



BAR MENU

DRAUGHT

	PINT	HALF
BATH GEM 4.8%	£6.2	£3.5
Well-balanced amber ale that sees the malty character from the Maris Otter barley really shine through.		
TOAST PALE ALE 5%	£6.2	£3.5
A smooth, balanced Pale Ale. Brewed with surplus fresh bread, malted barley and all UK Admiral, Cascade, Olicana, Chinook and Jester hops.		
TOAST RISE UP LAGER 4.6%	£6.2	£3.50
A seriously refreshing, Helles-style Lager with all English ingredients. Clean, light and crisp. Crafted with surplus bread, malted barley and English hops.		
THATCHER'S GOLD 4.8%	£6.2	£3.5
Gold showcases the very best of what cider making is all about. Crafted from a blend of some of your favourite apples, including Dabinett and Harry Masters Jersey, Gold sets the standard. A real 'cider drinker's cider'.		
KOREV 4.8%	£6.4	£4
Pale gold like the morning sun, fresh and crisp like a coastal breeze, full-on refreshment like waves crashing against our shores. This is the coast in a glass. Born in Cornwall, the enchanting land of stunning coastlines, industrial heritage and life by the sea has helped shape Korev.		
GUINNESS 4.2%	£6.6	£3.5
Possessing a malty sweetness and a hoppy bitterness, with notes of coffee and chocolate. A roasted flavour also comes through, courtesy of the roasted unmalted barley that goes into its brewing. It has a sweet nose, with hints of malt breaking through, and its palate is smooth creamy, and balanced. Velvety, you might even say.		

BOTTLED BEER & CIDER

BIRRA MORETTI	330ml	£5.25
CORONA	330ml	£5.25
PERONI GF	330ml	£5.25
PERONI 0%	330ml	£5.25
TOAST	330ml	£5.5
Grassroots Pale, New Dawn Session		
THATCHER'S BOTTLES	500ml	£6.4
Haze, Rose		
OLD MOUT	500ml	£6.4
Berries & Cherries, Kiwi & Lime		



Please note a discretionary 10% service charge will be applied to your bill.

SOFT DRINKS

APPLETISER			£3.5
COCA COLA	200ml	£3	330ml £4
DIET COKE	200ml	£3	330ml £4
FANTA			£4
FRANKLINS TONIC			£3
Indian, Light, Sicilian Lemon, Elderflower & Cucumber, Ginger Ale, Ginger Beer, Lemonade, Mallorcan			
FRANKLINS SODA			£3
Soda, Mandarin & Ginger Soda, Pineapple & Almond Soda			
FRANKLINS LEMONADE			£3.5
Elderflower Lemonade, Raspberry Lemonade, Rhubarb Lemonade			
FROBISHERS			£3.25
Apple, Cranberry, Mango, Orange, Pineapple, Tomato			
FRUIT SHOOT			£2
J2O			£3.25
Apple & Raspberry, Orange & Passionfruit			
RED BULL			£4.2

HOT DRINKS

ESPRESSO	£3
DOUBLE ESPRESSO	£3.5
MACCHIATO	£3.5
AMERICANO	£3.5
CAPPUCCINO	£4
FLAT WHITE	£4
LATTE	£4
MOCHA	£4
HOT CHOCOLATE	£4
LIQUEUR COFFEE	£8.5
ENGLISH BREAKFAST TEA	£3.5
TEA	£3.5
English Breakfast, Early Grey, Decaf, Green, Peppermint	

*Syrups available on request – Almond, Salted Caramel, Vanilla



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SUSTAINABLE PRACTISE

- Our Picks -

ARBIKIE DISTILLERY

The World's First Climate Positive Spirits: Meaning 'nature' in Gaelic, the revolutionary Nàdar duo harness the power of nature and science to create the world's first climate positive spirits, made from the most innovative and surprising ingredient - the humble pea. Nàdar is at the forefront of fighting climate change and biodiversity loss, avoiding more carbon emissions than it produces.

