



# BAR MENU

FOOD & DRINK



## STARTERS, SMALL PLATES &amp; SHARERS

**Marinated Italian Olives Ve 4****Warm Bread & Oil v 5**

Butter, olive oil &amp; balsamic

**Soup Of The Day 8**

Warm bread, butter

Please ask your server about allergens in this dish

**Smoked Paprika Squid 10**

Chilli jam, charred lime G, MO, MU

**Superfood Falafel Ve 10**

Harrissa hummus, flatbread, olives SS

**Honey & Mustard Chipolatas 6**

Pork skin popcorn G, MU, SU

**This Isn't Chicken Wings Ve 10**Vegan 'chicken' wings,  
FRANK'S REDHOT® Buffalo Wings Sauce,  
celery C, MU, S**Whipped Feta & Honey v GF 6**

Pitta bread M

**Black Pudding Bon Bon 10**Smoked baconnaise, watercress  
G, E, MU**Buttermilk Chicken Wings 10**6 wings, chilli, spring onion, peppers,  
blue cheese dip C, G, E, M

## SALADS

**Classic Caesar Salad 14**

Cos lettuce, anchovies, croutons, Parmesan shavings, dressing G, E, F, M

**Club Salad 14**Bacon, soft egg, new potatoes, gem lettuce, sundried tomatoes,  
French dressing G, E, M**Superfood Poke Bowl Salad Ve 14**Carrot and courgette noodles, shredded cabbage, spinach, edamame beans,  
crispy onions, teriyaki, soy dressing G, SS, S, SU**Add Chicken 5****Add Halloumi 5**

M

**Add King Prawn Skewer 6**

CR

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## FOOD

### SANDWICHES

#### Ham & Cheese 13

Freshly sliced ham, mature cheddar cheese  
G, M, MU

#### Steak Ciabatta 18

Red onion jam, aioli, rocket,  
tomato, fries G, E, M, SU

#### Egg Mayonnaise & Watercress v 12

Side salad, crisps G, E, M

#### Chicken & Bacon Mayonnaise 12

Side salad, crisps G, M, MU

#### Club Sandwich 15

Chicken, bacon, lettuce, tomato,  
mayonnaise, crisps G, E, M

#### Smoked Salmon Bagel 16

Cream cheese, cucumber G, F, M, MU

#### Hummus & Roasted Red Pepper ve 13

Gem lettuce, side salad, crisps G, SS

### BURGERS

#### Beef Burger 19

Crispy bacon, cheddar, tomato relish,  
fries C, G, E, M, SU

#### Korean Chicken Burger 19

Gem lettuce, tomato, gochujang bbq sauce,  
sweet potato fries C, G, E, M, S, SS, SU

#### The BEYOND Burger ve 19

Vegan brioche bun, gem lettuce, beef tomato,  
vegan mayonnaise, fries C, G, MU, SU

## FOOD

### MAINS

#### Chilli, Garlic & Lime Chargrilled Chicken Skewer 18

Basmati rice, harissa hummus,  
flatbread G, M, SS

#### Lamb Rogan Josh 18

Basmati rice, naan bread C, G

#### Sri Lankan Vegetable Curry v 17

Basmati rice, naan bread C, G

#### Beer Battered Fish & Chips 19

Mushy peas, lemon, tartare sauce  
C, G, E, F, MU, SU

#### Nachos v 12

Sour cream, salsa, guacamole,  
cheddar G, M

#### 6oz Sirloin Steak 28

Confit tomato, fries

### SAUCES

#### Peppercorn 4

C, M, SU

#### Bearnaise 4

E, M

#### Chimichurri 4

SU

### SIDES

#### Chunky Chips v GF 5

#### Fries v GF 5

#### Parmesan Fries v 6

M

#### Beer Battered Onion Rings v 5

G, SU

#### House Salad v 4

G, MU

#### Invisible Chips 4

0% calories. 100% charity.

All proceeds go to Hospitality Action  
who are committed to getting the  
hospitality industry back on its feet,  
one portion of 'chips' at a time.

