** 1220 kcal

Slow roast rump of lamb, caponata stuffed courgette, sautéed curly kale, mint jus **26** 1089 kcal

Chargrilled 10oz. rib eye steak, chimichurri, triple cooked chips, slow roast vine tomatoes, sautéed garlic woodland mushrooms **29** 1033 kcal

Pan fried halibut, king prawns & Thai red curry sauce, mange tout, aromatic basmati rice, chillies & coriander cress **26** 799 kcal

Poached salmon, courgette ribbons, tartare hollandaise **21** 647 kcal

Pan fried potato gnocchi, cherry plum tomatoes, woodland mushrooms, baby spinach, chillies, vegan Italian hard cheese (vg) **17** 458 kcal

Gratinated cauliflower steak, vegan Italian hard cheese, chilli, garlic & shallots, oregano, sautéed curly kale, carrot sauce (vg) **16** 490 kcal

Super food salad, mixed leaves, summer squash, sun dried tomato, asparagus, edamame beans, goya berries, toasted seeds, mixed nuts, avocado, vinaigrette (vg) **16** 683 kcal

Sides All 5

Creamed mash (v) 494 kcal

Baby potatoes (v) 169 kcal

Triple-cooked chips (v) 713 kcal

Curly kale sautéed in garlic butter (v) 84 kcal

Seasonal steamed vegetable (v) 25 kcal

Mixed summer leaves, lemon dressing (v) 265 kcal

Tomato & red onion salad, basil cress, balsamic dressing (v) 192 kcal

Desserts

Burnt Cambridge cream, candy glazed baked vanilla custard, seasonal berry compote, buttered shortbread (v) **8** 635 kcal

Kentish strawberries, Chantilly cream (v) **9** 597 kcal

Hot chocolate fondant salted caramel ice-cream, pistachio crumble (v) **9.5** 1118 kcal

Warm chocolate brownie, vanilla ice (vg) **8** 533 kcal

Baked rhubarb & custard tart (v) **9** 640 kcal

Selection of artisan British cheeses, chutney, & crackers **12** 959 kcal

Food allergies and intolerances: (v) indicates suitable for Vegetarians. (vg) indicates suitable for Vegans.

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.

Wines

Champagne & Sparkling

	125ml	Bottle
Palladiano Durello Spumante Italy	10	46
Chapel Down England		48
Lanson Père Et Fils	15	70
Lanson Rosé		75
Veuve Clicquot		80
Dom Pérignon NV		195

Rosé

	175ml	250ml	Bottle
Principato Pinot Grigio Rosato, IGT Provincia di Pavia Italy	11	14	39
Chapel Down Rosé England			45

Red

Percheron Shiraz Mourvèdre, Western Cape South Africa	10	12	34
Domaine Mas Bahourat Merlot France	11	13	37
Benjamin Malbec Argentina			42
Sixty Clicks Shiraz Mataro Australia	12	16	45
Showdown Man with the Ax USA	13	17	48
Boutinot 'Les Coteaux' Côtes du Rhône Villages France			48
Greyrock Pinot Noir New Zealand			52
Cadus Tupungato Appellation Malbec Argentina			54
Barolo Contea di Castiglione Italy			60
Domaine Chante Cigale, Châteauneuf-du-Pape Rouge France			65

White

Percheron Chenin Blanc Viognier, Western Cape South Africa	10	12	34
Piattini Pinot Grigio Italy	11	13	37
Cave de l'Ormarine 'Carte Noire', Picpoul de Pinet France			41
Fontanino Riesling Italy	12	16	45
Adobe Reserva Viognier, Central Valley (Organic) Chile	13	17	47
La Leyenda de Las Cruces Sauvignon Blanc Chile			47
Shadow Point, Central Coast, Chardonnay USA			49
Henners Native Grace Barrel Chardonnay England			54
Domaine de Maltaverne Pouilly-Fumé 'L'Ammonite' France			61
Domaine de la Motte Chablis Premier Cru Vau-Ligneau France			71

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

Bottled beers

Stella Artois	5.5	Beck's	5.50
Stella Artois Gluten Free	5.5	Beck's 0%	5
Goose Island Midway	6.5	Camden Pale Ale	6
Corona	6	Magners	6.5
Camden Hells	6	Magners Berries	7
Budweiser	5.5		

Gins

Bombay Sapphire 9.5

The tantalising, smooth and complex taste with notes of fresh citrus and juniper flavours combined with an elegant, light spicy finish.

Hendrick's 10.5

Made by the most curious of minds and imaginative spirit, with hints of coriander, juniper, citrus peel - and an odd but marvellous infusion of rose petal and cucumber.

Roku 10

Crafted by Japanese artisans, Roku is a multi-layered, perfectly balanced gin combining both traditional and six uniquely Japanese botanicals.

Monkey 47 11

A curious gin from the Black Forest in Germany. Made with 47 botanicals, including their 'secret weapon' commonly found in the Black Forest - cranberries.

Beefeater Pink 9

Beefeater Pink strawberry is the vibrant new Pink Gin made using the original Beefeater London Dry Recipe with the addition of Natural Strawberry flavouring to give it a vibrant and delicious strawberry taste.

Beefeater Orange 9

Distilled British London Gin made with orange essence and fine botanicals.

Warner's Rhubarb 9

Hand crafted British Gin, craft distilled on Falls Farm, exceptional gin using Queen Victoria's own personal rhubarb crop.

Spirits

Vodka

Belvedere	9.5
Grey Goose	10.5
Stolichnaya Vanilla	9
Finlandia Grapefruit	9

Rum

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

Tequila

El Jimador Blanco	8.5
Patrón Silver	11

Bourbon

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

Whisky

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

Liqueurs

Baileys Irish Cream	9
Aperol	9
Pimms No.1	9
Cointreau	9
Malibu	9
Luxardo Amaretto	9
Kahlúa	9
Jägermeister	9
Campari	9

Cognac

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

All spirits are served as 50ml. Prefer a single 25ml serve? Just ask.