NÀDAR VODKA £5.5 | NÀDAR GIN £5.5

GIN LONDON DRY

6 O'CLOCK GIN	£5.5
Strikingly smooth to taste and beautiful to behold in its iconic Bristol-blue glass bottle, with a soft and citrusy flavour, led by juniper, carefully balanced with coriander seed, angelica root, orris root, winter savoury, elderflower and orange peel.	
6 O'CLOCK BRUNEL	£6
Exquisitely engineered for a more complex flavour profile, with extra juniper and the introduction of six new botanicals - green cardamom, nutmeg, cumin, cassia bark, cubeb pepper and lemon - for a bolder, richer flavour; an earthy sweetness combines with citrus freshness for a dry spicy finish.	
BATHTUB GIN	£5.5
BATHTUB SLOE GIN	£5
BEEFEATER	£5
BOMBAY SAPPHIRE	£5.5
HENDRICK'S	£6
MONKEY 47	£5.5
TANQUERAY 10	£6

FLAVOURED GINS

BEEFEATER PINK	£5
MALFY	£5.5
Con Arancia (Blood Orange), Con Limone (Lemon), Con Rosa (Pink Grapefruit)	
WARNER'S ELDERFLOWER	£5.5
WARNER'S RHUBARB	£5.5

VODKA

ABSOLUT	£5
Original, Citron, Raspberri, Vanilia	
BLACK COW	£5.5
GREY GOOSE	£6
ŻUBRÓWKA	£5

COGNAC

HENNESSY XO	£15.5
HENNESSY VS	£6.5
MARTELL	£5.5

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LIQUEURS

BAILEYS	£6
DISARONNO	£5
MALIBU	£5
PEACH SCHNAPPS	£4.5
SOUTHERN COMFORT	£5

SHOTS

COFFEE CAZCABEL	£3.5
JÄGERMEISTER	£3.5
OLMECA TEQUILA	£3.5
BLACK SAMBUCA	£3.5
TEQUILA ROSE	£3.5

RUM

BACARDI	£5
CAPTAIN MORGAN'S SPICED	£5.5
CAPTAIN MORGAN'S DARK	£5.5
HAVANA CLUB 3 YO	£5
APPLETON ESTATE KINGSTON GOLD RUM	£5.5
KRAKEN	£5.5
PUSSER'S GUN POWDER PROOF RUM	£5.5

BLENDED WHISKEY/BOURBON

BULLEIT RYE	£5.5
JACK DANIELS	£5
JAMESON	£5.5
JOHNNIE WALKER BLACK	£5
MAKER'S MARK	£5.5
WOODFORD RESERVE	£6.5

SINGLE MALT

COTSWOLD SINGLE MALT	£5.5
BRUICHLADDICH	£7
GLENFIDDICH FIRE AND CANE	£5.5
GLENFIDDICH 12 YO	£7
GLENFIDDICH 15 YO	£8
GLENFIDDICH 21 YO	£15.5
HAKUSHU	£9
LAGAVULIN 16 YO	£8.5
OBAN 14 YO	£9

WHITE WINE

175ml 250ml Bottle

BORSARI INZOLIA, IGT £7.5 £10 £27.5

Terre Siciliane, Italy

The Inzolia grape is indigenous to Sicily where it produces a delicious, light, herbal and lemon aroma with a warm peachy flavour.

TIERRA UNOAKED

CHARDONNAY £8.5 £10.5 £30

Central Valley, Chile

Light yellow in colour, floral and citrus aromas and displaying ripe, fresh fruit flavours, a clean mouth-feel and lively crisp acidity.

KLEINE ZALZE

CHENIN BLANC £9 £11.5 £32

Cellar Selection Bush Vines Coastal Region South Africa

Soft and creamy, a hint of ripe exotic fruit and a delicious vanilla sweetness.

DA LUCA PINOT GRIGIO £9.5 £11.5 £34

Terre Siciliane, Italy

Aromas of white flowers, pink grapefruit and Cox's apple: the palate displays melon and guava.

MAS PUECH PICPOUL £9.5 £12 £37.5

France

Fresh and intense with medium bodied with citrus fruit flavours, floral notes and mineral undertones.

DASHWOOD

SAUVIGNON BLANC £10 £13 £38.5

Marlborough, New Zealand

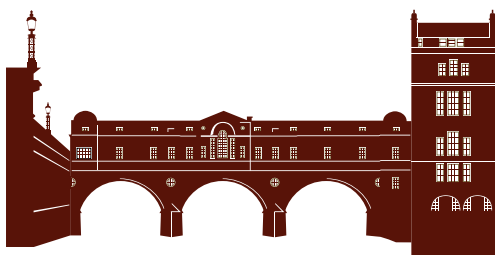
Brimming with zesty grapefruit, lime, pear, and passionfruit married well with a grassy herbaceousness.

