

All Day Menu

Starters

Smoked Haddock & Spring Onion Fishcake - 8 -

Mushy peas, soft poached egg, cracked black pepper 492 kcal

Chicken Liver & Cognac Pâté - 8.5 -

Red onion chutney, seeded brown bread 499 kcal

Crispy Chicken Goujons - 8.5 -

Buttermilk fried boneless chicken tenders, with chipotle mayo 1065 kcal



Posh Prawn Cocktail - 9.5 -

Prawns, smoked salmon with Marie Rose sauce, gem lettuce, chives. Served with seeded brown bread 346 kcal

London Cured Smoked Salmon - 10 -

Fennel and red onion slaw, sour cream, herb salad 278 kcal

Vegan Fish Fingers (VG) - 7.5 -

Battered and fried banana blossom with mushy peas and tartar sauce 545 kcal

Barley Salad (VG) - 8 -

Mixed leaves, pearl barley, beetroot, butternut squash, pumpkin seeds, herb dressing and crispy croutons 521 kcal

Platters

British Ploughman's Platter - 20.5 -

Cured ham, pâté, peppered beef, pork pie, Somerset brie, mature cheddar, piccalilli and red onion chutney, mixed leaves, brown bloomer and Maldon salted butter 2105 kcal

British Pub Platter - 20 -

Cod fingers, breaded scampi, smoked haddock fishcake, whitebait with tartar sauce, mushy peas, chicken goujons, pigs in blankets, ketchup and pickled onions 2429 kcal

Sides

All Sides - 4 -

Garlic Mushrooms 324 kcal

Skin-on Fries 840 kcal

Broccoli with Toasted Almonds 88 kcal

Onion Rings 695 kcal

Triple-cooked Chips 713 kcal

Carrots & Wilted Greens 123 kcal

Mixed Leaf Salad 265 kcal

Mains

Caesar Salad (V) - 11 -

Baby gem lettuce, Caesar dressing and crispy croutons 496 kcal

Add salmon 520 kcal or chicken 592 kcal - 16 -

Vegan Burger (VG) - 17 -

Topped with vegan cheddar, hickory-smoked BBQ sauce, vegan slaw salad and crispy onion rings, in a brioche-style bun with skin-on fries 1456 kcal

Spiced Cauliflower & Spinach Pie (VG) - 16.5 -

Spring onion mash potatoes and greens with chilli, garlic and gravy 692 kcal

Spaghetti Carbonara - 15 -

Smoked bacon, garlic & cream sauce topped with parmesan shavings 1190 kcal

The Clermont Burger - 17 -

Topped with streaky bacon, mature cheddar, hickory-smoked BBQ sauce, slaw salad and crispy onion rings, in a brioche bun with skin-on fries

Choice of 100% British beef patty 1788 kcal or crispy fried buttermilk chicken 1553 kcal

Roasted Sea Bass Fillets - 20 -

Crushed new potatoes, samphire & lemon butter sauce, with greens 419 kcal

Pan Fried Salmon - 18 -

Served with asparagus and pea risotto 1299 kcal

Barley Salad (VG) - 11 -

Mixed leaves, pearl barley, beetroot, butternut squash, pumpkin seeds, herb dressing and crispy croutons 858 kcal

Add salmon 520 kcal or chicken 592 kcal - 16 -

English Salad (V) - 11 -

Mixed salad leaves, asparagus, broad beans, peas, radishes, shallots, soft poached egg, herb dressing 311 kcal

Add salmon 520 kcal or chicken 592 kcal - 16 -

Tikka Masala - 17 -

Basmati rice, naan bread, pickles and poppadoms

Choice of poached chicken 1647 kcal or roasted vegetables 1503 kcal

Steak & Ale Pie - 16.5 -

Creamy mash potatoes, greens, carrots, with gravy 1057 kcal

Fish & Chips - 17.5 -

Freshly battered cod with triple-cooked chips, minted mushy peas, and tartar sauce 1100 kcal

Add bread and butter, curry sauce, pickled onion 207 kcal - 19 -

From the Grill

All served with roasted vine tomatoes and a flat mushroom, watercress and triple-cooked chips.

