

## DRAUGHT BEER

Corona	7
Goose Island IPA	7

## NON & LOW ALCOHOLIC BEER (330ml)

Corona Cero (0%)	6
Lucky Saint (0.5%)	6

## BOTTLED BEER (330ml)

Peroni (5.1%)	6.5
Gluten free Peroni (5%)	6.5
Stella Artois Unfiltered (5%)	6.5
BeaverTown Neck Oil IPA Can (4.3%)	6.5
Budweiser (4.5%)	6.5
Mahou (5.1%)	6.7

## BOTTLED CIDER (500ml)

Orchard Pig Reveller (4.5%)	7.5
Kopparberg Mixed Fruits (4%)	7.5
Kopparberg Strawberry & Lime (4%)	7.5

## MINERALS & SOFTS

Belu Water (Still or Sparkling, 330ml)	3.5
Belu Water (Still or Sparkling, 750ml)	7

Selection of Juices	3
<i>Tomato, Apple, Cranberry, Pineapple, Orange</i>	

London Essence (200ml)	4
<i>Tonic, Orange and Elderflower Tonic, Soda Water, Roasted Crafted Pineapple Soda, Pink Grapefruit Soda, Peach and Jasmine Soda, Raspberry &amp; Rose Soda, Ginger Beer, Ginger Ale</i>	

Pepsi / Diet Pepsi (200ml)	3.7
7up Free (330ml)	3.7
Fruit Shoot Apple & Blackcurrent (275ml)	3.5
J20 Orange & Passion Fruit (275ml)	4
Lipton Peach Ice Tea (500ml)	4
Red Bull (250ml)	5.5

## SIGNATURE COCKTAILS

Winter Hanbury Orchard	14
<i>Calvados, spiced apple syrup, fresh lemon juice</i>	

Berry Bramble	14
<i>Beefeater gin, Crème de Mure, fresh lemon juice, sugar syrup</i>	

Provence Paloma	14
<i>Patron tequila, St Germain elderflower liqueur, rose wine, grapefruit soda</i>	

Jungle Bird	14
<i>Bacardi Oro, Campari, Pineapple juice, lime juice, sugar syrup</i>	

## MOCKTAILS

Cherry Blossom Cos-NO-politan	12
<i>Everleaf Mountain, cranberry juice, fresh lime juice, sugar syrup</i>	

Marine Margarita	12
<i>Everleaf Marine, fresh lime juice, Ageve syrup</i>	

Chai Spiced Lemonade	12
<i>Chai syrup, spiced apple syrup, lemon juice, soda water</i>	

## Cocktail OF THE MONTH

### Gin-gle Bell Fizz

*A festive mix of Beefeater gin, cranberry  
juice and Da Luca Prosecco*

14



All prices are in £ and inclusive of VAT.

An optional 12.5% service charge will be applied to your bill.