[www.invisiblechips.org.uk](http://www.invisiblechips.org.uk)

### DESSERTS

#### Sticky Toffee Pudding v 8

Salted caramel ice cream, toffee sauce  
G, E, M

#### Glazed Lemon Tart v GF 8

English raspberries, clotted cream M

#### Local Cheese Board v 11

Three local cheeses, crackers, grapes,  
celery, chutney C, G, E, M, SS, S

#### Jude's Ice Cream v 8

Pick three flavours, please ask your  
server for our selection M

#### Cookie Dough v 8

Vanilla ice cream, chocolate sauce  
G, E, M

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**V** VEGETARIAN **Ve** VEGAN **GF** GLUTEN FREE

## BUBBLES & WHITE

### CHAMPAGNE & SPARKLING WINE

125ml / bottle

#### Da Luca Prosecco 7 / 36

*Italy, Veneto*

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

#### Champagne Lanson Pere et Fils Brut ve 15 / 80

*France, Champagne*

Elegant & crisp with notes of grapefruit SU

#### Silverhand Estate Silver Reign Brut ve 50

*England, Kent*

Citrus, fresh pears & cut green apple flavours SU

### WHITE WINE

175ml / 250ml / bottle

#### FRESH & CRISP

#### La Vivienda Verdejo 7.7 / 10.2 / 30

*Spain, Castilla - La Mancha*

Zesty lemon & lime flavours with a soft finish SU

#### Flagstone Poetry Chenin Blanc ve

8.2 / 11.2 / 33

*South Africa, Western Cape*

Refreshing green apples with juicy pineapple SU

#### Da Luca Pinot Grigio 8 / 11 / 32

*Italy, Sicilia*

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

#### FLORAL & ELEGANT

#### Errazuriz Chardonnay 9.4 / 12.5 / 37

*Chile, Casablanca Valley*

Fresh & juicy with tropical flavours SU

#### Petal & Stem Sauvignon Blanc ve 10.2 / 13.5 / 40

*New Zealand, Marlborough*

Passion fruit with fresh flavours of gooseberry SU

#### Paco & Lola Albariño ve 50

*Spain, Galicia*

Notes of green apples with pears & blossom SU

## RED & ROSÉ

### RED WINE

175ml / 250ml / bottle

#### LIGHT & JUICY

#### La Vivienda Tempranillo 7.7 / 10.2 / 30

*Spain, Castilla - La Mancha*

Softs with hints of dark fruit & spice SU

#### Errázuriz Merlot 9.4 / 12.5 / 37

*Chile, Curico Valley*

Fruity flavours of blackcurrant, plum & cherry jam SU

#### Gérard Bertrand Heritage

#### Organic Pinot Noir ve 42

*France, Languedoc-Roussillon*

Elegant & smooth with aromas of cherry & wild strawberry SU

#### St Hallett Faith Shiraz ve 50

*Australia, Barossa*

Flavours of black cherry, raspberry & chocolate M, SU

#### SPICY & RICH

#### Flagstone Poetry Cabernet Sauvignon ve 8.2 / 11.2 / 33

*South Africa, Western Cape*

Dark red fruits & mocha with a long finish SU

#### Tilia Malbec ve 8.9 / 11.8 / 35

*Argentina, Mendoza*

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

### ROSÉ WINE

175ml / 250ml / bottle

#### Marchesi Ervani Pinot Grigio v 7.7 / 10.2 / 30

*Italy, Veneto*

Soft floral flavours with a refreshing finish SU

#### Gérard Bertrand Gric Blanc Rosé ve 42

*France, Langeudoc-Roussillon*

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

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## HOUSE FAVOURITES

**Espresso Martini** 11

Absolut vodka, Zero Waste coffee liqueur,  
sugar syrup, double espresso

**Paloma** 10

Olmea Altos tequila, London Essence  
grapefruit soda, agave syrup

**White Russian** 9

Absolut vodka, Zero Waste  
coffee liqueur, milk M

**Raspberry & Rose Mojito** **ve** 10

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

**Old Fashioned** **ve** 12

Jameson whiskey, Angostura bitters,  
syrup & orange zest

**Passion Fruit Punch** **ve** 10

Bacardi Oro rum, Passoa, lime juice,  
London Essence roasted pineapple soda

**Cherish The Devil** **ve** 11

Patron Silver tequila, cherry liqueur,  
London Essence ginger ale, lime juice N

**Pina Colada Cooler** **v** 10

Malibu, London Essence roasted  
pineapple soda

**Clover Club** **ve** 11

Lillet, Beefeater gin, gomme syrup,  
bitter, raspberry jam SU

**Long Manhattan** **v** 10

Chivas Regal 12Yr Scotch, Martini Rubino  
vermouth, grenadine, London Essence  
orange & fig soda SU

