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

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

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

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

MAINS

Chicken burger – Fried butter milk chicken, Frank's RedHot sauce, blue cheese sauce, pickled cabbage slaw, pretzel bun, skin-on fries *1224 kcal* – 14

100% British beef burger – streaky bacon, cheese, sweet pickled red onion, roquette, tomato, gem lettuce, Chipotle mayo, brioche, skin-on fries *1631 kcal* – 14

Plant burger – roast vegetables, cheese, roquette, sweet pickled red onion, mustard mayo, brioche style bun, skin-on fries *(VG) 1442 kcal* – 14

Philly cheese steak, sautéed rump escalope with peppers, onions and melted mature cheddar cheese and mustard mayo, pretzel bun, skin-on fries *1166 kcal* – 14

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

Caesar salad, with baby gem lettuce, creamy Caesar dressing, Italian hard cheese & croutons *(V) 496 kcal* – 11
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

MEZZE

COLD PLATES

Hummus – chickpea purée, with tahini & lemon juice, topped with chickpeas, parsley & olive oil. Warm pitta bread *(VG) 592 kcal* – 6.5

Moutabal – smokey grilled aubergines with tahini & lemon juice, topped with parsley & olive oil. Warm pitta bread *(VG) 562 kcal* – 7.5

Warak Inab – slow cooked stuffed vine leaves, rice, tomato, parsley, mint & onion, lemon & olive oil *(VG) 219 kcal* – 7.5

HOT PLATES

Falafel – crispy fried chickpea, fava bean croquettes, with tahini sauce *(VG) 660 kcal* – 7

Kibbeh – Lamb & cracked bulgar wheat croquettes stuffed with minced lamb, sauteed onions, spices & pine nuts *(N) 639 kcal* – 7

Cheese sambousek – crispy fried pastries stuffed with feta cheese *(V) 536 kcal* – 7

(V) indicates suitable for Vegetarians. *(VG)* indicates suitable for Vegans. *(GF)* indicates Gluten Free.
(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.

WINES

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

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 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 Apppellation 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

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

COCKTAILS

CLASSIC

Peach Bellini 10.5
Peach purée 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

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

LIQUEURS

Baileys Irish Cream	9
Kahlúa	9
Cointreau	9
Drambuie	9
Amaretto	9
Sambuca	9

RUM

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

VODKA

Belvedere	9.5
Finlandia Grapefruit	9
Grey Goose	10.5
Stolichnnaya Vanilla	9

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

BOURBON

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

TEQUILA

El Jimador Blanco	8.5
Patrón Silver	11

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.

BEERS & CIDERS

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

HOT & COLD DRINKS

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

Fancy any desserts? Just ask a member of staff.