

Bar & Lounge Menu

Light Bites

Grilled Sourdough, Netherend Salted Butter 428 kcal 1791 kJ   	 0.3 kg CO ₂ e	£2.50
Marinated Olives 259 kcal 1084 kJ  	 0.1 kg CO ₂ e	£3.00
Spiced Nuts 640 kcal 2678 kJ  	 0.3 kg CO ₂ e	£3.00

Pizza

Sourdough pizza base with 100% Italian Mozzarella










Roasted Tomato Sauce, Mozzarella & Basil 963 kcal 4029 kJ  	 0.7 kg CO ₂ e	£12.00
Milano Salami, Pickled Shallot, Rocket 1091 kcal 4565 kJ	 0.9 kg CO ₂ e	£13.00
British Heritage Tomato, Courgette & Basil Dressing 983 kcal 4113 kJ  	 0.8 kg CO ₂ e	£13.00
Garlic & Rosemary Butter, Mozzarella 1345 kcal 5627 kJ  	 1.1 kg CO ₂ e	£12.00

Sandwiches











Served on White or Wholemeal Bloomer Bread with Crisps & Side Salad

Maple Glazed Bacon, Tomato & Baby Gem Lettuce 593 kcal 2481 kJ 	 0.5 kg CO ₂ e	£7.00
Roasted Chicken Caesar, Baby Gem Lettuce & Parmesan 703 kcal 2941 kJ 	 0.9 kg CO ₂ e	£7.00
Smoked Salmon, Lemon & Dill Pâté, Salad 622 kcal 2602 kJ 	 0.5 kg CO ₂ e	£7.00
Chickpea Houmous, Roasted Red Pepper & Salad 521 kcal 2180 kJ  	 0.4 kg CO ₂ e	£7.00

Chef's Favourites

British Chicken Katsu Curry Rice, Sesame Pickled Vegetables, Prawn Crackers 972 kcal 4067 kJ 	 1.0 kg CO ₂ e	£14.00
Fish & Chips Crushed Peas, Tartare Sauce, Lemon 1186 kcal 4960 kJ 	 0.6 kg CO ₂ e	£14.00
Pulled Oat Taco Coriander Slaw, Pickled Red Onions, Tomato Salsa 514 kcal 2151 kJ 	 0.3 kg CO ₂ e	£14.00
Plant Based Burger Vegan Brioche, Baby Gem, Dill Pickle, Vegan Mayonnaise, Chips 1146 kcal 4795 kJ  	 0.6 kg CO ₂ e	£14.00
Chargrilled British Beef Burger Brioche Bun, Cheddar, Baby Gem, Dill Pickle, Chips 1324 kcal 5540 kJ 	 4.7 kg CO ₂ e	£15.00

Salads

Tandoori Spiced Cauliflower Spiced Pickled Cauliflower Stem, Crispy Onions, Coriander 260 kcal 1088 kJ  	 0.2 kg CO ₂ e	Small £6.00 Large £12.00
Roasted Bulghar Wheat Roasted Red Pepper Dressing & Pomegranate 407 kcal 1703 kJ 	 0.2 kg CO ₂ e	Small £6.00 Large £12.00
Add on a Protein		
Chargrilled British Chicken 172 kcal 720 kJ 	 0.6 kg CO ₂ e	Small £3.00 Large £6.00
Chargrilled Halloumi 365 kcal 1527 kJ  	 1.1 kg CO ₂ e	Small £3.00 Large £6.00



More Menu Options on Reverse

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Sides

Dressed Salad 22 kcal 92 kJ VG GF	 0.1 kg CO ₂ e	£3.95
Chips 460 kcal 1925 kJ VG GF	 0.2 kg CO ₂ e	£3.95
Sweet Potato Fries 334 kcal 1397 kJ VG GF	 0.2 kg CO ₂ e	£3.95

Desserts

Rhubarb & Apple Crumble Cinnamon Shortbread Crumble, Jude's Vanilla Ice Cream 682 kcal 2853 kJ V VG A	 0.7 kg CO ₂ e	£6.00
Sticky Toffee Pudding Treacle Toffee Sauce, Jude's Salted Caramel Ice Cream 666 kcal 2787 kJ V	 1.1 kg CO ₂ e	£6.00
Selection of Jude's Ice Cream Chocolate Strawberry Vanilla Salted Caramel Honeycomb 411 kcal 1720 kJ V GF VG A		£6.00
<i>Jude's is Britain's first carbon negative ice cream company, removing more CO₂e from the atmosphere than it emits</i>		

If you are on a Dinner inclusive package, your package entitles you to £29.00 allowance towards food, anything above £29.00 will be charged

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0.1-0.5 kg CO₂e
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Medium
0.6-1.5 kg CO₂e
Meals with a medium climate impact have a carbon footprint comparable to the average lunch or dinner in the UK today, which is roughly 1.6 kg CO₂e.



