



BAR AND LOUNGE

NIBBLES *with a view*

PADRON PEPPERS (VG)

200 kcal

4.5

WARM FOCACCIA (VG)

With olive oil, balsamic vinegar. 619 kcal

4

MARINATED OLIVES (VG)

109 kcal

4

LIGHT BITES *by the bridge*

FALAFEL (V)

With roasted red pepper hummus, beetroot and yoghurt. 668 kcal

7.5

PEARL BARLEY SALAD (VG)

With beetroot, roast butternut squash, leaves, cress, toasted pumpkin seeds and a herb dressing. 521 kcal

7

BUTTERMILK CHICKEN TENDERS

With chipotle mayo and pickles. 1066 kcal

8.5

RED VELVET KING PRAWNS

With wasabi mayo and radishes. 795 kcal

11

NACHOS (V)

With smoked cheese sauce, tomato salsa, guacamole, sour cream, jalapeños, spring onions. 1325 kcal

7.5

ADD PULLED BEEF 10.5 122 Kcal

CHARCUTERIE BOARD

A selection of chorizo, salami, pepperoni and mozzarella. Served with tomato, rocket and sourdough baguette. 1341 kcal

9 / 18

SIDES EACH 4.5

TRIPLE-COOKED CHIPS (VG)

713 kcal

SKIN-ON FRIES (VG)

840 kcal

GARLIC MUSHROOMS (V)

324 kcal

SWEET POTATO FRIES (VG)

785 kcal

ROAST VEGETABLES (VG)

255 kcal

MIXED LEAVES, HERB DRESSING (VG)

265 kcal

ONION RINGS (V)

695 kcal

Food allergies and intolerances: **(V)** indicates suitable for Vegetarians. **(VG)** indicates suitable for Vegans. **(N)** 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.

PROPER BURGERS

ALL SERVED WITH SKIN-ON FRIES

THE VICINITY BURGER

100% British beef, streaky bacon, cheese, sweet pickled red onion, roquette, tomato, gem lettuce in a brioche bun with chipotle mayo. *1359 kcal*

CHICKEN BURGER

Fried buttermilk chicken, blue cheese sauce, pickled cabbage slaw, lettuce, tomato in a pretzel bun with Frank's Red Hot sauce and mayo. *1224 kcal*

16 PLANT BURGER (VG) 14

Roast vegetables, vegan cheese, roquette, sweet pickled red onion in a brioche style bun with mustard mayo. *1442 kcal*

GRILLED CHICKEN CAESAR 14

Grilled chicken escalope, baby gem lettuce, Italian hard cheese in a brioche bun with Caesar sauce. *1231 kcal*

PHILLY CHEESE STEAK 14

Sautéed rump escalope with peppers, onions, melted mature cheddar cheese in pretzel bun with mustard mayo. *1166 kcal*

FROM LAND & SEA

THE VICINITY FISH & CHIPS 16

Freshly battered cod fillet with triple-cooked chips, mushy peas and tartare sauce. *1100 kcal*

GRILLED 8oz SIRLOIN STEAK 26

Triple-cooked chips, roast vine tomato, flat mushroom, watercress – béarnaise or green peppercorn sauce. *1315 kcal*

CLUB SANDWICH-TRIPLE DECKER SANDWICH 14

Grilled Chicken, crispy bacon, tomato, lettuce, and mayonnaise. *1548 kcal*

BANGERS & MASH 16

Cumberland sausages with mashed potato, mushy peas and a red wine & onion gravy. *763 kcal*

CAESAR SALAD (V) 11

With baby gem lettuce, creamy Caesar dressing, Italian hard cheese, croutons. *496 kcal*

ADD GRILLED CHICKEN *520 kcal* OR SALMON *592 kcal* FOR 5

PEARL BARLEY SALAD (VG) 13

With beetroot, roast butternut squash, leaves, cress, toasted pumpkin seeds and a herb dressing. *858 kcal*

ADD GRILLED CHICKEN *520 kcal* OR SALMON *592 kcal* FOR 5

TAGLIATELLE & PESTO (V) 12.5

With asparagus, peas, roquette. *809 kcal*

ADD GRILLED CHICKEN *520 kcal* OR SALMON *592 kcal* FOR 5

PIZZA

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



RUSTIC CLASSIC (v)

14

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

VEGAN OPTION AVAILABLE

NICE & SPICY

16

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 WORKS

16

Smoked speck ham, cured Italian Napoli salami, fennel salami, Barrel & Stone tomato sauce and Fior di Latte mozzarella. *1382 kcal*

THE GARDEN CLUB (v)

14

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*

VEGAN OPTION AVAILABLE

SIMPLY SALAMI

16

Delicious cured Italian Napoli salami with tangy Barrel & Stone tomato sauce and Fior di Latte mozzarella.

1392 kcal

CHICKEN & PESTO (N)

16

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*

SWEET SENSATIONS EACH 7

STICKY TOFFEE PUDDING (v)

Steamed, with vanilla custard.

