

# THE GRILL

## STARTERS

- Falafel, roasted red pepper hummus, beetroot, yoghurt (V) 668 kcal – 6.5
- Pearl barley, beetroot, roast butternut squash, leaves, cress, toasted pumpkin seeds, herb dressing (VG) 521 kcal – 7
- Buttermilk chicken tenders, chipotle mayo, pickles 1066 kcal – 7.5
- Lamb kofta, yoghurt, chilli sauce, pomegranate 703 kcal – 9
- Red velvet king prawns, wasabi mayo, radishes 795 kcal – 9
- Nachos, smoked cheese sauce, tomato salsa, guacamole, sour cream, jalapeños, spring onions (V) 1325 kcal – 6.5

## SIDES Each 4.5

- Triple-cooked chips (VG) 713 kcal
- Skin-on fries (VG) 840 kcal
- Sweet potato fries (VG) 785 kcal
- Roast vegetables (VG) 255 kcal
- Onion rings (V) 695 kcal
- Garlic mushrooms (V) 324 kcal
- Mixed leaves, herb dressing (VG) 265 kcal

(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](http://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.

## FISH & FARM

- Fish & chips, freshly battered cod fillet, triple-cooked chips, mushy peas, tartare sauce 1100 kcal – 16
- Moules frites, steamed mussels in white wine, parsley, garlic, cream sauce, served with skin-on fries 1359 kcal – 13
- Grilled 8oz sirloin steak, triple-cooked chips, roast vine tomato, flat mushroom, watercress – bearnaise or green peppercorn sauce 1315 kcal – 26
- Grilled 8oz rump steak, triple-cooked chips, roast vine tomato, flat mushroom, watercress – bearnaise or green peppercorn sauce 1055 kcal – 18
- Free-range English half chicken char-grilled, served with triple-cooked chips, roast vine tomato, flat mushroom, & a lemon, garlic & herb butter 1664 kcal – 16.5

- Bangers & mash, Cumberland sausages, mashed potato, mushy peas, red wine, onion & gravy 763 kcal – 13

- Biryani pots, lamb kofta with aromatic pilau rice, crisp onions, pomegranate, yoghurt, Chettinad madras curry sauce (V) 1619 kcal – 12.5  
Vegetarian option available 1488 kcal

- Caesar salad, baby gem lettuce, creamy Caesar dressing, Italian hard cheese, croutons (V) 495 kcal – 9  
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  
Add grilled chicken 520 kcal or salmon 592 kcal – 5

- Tagliatelle, pesto, asparagus, peas, roquette (V) 809 kcal – 7.5  
Add grilled chicken 520 kcal or salmon 592 kcal – 5

## BURGERS

All served with skin-on fries.

- The Grill burger – 100% British beef, streaky bacon, cheese, sweet pickled red onion, roquette, tomato, gem lettuce, chipotle mayo, brioche bun 1631 kcal – 14

- Chicken burger – fried buttermilk chicken, Frank's RedHot sauce, blue cheese sauce, pickled cabbage slaw, lettuce, tomato, mayo, pretzel bun 1224 kcal – 14

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

- Grilled chicken Caesar, grilled chicken escalope, baby gem lettuce, Italian hard cheese, Caesar sauce, brioche bun 1231 kcal – 12

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

## DESSERTS Each 7

- Steamed sticky toffee pudding, vanilla custard (V) 380 kcal

- Black Forest brownie, chocolate mousse, cherry compote, double cream (V) 1317 kcal

- Earl Grey panna cotta, mixed berries (V) 433 kcal

- Blackcurrant cheesecake, raspberry sorbet, crumble, coulis (V) 758 kcal

- Fresh fruit salad, berries, mango sorbet (VG) 174 kcal

- Selection of ice creams (V) 252 kcal or sorbets (VG) 155 kcal

## NIBBLES

Padron peppers (VG) 200 kcal – 4.5 / Marinated olives (VG) 109 kcal – 4 / Warm focaccia, olive oil, balsamic vinegar (VG) 619 kcal – 4

### 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

- Tabbouleh – shredded parsley, bulgar wheat, tomato, spring onion, mint, lemon juice, olive oil (VG) 250 kcal – 6.5

- Kabis – pickled cucumber, turnip, chillies, garlic (VG) 19 kcal – 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, tahini sauce (VG) 660 kcal – 7

- Halloumi – golden pan-fried halloumi cheese, tomato, cucumber, mint (V) 531 kcal – 7.5

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

- Cheese Sambousek – crispy fried pastries stuffed with feta cheese (V) 536 kcal – 7

- Fatayer – baked Lebanese pastries, stuffed with spinach, onion, lemon, olive oil, sumac, pine nuts (VG, N) 390 kcal – 7

### LARGE PLATES FROM THE CHAR-GRILL

- Lahem Meshwi – chargrilled diced leg of lamb skewers, on baked pitta with tomato, peppers, parsley, olive oil, sumac 938 kcal – 20

- Shish Taouk – chargrilled marinated diced chicken, on baked pitta with tomato, peppers, parsley, olive oil, sumac, garlic sauce 943 kcal – 15

- Kofta Meshwi – chargrilled minced lamb, onion & parsley skewers, on baked pitta with tomato, peppers, parsley, olive oil, sumac, garlic sauce 1321 kcal – 17

- Marble Arch mixed grill – skewers of Lahem & Kofta Meshwi, Shish Taouk, on baked pitta with tomato, peppers, parsley, olive oil, sumac, garlic sauce 1365 kcal – 23

### SALADS & SIDES

- Fattoush salad – gem lettuce, tomato, cucumber, spring onions, radish, peppers, pomegranate, fresh thyme & mint, sumac, pitta crisps, pomegranate syrup, vinegar, lemon juice, olive oil (V) 705 kcal – 9

- Spicy Lebanese salad – gem lettuce, tomato, cucumber, parsley, onion, peppers, chillies, fresh thyme, mint, sumac, lemon juice, olive oil (VG) 456 kcal – 6

- Aromatic vermicelli rice (V) 505 kcal – 4.5

- Chilli spiced skin-on fries 845 kcal – 4.5

## COCKTAILS

### CLASSIC

#### Peach Bellini 10.5

Peach puree 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

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.

## WINES

### 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 Pouilly-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 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

### RUM

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

### 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

### LIQUEURS

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

### VODKA

Belvedere	9.5
Finlandia Grapefruit	9
Grey Goose	10.5
Stolichnaya Vanilla	9

### BOURBON

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

### TEQUILA

El Jimador Blanco	8.5
Patrón Silver	11

## BEERS & CIDERS

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

## HOT & COLD DRINKS

Americano	4
Latte	4
Cappuccino	4
Espresso	3
Hot Chocolate	4
English Breakfast Tea	3.7
Earl Grey Tea	4
Coca-Cola <i>330ml</i>	3.5
Diet Coke <i>330ml</i>	3.5
Lemonade <i>330ml</i>	3.5
Orange Juice	3
Apple Juice	3
Mineral / Sparkling Water <i>330ml</i>	2.8
Mineral / Sparkling Water <i>750ml</i>	5.5
Fever Tree Tonics <i>200ml</i>	3