

Lunch Menu

SMALL BITES

Seasoned Hummus 455 kcal
(V, G, SS)
Crispy pitta bread
5.00

Marinated Olives 145 kcal
(V, VE, GF)
4.00

Baked Bread 537 kcal
(V, G, E, M, N, SS, S)
Butter
5.00

Paprika Spiced Whitebait 532 kcal
(G,E,F)
Lemon mayonnaise
6.00



Zero waste dish created to align with Marriott's commitment to be a responsible business.

STARTERS

Soup of the Day 470 kcal
(V, C, G, M, SS, S, Su)
Crusty bread, butter
7.00

Roasted Cauliflower Salad 370 kcal
(V, M, N, Su)
Spiced roasted cauliflower, chick peas, chicory, whipped feta, walnut, caper salsa
9.00

Pressing of Ham Hock 356 kcal
(G, E, M, Mu, S, Su)
Pickled carrot, peas, curried mayonnaise
10.00

Heritage Tomato and Bocconcini Mozzarella Salad 152 kcal
(V, C, G, E, M, Mu, S)
Sourdough croutons, basil
10.00

Shin of Beef Fritter 729 kcal
(G, E, M, Mu, S, Su)
Horseradish crème fraiche, chicory, chive, black pepper salad
11.00

SOMETHING LIGHTER

Classic Caesar 437/617 kcal
(G, E, F, M, S)
Baby gem lettuce, Caesar dressing, Parmesan shavings, croutons, anchovies
10.00 small / 14.00 large

Superfood Salad 295/425 kcal
(VE, GF)
Mixed quinoa, tomatoes, kale, radish, chargrilled aubergines and herb gremolata
11.00 small / 15.00 large

ADD SALAD EXTRAS

Chicken breast 330 kcal 5.00
Smoked salmon (F) 169 kcal 5.00

Crab Linguine 748/1109 kcal
(C, G, Cr, F, M)
White & brown crab, parsley butter, chilli, lime
14.00 small / 20.00 large

SANDWICHES

Served with crisps and salad on your choice of white or brown bread. Toasted on request. Gluten free options available.

Ham and Cheese 743 kcal
(G, M, Mu, S)
Wiltshire ham, mature cheddar cheese, English mustard
8.00

Cheese and Onion 782 kcal
(G, M, S)
Mature cheddar cheese, onion chutney
8.00

Smoked Salmon and Cream Cheese
866 kcal
(G, F, M, S)
8.00

PIZZAS

Gluten free and vegan options available.

Rustic Classic 1134 kcal
(V, G, M, Mu, S)
Mozzarella, tomato sauce
12.00

Chicken 1414 kcal
(G, M, SS)
Mozzarella, Applewood cheese, chicken, red onion, speck ham, tomato sauce
16.00

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FOOD WASTE
POLICY



SIDES

Grilled Flat Mushrooms 103 kcal
(V, GF)
Rosemary and garlic oil
5.00

Tenderstem Broccoli 175 kcal
(VE, GF)
Chilli and coriander oil
5.00

Seasonal Green Vegetables 231 kcal
(V, GF, M)
Butter and Cornish sea salt
5.00

Skinny Fries 131 kcal
(VE, GF)
5.00

Truffle Parmesan Fries 210 kcal
(GF, M)
6.00

MAINS

Beer Battered Fish and Chips 1407 kcal
(G, E, F, L, M, Mu, Su)
Ale batter, crushed peas, chips, tartare sauce, lemon
19.00

Cast Iron Burger 1330 kcal
(G, E, M, Mu, SS, S, Su)
Beef patty, crispy bacon, cheddar, gem lettuce, smoky chipotle sauce, fries
19.00

The Beyond Burger 1184 kcal
(VE, G, Mu, SS)
Vegan brioche bun, gem lettuce, beef tomato, smoky chipotle sauce, fries
19.00

La Tua Spinach and Ricotta Tortellini
1134 kcal
(V, G, E, M)
Crispy rocket, pine kernels, Parmesan
18.00

Asparagus and Pea Risotto 775 kcal
(V, GF, C, M)
Puffed rice, lemon, chives
12.00 small / 17.00 large

Flat Iron Chicken 576 kcal
(GF)
Chimichurri sauce, confit tomato, fries
20.00

Grilled Seabass 929 kcal
(GF, E, F, M, Mu, Su)
Warm tartare sauce, garlic, spinach, parmentier potatoes, dill oil
22.00

Cast Iron Rubbed Picanha 225g
1438 kcal
Confit tomato, fries
26.00

Add Peppercorn Sauce 435 kcal
(G, C, M, Su)
4.00

DESSERTS

Sticky Toffee Pudding 503 kcal
(V, G, E, M, N, P, S)
Jude's salted caramel ice cream
8.00

Berry Cheesecake 302 kcal
(G, M)
8.00

Jude's Ice Cream 240 kcal
(V, GF, E, M)
Three scoops – ask your server for our flavours
6.50

Chocolate and Strawberry Bouchon
308 kcal
(VE, GF)
8.00

If you have any dietary requirements or are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members for assistance when selecting menu items. Dishes are prepared where nuts and other allergens are present, we therefore cannot guarantee that any food item is completely free from traces of allergens. Adults need around 2000 kcal a day. All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. V = vegetarian VE = vegan GF = gluten free. The zero waste dish has been created to align with Marriott's commitment to be a responsible business and adopt sustainable practices by embracing The PLEDGE™ on Food Waste Certification. C = Celery; G = Cereals containing Gluten; Cr = Crustaceans; E = Eggs; F = Fish; L = Lupin; M = Milk; Mo = Molluscs; Mu = Mustard; N = Nuts; P = Peanuts; SS = Sesame Seeds; S = Soya; Su = Sulphites.