High
1.6+ kg CO₂e
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Restaurant Menu











Light Bites

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Spiced Nuts 640 kcal 2678 kJ  	 0.3 kg CO ₂ e	£3.00













Starters

British Heritage Tomatoes Basil, Confit Garlic & Burnt Onion Powder 184 kcal 770 kJ  	 0.4 kg CO ₂ e	£6.50
Smoked Salmon & Dill Pâté Fried Capers, Chargrilled Sourdough, Herb Oil 450 kcal 1883 kJ	 0.5 kg CO ₂ e	£6.50
Beetroot Tartar Golden Beetroot Chutney, Pickled Cucumber, Seaweed Crumb 227 kcal 950 kJ  	 0.2 kg CO ₂ e	£6.50
Pulled Ras el Hanout Spiced Chicken Tahini Yoghurt, Smoked Chickpeas, Spring Vegetable Salad 438 kcal 1833 kJ 	 0.6 kg CO ₂ e	£6.50
Soup of the Day Grilled Sourdough, Netherend Salted Butter		£5.50










Salads

Tandoori Spiced Cauliflower Spiced Pickled Cauliflower Stem, Crispy Onions, Coriander 260 kcal 1088 kJ  	 0.2 kg CO ₂ e	Small £6.00 Large £12.00
Roasted Bulghar Wheat Roasted Red Pepper Dressing & Pomegranate 407 kcal 1703 kJ 	 0.2 kg CO ₂ e	Small £6.00 Large £12.00
Add on a Protein		
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Chargrilled Halloumi 365 kcal 1527 kJ  	 1.1 kg CO ₂ e	Small £3.00 Large £6.00

Chef's Favourites

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Fish & Chips Crushed Peas, Tartare Sauce, Lemon 1186 kcal 4960 kJ 	 0.6 kg CO ₂ e	£14.00
Pulled Oat Taco Coriander Slaw, Pickled Red Onions, Tomato Salsa 514 kcal 2151 kJ 	 0.3 kg CO ₂ e	£14.00
Plant Based Burger Vegan Brioche, Baby Gem, Dill Pickle, Vegan Mayonnaise, Chips 1146 kcal 4795 kJ  	 0.6 kg CO ₂ e	£14.00
Chargrilled British Beef Burger Brioche Bun, Cheddar, Baby Gem, Dill Pickle, Chips 1324 kcal 5540 kJ 	 4.7 kg CO ₂ e	£15.00

Main Courses

Chargrilled Hispi Cabbage Oxford Blue Cheese, Miso Dressing, Tenderstem Broccoli, Parsley & Mint Salsa 535 kcal 2238 kJ  	 0.7 kg CO ₂ e	£14.00
Fried Polenta Cake Cannellini Beans, Roasted Spring Vegetables, Red Pepper Dressing 593 kcal 2481 kJ 	 0.4 kg CO ₂ e	£14.00
Pan Fried British Lamb Rump Cauliflower Cous Cous, Cauliflower Puree, Pickles & Lentil Dhal 996 kcal 4167 kJ	 4.9 kg CO ₂ e	£17.00
Roasted British Chicken Supreme Chicken, Potato & Tarragon Fritter, Pea and Broad Bean Fricassee, Chive Oil 454 kcal 1900 kJ	 1.2 kg CO ₂ e	£16.00
Chalk Stream Trout Chargrilled Courgette, Courgette and Basil Puree, British New Potatoes 564 kcal 2360 kJ 	 0.9 kg CO ₂ e	£16.00

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Grills

All Served with Dressed Salad and Chips

5oz British Bavette Steak		£16.00
622 kcal 2602 kJ		
8oz British Sirloin Steak		£20.00
675 kcal 2824 kJ		
Half Grilled British Chicken		£16.00
836 kcal 3498 kJ		

Sauces

Bearnaise		£2.50
331 kcal 1385 kJ		
Peppercorn		£2.50
123 kcal 515 kJ		
Spicy Amarillo		£2.50
8 kcal 33 kJ		