380 kcal

BLACK FOREST BROWNIE (v)

With chocolate mousse, cherry compote and double cream. *1317 kcal*

EARL GREY PANNA COTTA (v)

With mixed berries. *433 kcal*

BLACKCURRANT CHEESECAKE (v)

With raspberry sorbet, crumble and coulis. *758 kcal*

FRESH FRUIT SALAD (vg)

With berries and mango sorbet. *174 kcal*

SELECTION OF ICE CREAMS

252 kcal OR SORBETS (v) *155 kcal*

COCKTAILS *Tower side tipples*

BELLINI	10.5	MARGARITA	11
Peach purée, sparkling wine		Tequila, Cointreau and lime juice	
CHAMPAGNE COCKTAIL	15	NEGRONI	10.5
Champagne, Angostura aromatic bitters, Sugar, Cognac		Gin, Antica formula, Campari	
DARK & STORMY	10.5	PORN STAR MARTINI	12
Rhum, lime, Angostura aromatic bitters, ginger beer		Vodka, Passion fruit liquor, passion fruit purée, simple syrup, shot of sparkling wine	
ESPRESSO MARTINI	11	PINA COLADA	11
Vodka, Kahlua, coffee, simple syrup		Rum, pineapple juice and colada mix	
MOJITO	11	WHISKEY SOUR	11
Rum, lime, simple syrup and mint, topped with soda		Bourbon, lemon, and sugar syrup	
COSMOPOLITAN	10.5	TOM COLLINS	10.5
Vodka, Cointreau, lemon, and cranberry juice		Gin, Lemon, Simple syrup, soda water	

MOCKTAILS

PASSION FRUIT MARTINI	8	APPLE MOJITO	8
Fresh passion fruit, passion fruit syrup, lime, vanilla, and cloudy apple juice		Apple juice, Lime, Simple syrup and mint topped with ginger beer	

BEERS & CIDERS

	Pint	½ Pint		Pint	½ Pint
BECK'S	6	3.5	GUINNESS	7	3.5
CAMDEN LAGER	6.5	3.25	MAGNERS	6.5	3.25
CORONA	7	3.5	GOOSE IPA	6.5	3.25

WINES *Time out by the Thames*

WHITE

	175ml	250ml	Bottle
PERCHERON CHENIN BLANC	9	10	29
CAVE DE L'ORMARINE 'CARTE NOIRE'			36
ADOBE RESERVA VIOGNIER (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 POULLY-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 ROSÉ			40

CHAMPAGNE & SPARKLING

	125ml	Bottle
LANSON PÈRE ET FILS		65
LANSON ROSÉ		70
VEUVE CLICQUOT		75
DOM PÉRIGNON NV		190
PALLADIANO DURELLO SPUMANTE	9	41
CHAPEL DOWN SPARKLING		43

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

SPIRITS *A view over ice*

GIN	50ml	WHISKY	50ml
AVIATION	9	BOWMORE 12	12
BEEFEATER	8.5	BUFFALO TRACE	10
BEEFEATER 24	9.5	BULLEIT RYE	11
BEEFEATER PINK	9	CHIVAS 12	14
BOMBAY SAPPHIRE	9.5	GENTLEMEN JACK	11
ROKU	10	GLENFIDDICH 12	12
GIN MARE	10.5	GLENMORANGIE 10	11
HENDRICK'S	10.5	HIGHLAND PARK 12	11
MONKEY 47	11	JACK DANIEL'S	9
SIPSMITH	8.5	JAMESON	10
TANQUERAY	9	JOHNNY WALKER RED	9
TANQUERAY N.10	11	JOHNNY WALKER BLACK	11
WARNERS RHUBARB	9	LAPHROAIG 10	13
WHITLEY NEILL	9.5	SUNTORY TOKI	10
		YAMAZAKI 12	24
VODKA		TEQUILA	
BELVEDERE	9.5	EL JIMADOR BLANCO	8.5
STOLICHNAYA VANILLA	9	PATRÓN SILVER	11
ERISTOFF	8.5	PATRÓN XO CAFÉ	14
GREY GOOSE	10.5		
FINLANDIA	9	LIQUEURS	
RUM		AMARETTO	9
BACARDI	8.5	BAILEYS	9
APPLETON SIGNATURE	9.5	CAMPARI	8
KRAKEN	10.5	FRANGELICO	9
CAPTAIN MORGAN DARK	9	JÄGERMEISTER	9
CAPTAIN MORGAN SPICED	9	KAHLÚA	9
RON ZACAPA 23	11	LIMONCELLO	9
		MALIBU	9
BRANDY		PIMM'S	10
COURVOISIER® V.S.	11	SAMBUCA	9
COURVOISIER® V.S.O.P.	13	SOUTHERN COMFORT	9
MARTELL XO	32	TIA MARIA	9
JANNEAU VSOP	12		

SOFT DRINKS, JUICES & WATER

COCA COLA / DIET COKE	3.5	RED BULL	4
FEVER TREE LEMONAD	3	RED BULL S/FREE	4
FEVER TREE TONIC	3	APPLE	3
FEVER TREE LIGHT TONIC	3	ORANGE	3
FEVER TREE ELDERFLOWER	3	PINEAPPLE	3
FEVER TREE SODA	3	TOMATO	3
FEVER TREE GINGER BEER	3.5	STILL/SPARKLING WATER ^{330ml}	2.8
FEVER TREE GINGER ALE	3		

