



MENU

COCKTAILS



WINE



SPIRITS



BEER + SOFTS



STARTERS, SMALL PLATES & SHARERS



BURGERS, SANDWICHES & SALADS



BIG PLATES, SIDES & DESSERTS





MENU

COCKTAILS

House Favourites

ESPRESSO MARTINI

*Absolut vodka, Kahlua,
& a shot of coffee*

12

CLOVER CLUB

*Lillet, Beefeater gin,
gomme syrup, bitters
& raspberry jam*

12

WHITE RUSSIAN

*Absolut vodka, Kahlua
& milk*

10

RUBY CUP

*Bacardi Oro rum,
Pimm's & London
Essence ginger ale*

11

RASPBERRY & ROSE MOJITO

*Bacardi Oro rum, raspberry
syrup, lime juice & London
Essence raspberry & rose soda*

12

SPRING GARDEN

*Rhubarb gin, raspberry syrup,
lime juice & London Essence
ginger ale*

12



ZERO WASTE



*This drink 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.*

SCAN TO VIEW OUR FOOD WASTE POLICY

Spritzes

FRENCH SPRITZ

*Lillet, Martini Ambrato,
apple juice & prosecco*

11

PINK GRAPEFRUIT APEROL SPRITZ

*Aperol, prosecco & London
Essence pink grapefruit soda*

11

STRAWBERRY SPRITZ

*Beefeater Pink gin, prosecco
& London Essence tonic*

11

PEACH SPRITZ

*Absolut vodka, lemon juice
& London Essence peach
& jasmine soda*

11

Mocktails

POLOM-NO

*Everleaf Mountain, grapefruit juice,
lime juice, agave syrup & London
Essence grapefruit soda*