**Pannetone Highball** **v** 10

Bacardi Spiced rum, Disaronno amaretto  
& Pepsi Max G, S

**Classic Negroni** **v** 11

Bombay Sapphire gin, Martini Rubino  
vermouth, Campari

**Summer Cup** 10

Bacardi Oro Rum, Pimm's,  
London Essence ginger ale

## MOCKTAILS

**Polom-no** 10

Everleaf mountain, grapefruit juice,  
lime juice, agave syrup, London  
Essence grapefruit soda

**Tropical Smash** **ve** 8

J20 orange & passion fruit, grapefruit  
juice, lime juice

**Pineapple Iced Tea** 8

Zero Waste pineapple, cinnamon,  
agave syrup

**Floradora** **v** 10

Everleaf mountain, lime juice,  
raspberry syrup, London Essence  
ginger beer

## VODKA

**Absolut Vodka** **ve** 4.7**Absolut Vanilla** 5**Absolut Citron** **ve** 5**Absolut Elyx** **ve** 6**Grey Goose** **ve** 6.5

## GIN

**Beefeater** **ve** 4.7**Beefeater Pink** **ve** 4.8**Beefeater Blood Orange** **ve** 4.8**Bombay Sapphire** **ve** 5**Bombay Citron Presse** **ve** 5**That Boutique-Y Gin Co**  
**Rhubarb Triangle** 5.5

## TEQUILA

**Patron Silver** **ve** 7.5**Olmea Altos Reposado** **ve** 5.5**Olmea Altos Plata** **ve** 5.5

## RUM

**Bacardi Blanca** **ve** 4.7**Bacardi Oro** **ve** 4.7**Bacardi Spiced** **v** 4.7**Malibu** **v** 4.5**Bumbu** 6WHISKEY &  
BOURBON**Jameson** **ve** 4.7**Jack Daniels** **ve** 5**Maker's Mark** **ve** 5**Ballantines** **ve** 4.7**Chivas 12yr** **ve** 5**The Glenlivet**  
**Founder's Reserve** 6**Laphroaig 10yr** 7.5**Highland Park 12yr** 7

## LIQUEURS

**Baileys** **v** M 7**Campari** **v** 5**Cointreau** **ve** 5**Disaronno Amaretto** **ve** G, S 6**Everleaf Mountain** 5**Lillet Blanc** **ve** Su 6.3**Luxardo Sambuca** **ve** 4.7**Martini Rubino** Su 5.5**Martini Ambrato** Su 5.5**Passoa** **ve** 6**Pernod** **ve** 5.5**Pimms No1 Cup** **ve** 6**Kahlua** 7**Aperol** **ve** 5.5

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## DRAUGHT BEER

Please ask your server for our current range

### BOTTLED BEER

330ml

**Innis & Gunn Original** 6.6% **Ve** G 7

**Peroni** **Ve** 5.1% G 6

**Peroni Gluten Free** **Ve** **GF** 5.0% 6.2

**Budweiser** **Ve** 4.5% G 6.2

**Mahou** **Ve** 5.1% G 6.7

**Stella Artois**

**Unfiltered Lager** 5.0% G 6.2

**Beavertown Neck Oil IPA** (Can) 4.3% G 6.2

### BOTTLED CIDER

500ml

**Kopparberg** **Ve** 4.0% SU 7

Strawberry & lime

Mixed fruits

**Orchard Pig Reveller** **Ve** 4.5% SU 6.7

### BOTTLED LOW & NO ALCOHOL

330ml

**Corona Cero** 0.0% G 5.5

**Lucky Saint** **Ve** 0.5% G 5.5

### SOFT DRINKS

**London Essence** 3.2

tonic **Ve**

orange & elderflower tonic **Ve**

soda **Ve**

roasted pineapple soda **Ve**

pink grapefruit soda **V**

peach & jasmine soda **Ve**

raspberry & rose soda **Ve**

ginger beer **Ve**

ginger ale **Ve**

**Red Bull** **v** 250ml 4.5

**Diet Pepsi** **Ve** 330ml 3.2

**Pepsi Max** **Ve** 330ml 3.2

**7up Free** **Ve** 330ml 3.2

**Frobishers Apple** **Ve** 250ml 3.5

**J20** **Ve** 3.5

Orange & passionfruit 275ml

**Fruit Shoot** **Ve** 3.2

Apple & blackcurrant 275ml

**Lipton Peach Ice Tea** **Ve** 500ml 3.7

**Belu Water** **Ve** 4.7

Still or Sparkling 750ml

**Aqua Libra Water** **Ve** 2.7

Still or Sparkling 330ml

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For information on events at this hotel head to [MemoriesMadeMarriott.co.uk](http://MemoriesMadeMarriott.co.uk)