

# LUNCH 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 bead  
Small 8.5 / Large 12.5

**Soup of the Day** 470kcal  
V (Contains: C, G, M / May contain: N, P, SS)  
Crusty bread, butter  
8.5

**Ham Hock and Pea Terrine** 187kcal  
(Contains: E, M, G, Mu, Su)  
piccalilli mayonnaise | pickled silver skin onion |  
radish | toasted brioche  
12.5

**Roasted Cauliflower** 516/1033kcal  
V (Contains: M)  
Nutritional yeast | raisins | mint | grape |  
cauliflower puree | pine nuts  
Small 10 / Large 13

**Textures of Beetroot** 647kcal  
(V, GF) (Contains: M, N, SS)  
whipped goat cheese | walnuts  
13.5



## SALADS

**Classic Caesar Salad** 437/617 kcal  
(Contains: G, E, F, M, S)  
baby gem lettuce | Caesar dressing | parmesan  
shavings | croutons | anchovies  
Small 10 / Large 14

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

## 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

**Cheese and Onion** 782kcal  
(Contains: G, M, S)  
Mature cheddar cheese | onion chutney  
10

**Smoked Salmon and Cream Cheese**  
866kcal  
(Contains: G, F, M, S)  
11

## PIZZAS

Gluten free and vegan options available.

**Rustic Classic (V)** 1134kcal  
(Contains: G, M / May contain: Mu, SS)  
Mozzarella | tomato sauce  
14

**Simply Salami** 1107kcal  
(Contains: G, M / May contain: Mu, SS)  
Neapolitan salami | mozzarella | tomato sauce  
17

SCAN TO  
VIEW OUR  
FOOD WASTE  
POLICY



## SIDES

**Winter Vegetables (V)** 78kcal  
7

**Onion rings** 163kcal  
(V) (Contains: G)  
6

**New Potatoes** 164kcal  
(V) (Contains: M)  
6

**Skinny Fries / Steak Chips** 242kcal  
(May contain: G)  
5

**Truffle Parmesan Fries** 372kcal  
(Contains: M / May contain: G)  
6

## MAIN COURSES

**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

**Spiced Chicken Burger** 1110kcal  
(Contains: G, M, E, Mu, Su)  
brioche bun | crispy bacon | mature cheddar  
cheese | gem lettuce | tomato | red onion | gherkin  
| smoked chipotle mayo | fries  
21

**The Beyond Burger** 1184kcal  
VE (Contains: G)  
brioche bun | guacamole | gem lettuce | tomato |  
red onion | gherkin | vegan mayo | fries  
22

**Himalayan Salt Dry Aged Sirloin 280g**  
686kcal  
watercress | café de Paris butter\*  
(\*Contains: G, F, M, Su)  
32

**48hr Orange Brine Flat Iron Chicken**  
1007kcal  
watercress | parsley  
22

**Potato Gnocchi** 714kcal  
V, VE, GF  
tomato | olives | piquillo peppers |  
pine nuts | basil oil  
22

**Beer Battered Haddock** 801kcal  
(Contains: G, M, E, F, Mu, Su)  
mushy peas | chips | tartare sauce | charred lemon  
22.5

**Grilled Seabass** 561kcal  
(Contains: F, M, Su)  
roasted new potatoes | spinach | caper cream  
sauce | dill oil  
26



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.