Free-range English Half Chicken - 17.5 -

Chargrilled, served with a garlic, lemon and herb butter 1664 kcal

10oz Rib Eye - 27 -

Specially selected grass-fed, 21-day aged British beef 1048 kcal

Grilled Cauliflower Steak (VG) - 13 -

Mustard and maple syrup glaze 1093 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

Sparkling & Champagne

| | 125ml | Bottle | | 125ml | Bottle |
|---|-------|--------|----------------------------|--------|---------|
| Palladiano Durello Spumante Veneto, Italy | - 9 - | - 41 - | Lanson Père Et Fils | - 14 - | - 65 - |
| Chapel Down East Sussex, England | - | - 43 - | Lanson Rosé | - 15 - | - 70 - |
| | | | Veuve Clicquot | - | - 75 - |
| | | | Dom Pérignon NV | - | - 190 - |

White Wines

| | 175ml | 250ml | Bottle | | 175ml | 250ml | Bottle |
|---|--------|--------|--------|--|--------|--------|--------|
| Percheron Chenin Blanc Western Cape, South Africa | - 9 - | - 10 - | - 29 - | Piattini Pinot Grigio Delle Venezie, Italy | - 10 - | - 11 - | - 32 - |
| Cave de l'Ormarine 'Carte Noire' Picpoul de Pinet, France | - | - | - 36 - | Fontanino Riesling Piemonte, Italy | - 11 - | - 14 - | - 40 - |
| Adobe Reserva Viognier (Organic) D.O. Valle Central, Chile | - 12 - | - 15 - | - 42 - | La Leyenda de Las Cruces Sauvignon Blanc Valle de Leyda, Chile | - | - | - 42 - |
| Shadow Point Chardonnay Monterey, USA | - 13 - | - 16 - | - 44 - | Domaine de Maltaverne Pouilly-Fumé 'L'Ammonite' Loire Valley, France | - | - | - 56 - |
| Henners Native Grace Barrel Chardonnay East Sussex, England | - | - | - 49 - | Domaine de la Motte Chablis Premier Cru Vau-Ligneau Burgundy, France | - | - | - 66 - |

Rosé Wines

| | 175ml | 250ml | Bottle | | 175ml | 250ml | Bottle |
|--|--------|--------|--------|---|-------|-------|--------|
| Principato Pinot Grigio Rosato Provincia di Pavia, Italy | - 10 - | - 13 - | - 34 - | Chapel Down Rosé East Sussex, England | - | - | - 40 - |

Red Wines

| | 175ml | 250ml | Bottle | | 175ml | 250ml | Bottle |
|--|--------|--------|--------|--|--------|--------|--------|
| Percheron Shiraz Mourvèdre Western Cape, South Africa | - 9 - | - 10 - | - 29 - | Domaine Mas Bahourat Merlot Gard, France | - 10 - | - 11 - | - 32 - |
| Benjamin Malbec Mendoza, Argentina | - 11 - | - 14 - | - 37 - | Sixty Clicks Shiraz Mataro Victoria, Australia | - 11 - | - 14 - | - 40 - |
| Cadus Tupungato Appellation Malbec Uco Valley, Argentina | - | - | - 49 - | Showdown Man Cabernet Sauvignon California, USA | - 12 - | - 15 - | - 43 - |
| Barolo Contea di Castiglione Piemonte, Italy | - | - | - 55 - | Boutinot 'Les Coteaux' Côtes du Rhône Villages Rhône, France | - | - | - 43 - |
| Domaine Chante Cigale, Châteauneuf-du-Pape Rouge Rhône, France | - | - | - 60 - | Greyrock Pinot Noir New Zealand | - | - | - 47 - |

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

All wines are 11-15% and Champagne 12-13% ABV. All prices are inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.

Desserts & Boozy Coffees

Desserts

Eton Mess (V) - 7.5 -

Summer berries, meringue and cream
771 kcal

Black Forest Brownie (V) - 7.5 -

Served with chocolate mousse,
cherry compote and double cream
1317 kcal

Blackcurrant Cheesecake (V) - 7.5 -

Served with raspberry sorbet,
crumble and coulis *758 kcal*

Ice Creams (V) 252 kcal

& Sorbet (VG) 155 kcal - 6 -

Ask for today's flavours

British Cheese Plate (V) - 11 -

A selection of British cheeses served
with celery, grapes and biscuits *959 kcal*

Earl Grey Tea Infused

Panna Cotta - 7.5 -

Served with mixed berries *433 kcal*

Boozy Coffees

All - 7.5 -

A hot glass of black coffee with your choice of spirit,
topped with whipped cream

Whisky

Grand Marnier

Amaretto

Spiced Rum

Kahlúa

Jack Daniel's

Hot Beverages

Americano - 4.5 -

Latte - 4.5 -

Cappuccino - 4.5 -

Flat White - 4.5 -

Espresso - 3.5 -

Macchiato - 3.5 -

Café Mocha - 4.5 -

Hot Chocolate - 4.5 -

Breakfast Tea - 4.5 -

Speciality Tea - 5 -

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