45kcal / 11

TROPICAL SMASH

*J2o Orange & Passion Fruit,
grapefruit juice & lime juice*

100kcal / 9

PINEAPPLE ICED TEA

*Zero Waste pineapple,
cinnamon & agave syrup*

82kcal / 9



WHITE WINE • 175ml | 250ml | bottle

*fresh
& crisp*

 FLAGSTONE POETRY CHENIN BLANC

8.20 | 11.20 | 33

South Africa, Western Cape

Refreshing green apples with juicy pineapple

 LA VIVIENDA VERDEJO • 7.70 | 10.20 | 30

Spain, Castilla - La Mancha

Zesty lemon & lime flavours with a soft finish

 GERARD BERTRAND ORGANIC SAUVIGNON BLANC • 42

France, Languedoc-Roussillon

Round & elegant with fresh fruit & floral notes

DA LUCA PINOT GRIGIO • 32

Italy, Sicilia

*Juicy with notes of apricot, honeydew melon
& refreshing pink grapefruit*

*floral &
elegant*

 LA CHABLISIENNE LA SEREINE CHABLIS • 60

France, Chablis

Well balanced with white fruit & citrus notes

 PETAL & STEM SAUVIGNON BLANC

10.20 | 13.50 | 40

New Zealand, Marlborough

Passion fruit with fresh flavours of gooseberry

 PACO & LOLA ALBARINO • 50

Spain, Galicia

Notes of green apples with pears & blossom

 ERRAZURIZ CHARDONNAY • 9.40 | 12.50 | 37

Chile, Casablanca Valley

Fresh & juicy with tropical flavours

ROSÉ WINE • 175ml | 250ml | bottle

MARCHESI ERVANI PINOT GRIGIO

ROSATO DELLE VENEZIE • 8.20 | 10.80 | 32

Italy, Veneto

Soft floral flavours with a refreshing finish

 GERARD BERTRAND GRIS BLANC ROSÉ • 42

France, Languedoc-Roussillon

*Fresh strawberry compote with hints
of pink grapefruit & white blossom*



VEGAN




ORGANIC



SUSTAINABLE

125ml available on request

CHAMPAGNE & SPARKLING WINE • 125ml | bottle

 CHAMPAGNE LANSON PERE ET FILS BRUT • 16 | 80

France, Champagne

Elegant & crisp with notes of grapefruit

 DA LUCA PROSECCO • 7 | 40

Italy, Veneto

*Aromas of pear blossom with flavours
of yellow peach, apple & nectarine*



 SILVERHAND ESTATE SILVER REIGN BRUT • 55

England, Kent

Citrus, fresh pears & cut green apple flavours

RED WINE • 175ml | 250ml | bottle

*light
& juicy*

  GERARD BERTRAND HERITAGE

ORGANIC PINOT NOIR • 42

France, Languedoc-Roussillon

Elegant & smooth with aromas of cherry & wild strawberry

 ST HALLETT FAITH SHIRAZ • 50

Australia, Barossa

Flavours of black cherry, raspberry & chocolate

 LA VIVIENDA TEMPRANILLO • 7.70 | 10.20 | 30

Spain, Castilla - La Mancha

Softs with hints of dark fruits & spice

ERRAZURIZ MERLOT • 9.40 | 12.50 | 37

Chile, Curicó Valley

Fruity flavours of blackcurrant, plum & cherry jam

*spicy
& rich*

 TILIA MALBEC • 8.90 | 11.80 | 35

Argentina, Mendoza

Bold with flavours of plum, cherries & a hint of spice

AMARONE DELLA VALPOLICELLA,

ANTICA VILLA DELLE ROSE • 75

Italy, Veneto

*Savoury & spiced with notes of dried fig,
toasted almond, cinnamon & nutmeg*

 FLAGSTONE POETRY CABERNET SAUVIGNON

8.20 | 11.20 | 33

South Africa, Western Cape

Dark red fruits & mocha with a long finish

CHATEAU LYONNAT BORDEAUX • 58

France, Bordeaux

Humming with raspberries & cherries & a hint of vanilla

WINE



VODKA • 25ml

- ABSOLUT VODKA • 4.50
- ABSOLUT ELYX • 5
- ABSOLUT CITRON • 5
- WYBOROWA • 4.50

TEQUILA • 25ml

- OLMECA ALTOS PLATA • 5
- OLMECA ALTOS REPOSADO • 5.50

RUM • 25ml

- BACARDI WHITE • 4.50
- BACARDI ORO • 5
- KRAKEN SPICED • 5
- MALIBU • 4.50

GIN • 25ml

- BEEFEATER • 4.50
- BEEFEATER PINK • 5
- BEEFEATER 24 • 5.50
- PLYMOUTH • 5
- MALFY ROSA • 5
- MONKEY 47 • 7

WHISK(E)Y & BOURBON • 25ml

Irish

- JAMESON • 4.50

American

- JACK DANIELS • 5
- MAKER'S MARK • 5

Blended Scotch

- BALLANTINES • 4.50
- CHIVAS 12YR • 5

Single Malt Scotch

- THE GLENLIVET FOUNDER'S RESERVE • 6
- LAPHROAIG 10YR • 7
- HIGHLAND PARK 12YR • 6.50

COGNAC • 25ml

- MARTELL VS • 5

LIQUEURS • 25ml

- BAILEY'S • 7
- CAMPARI • 4
- COINTREAU • 4
- DISARONNO AMARETTO • 4
- JAGERMEISTER • 4
- LILLET BLANC • 6
- LUXARDO SAMBUCA • 4
- MARTINI RUBINO • 5.50
- MARTINI AMBRATO • 5.50
- PASSOA • 3.50
- PERNOD • 3.50
- PIMM'S NO1 CUP • 6
- KAHLUA • 4
- APEROL • 5.50