Pizza

Sourdough pizza base with 100% Italian Mozzarella

Roasted Tomato Sauce, Mozzarella & Basil		£12.00
963 kcal 4029 kJ		
Milano Salami, Pickled Shallot, Rocket		£13.00
1091 kcal 4565 kJ		
British Heritage Tomato, Courgette & Basil Dressing		£13.00
983 kcal 4113 kJ		
Garlic & Rosemary Butter, Mozzarella		£12.00
1345 kcal 5627 kJ		

Sides

Buttered Hispi Cabbage		£3.95
131 kcal 548 kJ		
Sauteed Spring Greens		£3.95
125 kcal 523 kJ		
Dressed Salad		£3.95
22 kcal 92 kJ		
British New Potatoes		£3.95
249 kcal 1042 kJ		
Chips		£3.95
460 kcal 1925 kJ		
Sweet Potato Fries		£3.95
334 kcal 1397 kJ		

Desserts

Banana Parfait		£6.00
Salted Peanut and Banana Praline, Coffee Ground Syrup		
530 kcal 2218 kJ		
Rhubarb & Apple Crumble		£6.00
Cinnamon Shortbread Crumble, Jude's Vanilla Ice Cream		
682 kcal 2853 kJ		
White Chocolate Mousse		£6.00
Raspberry Compote, Caramelised Chocolate, Raspberry Sorbet		
614 kcal 2569 kJ		
Sticky Toffee Pudding		£6.00
Treacle Toffee Sauce, Jude's Salted Caramel Ice Cream		
666 kcal 2787 kJ		
Selection of British Cheese		£7.00
Seeded Crackers, Celery, Grapes, Seasonal Chutney		
614 kcal 2569 kJ		
Selection of Jude's Ice Cream		£6.00
Chocolate Strawberry Vanilla		
Salted Caramel Honeycomb		
411 kcal 1720 kJ		

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Room Service Menu

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A £5 Supplement will be charged for your room service order
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Wine Menu

White

Trebbiano, Italy VG Light, Tropical, Fruity	Bottle £19.95 175ml £5.50 / 250ml £6.75
Sauvignon Blanc, Chile Chile, Citrus, Tropical	Bottle £21.00 175ml £5.75 / 250ml £7.00
Chenin Blanc, South Africa Smooth, Peaches, Apricots	Bottle £22.00 175ml £6.00 / 250ml £7.50
Chardonnay, Australia Pineapples, Bananas	Bottle £22.50 175ml £6.25 / 250ml £7.50
Pinot Grigio, Argentina VG Peaches, Oranges, Apricots	Bottle £23.00 175ml £6.50 / 250ml £7.75
Sauvignon Blanc, New Zealand Refreshing, Limes, Gooseberries	Bottle £26.50 175ml £6.50 / 250ml £7.75

Sparkling

NV Brut Baron De Marck Gobillard, France Chardonnay / Apples, Lemons, Brioche	Bottle £45.00
Moet & Chandon Imperial, France Toast, Lemons, Intense	Bottle £65.00
Prosecco, Italy Glera / Bubbles, Pears, Apples	Bottle £30.00 125ml £6.50

Red

Sangiovese, Italy Light, Fruity, Cherries	Bottle £19.95 175ml £5.50 / 250ml £6.75
Merlot, Chile VG Plummy, Blackcurrants, Smooth	Bottle £21.00 175ml £5.75 / 250ml £7.00
Cabernet Sauvignon, Chile Berries, Vanilla, Flavourful	Bottle £22.00 175ml £6.00 / 250ml £7.50
Shiraz, South Africa VG Full-bodied, Vibrant, Blackberries	Bottle £22.50 175ml £6.25 / 250ml £7.50
Malbec, Argentina VG Rich, Plum Jam, Black Cherry	Bottle £23.00 175ml £6.50 / 250ml £7.75
Tempranillo, Spain VG Red Berries, Cloves, Vanilla	Bottle £26.50 175ml £7.00 / 250ml £8.90

Rosé

Pino Grigio Blush, Italy VG Crisp, Cranberries, Red Berries	Bottle £21.00 175ml £5.85 / 250ml £7.00
White Zindandel, USA Sweet, Strawberries, Raspberries	Bottle £23.00 175ml £6.00 / 250ml £7.75

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All wines that are served by the glass are also available in 125ml measures.

Proof of 18+ may be required. The team kindly ask you to drink responsibly. For more information visit: drinkaware.co.uk

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