



# 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*

11

#### CLOVER CLUB

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

11

#### WHITE RUSSIAN

*Absolut vodka, Kahlua  
& milk*

9

#### RUBY CUP

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

10

#### RASPBERRY & ROSE MOJITO

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

10

#### SPRING GARDEN

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

10



### 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*

10

#### PINK GRAPEFRUIT APEROL SPRITZ

*Aperol, prosecco & London Essence  
pink grapefruit soda*

10

#### STRAWBERRY SPRITZ

*Beefeater Pink gin, prosecco  
& London Essence tonic*

10

#### PEACH SPRITZ

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

10

### Mocktails

#### POLOM-NO

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

45kcal / 10

#### TROPICAL SMASH

*J20 Orange & Passion Fruit,  
grapefruit juice & lime juice*

100kcal / 8

#### PINEAPPLE ICED TEA

*Zero Waste pineapple,  
cinnamon & agave syrup*

82kcal / 8



## 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*

### DA LUCA PINOT GRIGIO • 32

Italy, Sicilia

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

*floral &  
elegant*

### ERRAZURIZ CHARDONNAY • 9.40 | 12.50 | 37

Chile, Casablanca Valley

*Fresh & juicy with tropical flavours*

### 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*

## ROSÉ WINE • 175ml | 250ml | bottle

### MARCHESI ERVANI PINOT GRIGIO

ROSATO DELLE VENEZIE • 7.70 | 10.20 | 30

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*

## CHAMPAGNE & SPARKLING • 125ml | bottle

### CHAMPAGNE LANSON

PERE ET FILS BRUT • 16 | 80

France, Champagne

*Elegant & crisp with notes of grapefruit*

### DA LUCA PROSECCO • 7 | 36

Italy, Veneto

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

## 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, Curico 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*

### FLAGSTONE POETRY CABERNET SAUVIGNON

8.20 | 11.20 | 33

South Africa, Western Cape

*Dark red fruits & mocha with a long finish*

-  VEGAN
-  ORGANIC
-  SUSTAINABLE

125ml available on request

WINE



## VODKA • 25ml

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ABSOLUT VODKA • 4  
ABSOLUT ELYX • 4.50  
ABSOLUT CITRON • 4.50  
WYBOROWA • 4

## TEQUILA • 25ml

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OLMECA ALTOS PLATA • 4.50  
OLMECA ALTOS REPOSADO • 5

## RUM • 25ml

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BACARDI WHITE • 4  
BACARDI ORO • 4.50  
KRAKEN SPICED • 4.50  
MALIBU • 4

## GIN • 25ml

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BEEFEATER • 4  
BEEFEATER PINK • 4.50  
BEEFEATER 24 • 4.50  
PLYMOUTH • 4  
MALFY ROSA • 4.50  
MONKEY 47 • 6.50

## WHISK(E)Y & BOURBON • 25ml

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### *Irish*

JAMESON • 4

### *American*

JACK DANIELS • 4.50  
MAKER'S MARK • 4.50

### *Blended Scotch*

BALLANTINES • 4  
CHIVAS 12YR • 4.50

### *Single Malt Scotch*

THE GLENLIVET FOUNDER'S RESERVE • 5  
LAPHROAIG 10YR • 6.50  
HIGHLAND PARK 12YR • 6

## COGNAC • 25ml

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MARTELL VS • 4.50

## LIQUEURS • 25ml

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BAILEY'S • 7  
CAMPARI • 3.50  
COINTREAU • 3.50  
DISARONNO AMARETTO • 3.50  
JAGERMEISTER • 3.50  
LILLET BLANC • 5.50  
LUXARDO SAMBUCA • 3  
MARTINI RUBINO • 5  
MARTINI AMBRATO • 5  
PASSOA • 3.50  
PERNOD • 3.50  
PIMM'S NO1 CUP • 5.50  
KAHLUA • 4  
APEROL • 5

## NON ALCOHOLIC SPIRITS • 25ml

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EVERLEAF MOUNTAIN • 4



## DRAUGHT BEER

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PLEASE ASK YOUR SERVER FOR OUR CURRENT RANGE

## BOTTLED BEER • 330ml

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- INNIS & GUNN ORIGINAL • 6.6% / 7
- PERONI • 5.1% / 6
- BUDWEISER • 4.5% / 6
- BEAVERTOWN NECK OIL IPA • 4.3% / 6
- MAHOU • 5.1% / 6.50
- STELLA ARTOIS UNFILTERED LAGER • 5% / 6

## BOTTLED CIDER • 500ml

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- OLD MOUT STRAWBERRY & APPLE • 4% / 7
- OLD MOUT BERRIES & CHERRIES • 4% / 7
- ORCHARD PIG REVELLER • 4.5% / 6.50

## BOTTLED LOW & NO ALCOHOL BEER • 330ml

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- CORONA CERO • 17kcal / 0% / 5
- LUCKY SAINT • 16kcal / 0.5% / 5

## SOFT DRINKS

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**London Essence** all 330ml 3

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 4.50

DIET PEPSI • 0kcal / 330ml 3

PEPSI MAX • 1kcal / 330ml 3

7UP FREE • 2kcal / 330ml 3

FROBISHERS APPLE • 105kcal / 250ml 3.50

FROBISHERS ORANGE • 90kcal / 250ml 3.50

J20 Orange & Passionfruit • 19kcal / 275ml 3.50

FRUIT SHOOT Apple & Blackcurrant • 5kcal / 275ml 3

LIPTON PEACH ICE TEA • 66kcal / 500ml 3.50

BELU WATER Still or Sparkling • 0kcal / 660ml 4.50

AQUA VITA WATER Still or Sparkling • 0kcal / 330ml 2.50

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



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 HALF ROAST CHICKEN

\* Pairs perfectly with Errazuriz Chardonnay

With your choice of side  
1887kcal • 24

### 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

### 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

## 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



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

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