NON ALCOHOLIC SPIRITS • 25ml

- EVERLEAF MOUNTAIN • 5



DRAUGHT BEER

PLEASE ASK YOUR SERVER FOR OUR CURRENT RANGE

BOTTLED BEER • 330ml

INNIS & GUNN ORIGINAL • 6.6% / 7.50

PERONI • 5.1% / 6.50

BUDWEISER • 4.5% / 6.50

BEAVERTOWN NECK OIL IPA • 4.3% / 6.50

MAHOU • 5.1% / 7

STELLA ARTOIS UNFILTERED LAGER • 5% / 6.50

BOTTLED CIDER • 500ml

OLD MOUT STRAWBERRY & APPLE • 4% / 7.50

OLD MOUT BERRIES & CHERRIES • 4% / 7.50

ORCHARD PIG REVELLER • 4.5% / 7

BOTTLED LOW & NO ALCOHOL BEER • 330ml

CORONA CERO • 17kcal / 0% / 5.50

LUCKY SAINT • 16kcal / 0.5% / 5.50

SOFT DRINKS

London Essence all 330ml 3.50

TONIC • 20kcal

ORANGE & ELDERFLOWER TONIC • 19kcal

SODA • 0kcal

ROASTED CRAFTED PINEAPPLE SODA • 20kcal

PINK GRAPEFRUIT SODA • 18kcal

PEACH & JASMINE SODA • 19kcal

RASBERRY & ROSE SODA • 19kcal

GINGER BEER • 20kcal

GINGER ALE • 18kcal

RED BULL • 46kcal / 250ml 5

DIET PEPSI • 0kcal / 330ml 3.50

PEPSI MAX • 1kcal / 330ml 3.50

7UP FREE • 2kcal / 330ml 3.50

FROBISHERS APPLE • 105kcal / 250ml 4

FROBISHERS ORANGE • 90kcal / 250ml 4

J20 Orange & Passionfruit • 19kcal / 275ml 4

FRUIT SHOOT Apple & Blackcurrant • 5kcal / 275ml 3.50

LIPTON PEACH ICE TEA • 66kcal / 500ml 4

BELU WATER Still or Sparkling • 0kcal / 660ml 5

AQUA VITA WATER Still or Sparkling • 0kcal / 330ml 3

Fresh fruit juices are used. Tap water is available on request. Alcoholic beverages are only available to people aged 18 or over.

Drink kcals quoted per 100ml. 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. Menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of staff.



STARTERS, SMALL PLATES & SHARERS • small | large

V ARTISAN BREAD TIN C, G, E, M, MU, N, SS, S, SU
Olive oil, balsamic, flavoured butter & potato skin crisps
629kcal • 6

GF MARINATED ITALIAN OLIVES
93kcal • 4

GF TOMATO & BEETROOT SOURDOUGH
BRUSCHETTA G, M, N, SS, SU
311kcal • 7
Add Smoked Salmon G, F, M, N, S
437kcal • 11

V SOUP OF THE DAY
Artisan bread & salted butter
Please ask your server for today's soup
& allergen information
445kcal • 7

V HOMEMADE NACHOS G, M
Melted cheddar, creamy guacamole, sour cream
& tomato salsa
801kcal • 12
Add Chicken G, M
911kcal • 4

CHICKEN LIVER PARFAIT G, E, M, MU, N, SS, S, SU
Red onion marmalade & brioche
826kcal • 10

GF SRIRACHA & HONEY CHARGRILLED
CHICKEN SKEWERS MU, N, S, SU
Lime & coconut yoghurt
282/538kcal • 7 | 15

V CRISPY CAULIFLOWER G, E, M, MU, SU
Spiced mayonnaise
1202/1501kcal • 6 | 11

WHITEBAIT G, E, F
Zesty lemon aioli
1459/1709kcal • 7 | 13

V DUKKAH CRUSTED BAKED HALLOUMI C, G, M, MU, SS
Lemon glaze
430/560kcal • 8 | 13

SHIN OF BEEF FRITTER G, E, M, MU, SU
Horseradish crème fraîche, chicory & radish salad
729/956kcal • 10 | 17



SCAN TO VIEW OUR
FOOD WASTE POLICY

V VEGAN
V VEGETARIAN
GF GLUTEN FREE

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. Adults need around 2000kcal a day. All prices include VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.

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.

BURGERS

BEEF BURGER* G, E, M, MU, SS, S, SU

* Pairs perfectly with Flagstone Poetry Cabernet Sauvignon

Beef patty, crispy bacon, cheddar, smoky chipotle sauce & fries
1369kcal • 19

*£1 from the sale of every burger to benefit

**magic
breakfast**

Magic Breakfast (charity no. 1102510 in England and SC048202 in Scotland) provides healthy school breakfasts to children at risk of hunger in disadvantaged areas of the UK.

CORNFLAKE CHICKEN BURGER G, E, M, MU, SS, S, SU

* Pairs perfectly with Errazuriz Chardonnay

Gem lettuce, tomato, guacamole, mayonnaise & fries
1319kcal • 18

GF THE BEYOND BURGER S

Vegan brioche bun, gem lettuce, beef tomato, smoky chipotle sauce & fries

1252kcal • 18

SANDWICHES

HAM & CHEESE G, M

Freshly sliced ham & mature cheddar cheese
930kcal • 15

NEW YORK DELI PASTRAMI C, G, E, F, M, MU, N, SS, S, SU

Emmental, sauerkraut, gherkins & spicy tomato mayonnaise on rye bread
605kcal • 15

