



DELI MENU



SMALL POTS

Hummus, chickpea purée with tahini & lemon (VG) – 4.5

Moutabel, smokey grilled aubergines with tahini & lemon juice (VG) – 4.5

Tabouleh, shredded parsley, bulgar wheat, tomato, spring onion, mint, lemon juice & olive oil (VG) – 4.5

Feta cheese & salad pot (V) – 5.5

Toasted pitta bread (V) – 2

PLATTERS

Shish Taouk platter, grilled marinated chicken with salad – 7

Hummus platter, chickpea purée with tahini & lemon, served with salad (V) – 6

Moutabel platter, smokey grilled aubergines with tahini & lemon juice (V) – 6

SWEET TREATS

Muhallabyia, set milk pudding with rose water & pistachios (V) – 3.50

Baklava, 3 traditional Lebanese sweet pastries (V) – 3

WRAPS

Chicken shawarma wrap, aromatic shredded grilled chicken with salad & tahini sauce, in warm pitta wrap – 7

Lamb Shawarma wrap, aromatic shredded grilled lamb with salad & tahini sauce, in warm pitta wrap – 7

Lamb kofta wrap, grilled spiced minced lamb with salad & tahini sauce, in warm pitta wrap – 7

Chicken taouk wrap, grilled marinated chicken with salad & tahini sauce, in warm pitta wrap – 8

Falafel wrap, crispy fried chickpea & fava bean croquettes with salad & tahini sauce, in warm pitta wrap (VG) – 7

PASTRIES

Fatayer, 3 baked Lebanese pastries, stuffed with spinach, onion, lemon, olive oil, sumac & pine nuts (N) – 5

Sambousek, 3 baked Lebanese pastries stuffed with feta cheese & herb (V) – 4.5

DELI COUNTER

Our daily selection of freshly prepared paninis, wraps & sandwiches – 5

Cake – chef's choice of the day – 4

Fruit salad pots (VG) – 3.3

Yoghurt and granola pot (V) – 3

BARREL & Stone

12" STONE BAKED PIZZA

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 – 12.5

Barrel & Stone's Emilia-Romagna tomato sauce, Fior di Latte mozzarella (V) 1134 kcal

THE GARDEN CLUB – 13

Barrel & Stone's Emilia-Romagna tomato sauce, crushed garlic, Fior di Latte mozzarella, chargrilled Italian courgettes, sweet & sour red onion, Limpopo piquanté peppadew peppers, fresh wild rocket (V) 1320 kcal

SMOKY CHILLI CHICKEN – 13.5

Barrel & Stone's Emilia-Romagna tomato sauce, smoked paprika, tomato, Fior di Latte mozzarella, seared chicken, roquito peppers (H) 1413 kcal




(V) indicates suitable for Vegetarians. (VG) indicates suitable for Vegans. (N) contains Nuts. (H) indicates Hot.

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.



WE'RE SERVING COSTA COFFEE

	 Single	 Double	
Espresso	2.45	2.75	
Macchiato	2.45	2.75	
Cortado			3.20
Flat White	 3.45		
Capuccino	3.45	3.75	4.05
Latte	3.45	3.75	4.05
Americano	3.05	3.35	3.65
<i>Add an extra shot of coffee for 50p Or flavoured syrup for 50p</i>			
Mocha	3.60	3.90	4.20
Hot Chocolate	3.45	3.35	3.65
Tea	3.50		

Frostino

Coffee		3.85	4.15
Belgium Chocolate		4.15	4.45
Strawberry		4.15	4.45
Salted Caramel		4.15	4.45

Add an extra shot of coffee for 50p

Over Ice

Iced Latte		3.45	3.75
Iced Americano		3.05	3.35
Peach Iced Tea		3.55	3.85

Try one of our syrups for just 50p

Dairy alternative 50p

We also stock a wide range of soft drinks,
bottled beers and carefully selected wines,
please ask a member of staff.