

Bar menu



today's a good day.

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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 rainbow slaw 63 kcal/100g

Cheddar cheese 82 kcal

Crispy smoked streaky bacon 100 kcal



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**

Stone-baked 12” pizza

BARREL & Stone

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



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

Champagne & sparkling

	125ml	Bottle
Lanson Père Et Fils The blending and ageing process gives the wines a rich body and adept 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

Gins

Bombay Sapphire 9.50
The tantalising, smooth and complex taste with notes of fresh citrus and juniper flavours combined with an elegant, light spicy finish.

Hendrick's 10.50
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.

Beefeater Pink 9.00
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.

Tonics

Fever Tree Mixers 200ml 3.00
Fever Tree Ginger Beer 200ml 3.50

Cocktails

Bellini 11.50
Peach purée, sparkling wine

Margarita 12.50
Tequila, orange liqueur, lime juice

Non-alcoholic

Citrus Punch 9.00
Fresh lemon and lime, lemonade

Spirits 50ml

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

Bottled craft beer & cider

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

Hot & cold drinks

Americano	4.00
Latte	4.00
Cappuccino	4.00
Espresso	3.00
Hot Chocolate	4.00
English Breakfast Tea	3.70
Earl Grey Tea	4.00
Coca-Cola 330ml	3.50
Diet Coke 330ml	3.50
Lemonade 330ml	3.50
Orange Juice	3.00
Apple Juice	3.00
Mineral Water	2.80
Sparkling Water	2.80
Fever Tree Tonics 200ml	3.00

Food allergies and intolerances: (V) indicates suitable for Vegetarians. (V) indicates suitable for Vegans. (G) 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.

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.