V AVOCADO, TOMATO & MOZZARELLA G, E, M, N, SS, S

Creamy hummus & pesto on toasted bloomer
875kcal • 15

V VEGAN
V VEGETARIAN
GF GLUTEN FREE

SALADS • small | large

GF **ROASTED MEDITERRANEAN**

VEGETABLES M, N, SS, SU

Butternut squash seed hummus & butternut squash skin pesto
173/346kcal • 7 | 12

V CREAMY BOCCONCINI MOZZARELLA G, M, MU, N, SS, SU

Marinated tomato caprese salad
260/525kcal • 7 | 14

CLASSIC CAESAR SALAD G, E, F, M, MU, N, SS

Cos lettuce, anchovies, Parmesan shavings & dressing
133/266kcal • 8 | 12

Add Chicken G, E, F, M, MU, N, SS

283/442kcal • 10 | 16

Add Smoked Salmon G, E, F, M, MU, N, SS

304/488kcal • 11 | 18

Add Halloumi G, E, F, M, MU, N, SS

369/617kcal • 10 | 16

ZERO WASTE



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BIG PLATES

GF CONFIT DUCK LEG SU

* Pairs perfectly with Gerard Bertrand Heritage Organic Pinot Noir

Fondant potato, carrot purée, braised fennel, orange & red wine reduction
800kcal • 23

GF PAN FRIED SEA BASS F

* Pairs perfectly with Paco y Lola Albarino

Parmentier potatoes, Tenderstem broccoli & fresh salsa verde
256kcal • 20

GF PAN-FRIED CHICKEN BREAST M

* Pairs perfectly with Errazuriz Chardonnay

New potatoes, greens & tarragon jus
697kcal • 18

TIKKA MASALA

Basmati rice with garlic & chilli naan bread

With Chicken G, M, MU, N 2723kcal • 18

V With Vegetables G, M, MU, N 2577kcal • 18

V SPINACH & RICOTTA TORTELLINI G, E, M

Spinach & lemon garlic butter

533/944kcal • 12 | 18

SPICY CHERRY TOMATO RIGATONI G

Baby spinach, chillies, olives & herb oil

420/629kcal • 12 | 15

GF SIRLOIN STEAK M

* Pairs perfectly with Tilia Malbec

Chips, grilled tomato & your choice of sauce

1372kcal • 32

LAMB RUMP G, E, M, S, SU

Goat's cheese croquette, leeks, samphire & lamb jus

762kcal • 26

GF LEMON SOLE F, MU

* Pairs perfectly with Paco y Lola Albarino

New potatoes, greens, caper & anchovy dressing

788kcal • 30

FISH & CHIPS G, E, F, M, MU, SU

* Pairs perfectly with Flagstone Poetry Chenin Blanc

Atlantic cod in ale batter, crushed peas & tartare sauce

802kcal • 18

LOW & SLOW BABY BACK RIBS G, MU

Jack Daniel's BBQ sauce & steak chips

805kcal • 19

-  VEGAN
- V** VEGETARIAN
- GF** GLUTEN FREE

SIDES

 **GF STEAK CHIPS** 343kcal • 4

 **GF FRIES** 236kcal • 4

GF PARMESAN FRIES M 334kcal • 5

 **GF ROAST NEW POTATOES WITH SHALLOTS** 102kcal • 5

V GF BUTTERED BABY SPINACH M 106kcal • 5

V BEER BATTERED ONION RINGS G, M 582kcal • 5

 **GF ROASTED MEDITERRANEAN VEGETABLES** 132kcal • 5

 **GF PARMENTIER POTATOES** 524kcal • 5

PEPPERCORN SAUCE C, G, E, M, S 401kcal • 4

GF CHIMICHURRI SAUCE 199kcal • 3

DESSERTS

V STICKY TOFFEE PUDDING G, E, M, N, P, S
Toffee sauce & vanilla ice cream
503kcal • 6

V MANGO & PASSION FRUIT CHEESECAKE G, M
312kcal • 8

 **GF CHOCOLATE & STRAWBERRY ÉCLAIR**
294kcal • 8

V FOREST FRUIT GATEAU G, M, N
432kcal • 8

SELECTION OF ICE CREAM & SORBET
Please ask your server for our flavours
& allergen information
274kcal • 5

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