**WHITE WINE**      175ml   250ml   750ml

La Vivienda      8.4      11.4      33  
Verdejo, Spain

Da Luca      8.5      11.9      35  
Pinot Grigio, Italy

Flagstone Poetry      9.4      12.6      37  
Chenin Blanc, South Africa

Errazruiz      10.7      14.3      42  
Chardonnay, Chile

Petal and Stem      11.9      16      47  
Sauvignon Blanc, New Zealand

Chateau Ste Michelle  
Columbia Valley      42  
Dry Riesling, USA

Paco and Lola      53  
Albarino, Spain

La Chablisienne      60  
Chablis, France

La Fuzelle, Adrien Maréchal      75  
Sancerre, France

**PROSECCO**      125ml   750ml

Da Luca      9      44  
Italy

**SPARKLING WINE**      750ml

Graham Beck Brut      50  
South Africa

**CHAMPAGNE**      125ml   750ml

Lanson Brut      15.5      90  
France

Lanson Rose      100  
France

**RED WINE**      175ml   250ml   750ml

La Vivienda      8.4      11.4      33  
Tempranillo, Spain

Flagstone Poetry      9.4      12.6      37  
Cabernet Sauvignon, South Africa

Tillia      10.3      13.8      40  
Malbec, Argentina

Errázuriz      10.7      14.3      42  
Merlot, Chile

Gerard Bertrand      49  
Organic Pinot Noir, France

St Hallett Faith      54  
Shiraz, Australia

Chateau Ste Michelle  
Columbia Valley      56  
Cabernet Sauvignon, USA

Château Lyonnat      60  
Bordeaux, France

Amarone Delle      75  
Valpolicella, Italy

**ROSÉ WINE**      175ml   250ml   750ml

Marchesi Ervani      8.4      11.4      33  
Pinot Grigio rosé, Italy

Portillo Malbec Rosé      9.6      13.7      39  
Mendoza, Argentina

Gerard Bertrand      45  
Gris Blanc rosé, France

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## HAND CRAFTED COCKTAILS

Pumpkin Spiced White Russian	14
Absolut vodka, Kahlua, salted caramel syrup, cream	
Hazelnut Espresso Martini	14.5
Absolut vodka, Kahlua, hazelnut liqueur, espresso, sugar syrup	
Gingerbread Martini	14.5
Absolut vodka, Kahlua, gingerbread syrup, double cream	
Spiced Old fashioned	15
Jameson whiskey, Angostura bitters, cinnamon infused sugar syrup	
Espresso Martini	15
Absolut vodka, Kahlua, double espresso	
The Laverstoke	14
Bombay Sapphire gin, Martini Ambrato, St' Germain elderflower liqueur, ginger ale	
Holy Greyhound	14
Grey Goose vodka, St' Germain elderflower liqueur, grapefruit soda	
Jalisco Berry	15
Patron tequila, St' Germain elderflower liqueur, fresh raspberries, lime juice, lemonade	
Parisian Tiki	14
St Germain, Bacardi Oro, Disaronno, lemon juice	
Sbagliato	14
Campari, Martini Rubino, Prosecco	
Classic Daiquiri	14
Bacardi, lime juice, sugar syrup	
Negroni	15
Beefeater gin, Campari, Martini Rubino	
Sours	15
(Whiskey or Amaretto or vodka or rum) Base spirit, lemon juice, sugar syrup, Miraculous bitter	
Margarita	15
Patron tequila, triple sec, lime juice	
Cosmopolitan	14
Absolut vodka, triple sec, cranberry juice, lime juice	

Alcoholic beverages are only available to people aged 18 or over. Drink kcal's quoted per 100ml. Adults need around 2000kcal a day. Menu descriptions do not include all ingredients. If you have an allergy, intolerance or coeliac disease- please speak to the staff about the ingredients in your food and drink before you order. Thank you. All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.

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## VODKA

Absolut Vodka, Sweden	5.5
Absolut Citron, Sweden	5.7
Absolut Elyx, Sweden	6
Grey Goose, France	7

## GIN

Beefeater, England	5.5
Bombay Sapphire, England	5.5
Beefeater Pink, England	5.7
Plymouth, England	5.7
Bombay Sapphire Presse, England	5.7
Beefeater 24, England	6
Monkey 47, Germany	9

## TEQUILA

Olmea Altos Reposado, Mexico	6.7
Patron Silver, Mexico	9

## RUM

Malibu, Barbados	5.5
Bacardi Blanca, Bermuda	5.5
Bacardi Oro, Bermuda	5.7
Bacardi Spiced, Trinidad & Tobago	5.7

## WHISKY & BOURBON

### Irish

Jameson, Ireland	5.7
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### American

Jack Daniels, USA	5.7
Makers Mark, USA	7

### Blended Scotch

Ballantine's Finest, Scotland	5.5
Chivas Regal 12yr, Scotland	8

### Single Malt Scotch

Glenlivet Founders Reserve, Scotland	7
Highland Park 12yr, Scotland	8
Laphroaig 10yr, Scotland	9

## COGNAC

Martell VS	5.7
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## LIQUEURS

50ml £

Campari, Italy	7
Cointreau, France	7
Lillet Blanc, France	8
Luxardo Sambuca, Italy	8.5
Baileys Irish Cream, Ireland	9
Disaronno Amaretto, Italy	9
Jagermeister, Germany	9
Kahlua, Mexico	9
Pernod, France	9

## PORT

50ml £

Cockburn's Fine Ruby, Portugal	7
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## NON ALCOHOLIC SPIRITS

25ml

Everleaf Mountain	7
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### HOT BEVERAGES

Espresso / Double Espresso	2.85/3.25
Americano	3.5
Cafe Latte	4
Cappuccino	4
Flat White	4
Mocha	4
Hot Chocolate	4
Tea Selection	4

### BLACK TEAS

English breakfast tea  
Earl Grey  
Bukhial Assam  
Margaret's hope darjeeling  
Caramel cream flavoured black tea

