

DINNER MENU

SMALL PLATES AND STARTERS

- Marinated Olives** 145kcal

V, VE, GF

5.5
- Marinated Artichokes** 198kcal

V, VE, GF

5.5
- Artisan Bread** 1044kcal

V (Contains: G, M, Su / May contain: N, P, S)

olive oil | balsamic | butter

6.5
- Chickpea Hummus** 869/1530kcal

V, VE (Contains: G, SS)

evo | smoked paprika | pitta bread

Small 8.5 / Large 12.5
- Bresaola Punta D’Anca** 991kcal

V (Contains: G, M / May contain: N, P, SS)

Manchego | evo | olive tapenade | crispy bread

To share 18
- Crispy Lemon Pepper Squid** 379kcal

(Contains: G, Mu, Mo)

lemon mayonnaise

12

- Soup of the day** 470kcal

V (Contains: C, G, M, SS, S / May contain: E, N, P, S)

crusty bread | butter

8.5
- Roasted Cauliflower** 516/1033kcal

V (Contains: M)

nutritional yeast | raisins | mint | grape | cauliflower puree | pinenuts

Small 10 / Large 13
- Ham Hock & Pea Terrine** 187kcal

(Contains: E, M, G, Mu, Su)

piccalilli mayonnaise | pickled silver skin onion | radish | toasted brioche

12.5
- Smoked Salmon** 267kcal

(Contains: F, CR)

roasted beets | brown crab emulsion | passion fruit gel | caviar

14
- Textures of Beetroot** 647kcal

V GF (Contains: M, N, SS)

whipped goat cheese | walnuts

13

- SALADS**
- Classic Caesar Salad** 472/560kcal

(Contains: G, E, F, M)

baby gem lettuce | Caesar dressing | parmesan shavings | croutons | anchovies

Small 10 / Large 14
- Quinoa Salad** 333/514kcal

(Contains: C)

gem lettuce | tomato | broad beans | chickpeas | peppers | sunflower and flax seeds

Small 10 / Large 12
- ADD SALAD EXTRAS**
- Chicken Breast** 285/450kcal / 6
- Smoked Salmon** (Contains: F) 306/497kcal / 6
- Grilled Halloumi** (Contains: M) 404/690 kcal / 5

FROM THE GRILL

- All our Himalayan Salt Dry Aged Beef cuts are served with watercress & Café De Paris Butter***

(*Contains: G, F, M, Su)
- 280g Sirloin Steak** 913kcal

33.5
- 200g Fillet Steak** 503kcal

38
- 300g Ribeye Steak** 947kcal

36
- 320g Salt & Pepper Brined Tomahawk Pork**

578kcal

26
- Flat Iron chicken** 1007kcal

48-hour orange brine chicken

22

BURGERS

- 7oz Chuck steak Burger*** 1214kcal

(Contains: G, E, M, Mu, Su)

brioche bun | crispy bacon | mature cheddar cheese | gem lettuce | tomato | red onion | gherkin smoked chipotle mayo | fries

22
- Beyond Burger** 1287kcal

V, VE (Contains: G)

brioche bun | guacamole | gem lettuce | tomato | red onion | gherkin | vegan mayo | fries

22
- Sauces**
- Peppercorn** 303kcal (Contains: G, M, Su / May contain: C, E)

Chimichurri 318kcal (Contains: Su / May contain: M)

Blue cheese 209kcal (Contains: C, G, Cr, M, Su)

4

*£1 from the sale of every burger to benefit ‘magic breakfast’ Magic breakfast (charity no. 1102510 in England and SC048202 in Scotland) provides nutritious school breakfasts to children at risk of hunger in disadvantaged areas of the UK

SIDES

- Onion Rings** 163kcal

(V) (Contains: G)

6
- Savoy Cabbage & Pancetta** 61kcal

6
- New Potatoes (V)** 164kcal

6
- Winter Vegetables (V)** 78kcal

7
- Garlic King Oyster Mushrooms (V)** 134kcal

Parsley

6
- Skinny Fries (V)** 242kcal

(May contain: G)

5
- Truffle Parmesan Fries (V)** 372kcal

(Contains: M / May contain: G)

6
- Triple cooked chips (V) (GF)** 460kcal

6

MAIN COURSES

- Beer Battered Haddock** 927kcal

(Contains: G, M, E, F, Mu, Su)

mushy peas | triple cooked chips | tartare sauce | charred lemon

22.5
- Grilled Seabass** 561kcal

(Contains: F, M, Su)

roasted new potatoes | spinach | warm tartare sauce | dill oil

26

- Rump of Lamb** 870kcal

(May contain: G, E, M, C)

fondant potatoes | spinach | glazed carrots | rosemary jus

28
- Thai Red Vegetable Curry** 757kcal

V, VE (Contains: S / May contain: G)

roasted cauliflower | banana blossom | water chestnuts | bamboo shoots | peppers | smoked tofu | crispy lotus root | rice | nigella seeds


21.00

- Potato Gnocchi** 714kcal

V, VE, GF

tomato | olives | piquillo peppers | pine nuts | basil oil

22.00

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

SCAN TO
VIEW OUR
FOOD WASTE
POLICY



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.