

Lunch Menu

SMALL PLATES AND STARTERS

Marinated Olives 145kcal
V, VE, GF
5.50

Marinated Artichokes 198kcal
V, VE, GF
5.50

Artisan Bread 1044kcal
V (Contains: G, M, Su / May contain: N, P, S)
Olive oil, balsamic, butter
6.50

Chickpea Hummus 869/1530kcal
V, VE (Contains: G, SS)
EVO, smoked paprika, pitta bead
Small 8.50 / Large 12.50

Soup of the Day 470kcal
V (Contains: C, G, M / May contain: N, P, SS)
Crusty bread, butter
8.50

Ham hock and pea terrine 187kcal
(Contains: E, M, G, Mu, Su)
Piccalilli mayonnaise, pickled silver skin onion, radish,
toasted brioche
12.50

Roasted cauliflower 516/1033kcal 
V (Contains: M)
Nutritional yeast, raisins, mint, grape, cauliflower puree,
pine nuts
Small 10.00 / Large 13.00

Beetroot carpaccio 647kcal
V (Contains: M, N)
Goats cheese, walnut, watercress, fig, lemon dressing
13.50

SALADS

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

Quinoa Salad 333/514 kcal
VE, GF (Contains: C)
Tomato, broad beans, chickpeas, peppers,
sunflower & flax seeds, baby gem lettuce
Small 10.00 / Large 12.00

ADD SALAD EXTRAS

Chicken breast 285/450kcal
6.00

Smoked salmon (Contains: F) 306/497kcal
6.00

Grilled halloumi (Contains: M) 404/690 kcal
5.00

SANDWICHES

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

Ham and Cheese 743kcal
(Contains: G, M, Mu, S)
Wiltshire ham, mature cheddar cheese, English
mustard
10.00

Cheese and Onion 782kcal
(Contains: G, M, S)
Mature cheddar cheese, onion chutney
10.00

Smoked Salmon and Cream Cheese
866kcal
(Contains: G, F, M, S)
11.00

PIZZAS

Gluten free and vegan options available.

Rustic Classic 1134kcal
V (Contains: G, M, / May contain: Mu, SS)
Mozzarella, tomato sauce
14.00

Simply Salami 1107kcal
(Contains: G, M / May contain: Mu, SS)
Neapolitan salami, mozzarella, tomato sauce
17.00

SCAN TO
VIEW OUR
FOOD WASTE
POLICY



SIDES

Winter Vegetables 78kcal
V
7.00

Onion rings 163kcal
V (Contains: G)
6.00

New Potatoes 164kcal
V (Contains: M)
6.00

Skinny Fries / Steak Chips 242kcal
(May contain: G)
5.00

Truffle Parmesan Fries 372kcal
(Contains: M / May contain: G)
6.00

MAINS COURSES

Aberdeen Angus 7oz beef burger
1214kcal
(Contains: G, E, M, Mu, Su)
Beer sourdough bun, crispy bacon, mature
cheddar cheese, baby gem lettuce, tomato, red
onion, gherkin, smoked chipotle mayo, fries
22.00

Spiced chicken burger 1110kcal
(Contains: G, M, E, Mu, Su)
Beer sourdough bun, crispy bacon, mature
cheddar cheese, baby gem lettuce, tomato, red
onion, gherkin, smoked chipotle mayo, fries
21.00

The Beyond Burger 1184kcal
VE (Contains: G)
Beer sourdough bun, guacamole, baby gem
lettuce, tomato, red onion, gherkin, vegan mayo,
fries
22.00

Black Angus Sirloin 284g 686kcal
Confit shallot, garlic and parsley, steak rub
32.00

48hr Orange Brine Flat Iron Chicken
1007kcal
Confit shallot, garlic and parsley
22.00

Potato gnocchi 714kcal
V, VE, GF
Tomato, olives, piquillo peppers, pine nuts, basil
oil
22.00

Battered Fish and Chips 801kcal
(Contains: G, E, F, Mu)
Crushed peas, chips, tartare sauce, lemon
20.00

Grilled Seabass 561kcal
(Contains: F, M, Su)
Roasted new potatoes, spinach, caper cream
sauce, dill oil
26.00



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

Whilst food safety is our highest priority, please note that whilst we try our best to ensure your food is suitable for you, our dishes are prepared in areas in which allergenic ingredients are present. The menu shows which dishes do not contain certain allergenic ingredients as intentional ingredients, however we cannot guarantee that dishes are 100% free from these ingredients due to the preparation process. If you have a food allergy, intolerance or coeliac disease – please speak to the staff about the ingredients in your food or drink before you order. 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. 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.