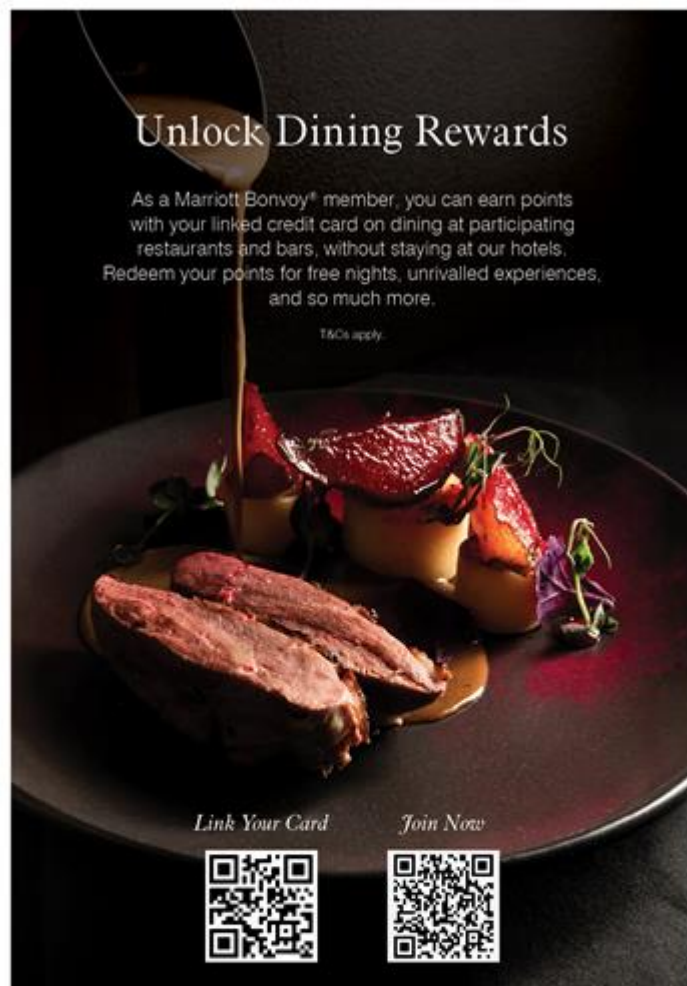
### GREEN TEAS

Jasmine Blossom

### HERBAL INFUSIONS

Together Mint  
Zesty Lemon Rooibos  
Clanwilliam Rooibos  
Exotic strawberry & kiwi  
Delicious berry fruit

All served with a choice of alternative milks.  
Almond, soya, oat milk.  
Decaffeinated coffee and tea available.





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<b>HORS D'OEUVRES</b>	
Marinated olives (145kcal) <b>V, GF</b>	5.5
Chickpea hummus <b>V, VE</b> (869 kcal) <b>(Contains: G, SS)</b>	8.5

Breaded butterfly prawns (224 kcal) Sweet chilli <b>(Contains: G, Cr)</b>	10
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Porcini mushroom Arancini (386kcal) <b>V</b> Red pepper relish <b>(Contains: G, M, E, S)</b>	12
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### TO SHARE

Artisan bread basket (537kcal) <b>V</b> Butter, olive oil, balsamic vinegar <b>(Contains: G, Su / May contain: E, M, N, SS)</b>	6.5
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Crispy lemon pepper squid (379 kcal) Lemon Mayonnaise <b>(May contain: G, Mu, Mo)</b>	12
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Bresaola Punta D' Anca (501 kcal) Manchego (Milk), EVO, olive tapenade, crispy bread <b>(Contains: M, G / May contain: N, P, SS)</b>	18
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Nibbles trio (1003kcal) <b>V, GF</b> Hummus & pitta bread, olives, artichoke <b>(Contains: G, SS)</b>	16
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The Hanbury Cheeseboard (598kcal) Gorwydd Caerphilly, Spenwood, Lord London, Devon blue, Luna goat's cheese accompanied with apricots, celery, quince jelly and Peter's Yard crackers <b>(Contains: G, E, M, N, SS)</b>	18
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### SOMETHING SWEET

Sticky Toffee Pudding (231 kcal) Toffee sauce, vanilla ice cream <b>(Contains: G, E, M, S/ May contain N, P)</b>	9
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Pistachio iced soufflé (350 kcal) Inspired by Dubai chocolate, Kataifi, raspberry sauce <b>(Contains: G, E, M, S, N, P)</b>	9
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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.



## **CAST IRON GRILL BEVERAGE MENU**

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