PETIT CHABLIS, J. MOREAU ET FILS £45

Chablis, France

Light and refreshing, a mouth-watering partner for salads and seafood. This wine evokes notes of butter, green apple, minerals, pineapple and vanilla

125ml available for all wine by the glass



Please note a discretionary 10% service charge will be applied to your bill.

RED WINE

175ml 250ml Bottle

BORSARI

CABERNET SAUVIGNON

£7.5 £10 £27.5

Italy

Bright, soft berry-fruits with juicy damsons, a smooth easy going red.

ÉLEVÉ MALBEC

£8.5 £10.5 £30

Pays d'Oc, France

Velvety, fruit-driven wine with bramble fruit and violet aromas alongside some spice on the palate. Notes of tobacco, red plum and vanilla.

BERRI ESTATES SHIRAZ

£9 £11.5 £32

South Eastern Australia

The palate shows excellent varietal typicity with dark berry fruit flavours and juicy, soft tannins, mingled with a light touch of oak on the finish.

LUIS FELIPE EDWARDS

RESERVA MERLOT

£9.5 £11.5 £34

Colchagua Valley, Chile

A classic Colchagua Merlot with juicy dark forest fruits and plums, as well as toast and spice from its brief period in oak.

PRIMITIVO DEL MANDURIA,

GOCCE, FEUDI SALENTINI

£9.5 £12.5 £37.5

Puglia, Italy

It has a rounded palate with a bouquet reminiscent of wild berries and notes of caramel. The finish is smooth and rich with ripe fruit flavours appearing alongside spicy aromatic notes.

DON JACOBO RIOJA RESERA

£10 £13 £38.5

Bodegas Corral, Spain

Made with Tempranillo, Grenache/Garnacha and Mazuelo grapes.

Traditional in style with the developed fruit and spice character expected of a mature Rioja.

CHÂTEAU LYONNAT,

LUSSAC-SAINT-ÉMILION

£45

France

A small district of St Emilion with a common terrain, the style is full of soft plums and brambly cassis flavour.

125ml available for all wine by the glass



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ROSÉ WINE

	175ml	250ml	Bottle
LOS ROMEROS			
MERLOT ROSÉ	£7.5	£10	£27.5
Central Valle, Chile			
Bright raspberry and strawberry aromas with a pleasant blackcurrant flavours make this a soft, easy drinking wine.			
VITA ZINFANDEL			
ROSATO IGT	£8.5	£10.5	£30
Puglia, Italy			
Deliciously fruity, medium-dry Zinfandel with subtle red berry flavours; from the deep south of Italy where the sun almost always shines. A touch of sweetness on the finish.			
CÔTES DE PROVENCE			
ROSÉ, MIRABEAU	£10	£13	£38.5
Grenache blended with Syrah gives ripe cherry and raspberry flavours; a smattering of Vermentino provides delicate citrus flavours and herbaceous, white pepper hints.			

SPARKLING WINE

	125ml	Bottle
BOLLA PROSECCO		
SPUMANTE EXTRA DRY	£9.5	£39
Italy		
A pronounced aroma of candied fruit, a clean and very agreeable flavour, with natural residual sugars and a distinct aromatic finish.		
LOUIS POMMERY ENGLISH SPARKLING		£85
Hampshire, England		
A fresh vibrant palate with a juicy lemon, lime and apple character, with subtle honeyed stone fruits in the background.		
POMMERY BRUT ROYAL	£14	£80
France		
Delicate red berries on the nose with a blend that emphasises Chardonnay on the palate; flavours of citrus and white flowers dominate in a rich yet elegant wine.		
LANSON PÈRE ET FILS		£90
France		
Complex Champagne, tiny bubbles lifting aromas of ripe fruit, honey and spice into the nostrils while honeydew melon caresses the tongue.		
LANSON LE ROSÉ		£95
France		
Beautifully subtle salmon pink in the glass with fine, light bubbles. The palate is bright and refreshing, with mineral crispness accompanied by subtle floral and fruity notes of strawberry, redcurrant and pomelo.		
LAURENT-PERRIER CUVÉE ROSÉ		£105
France		
The briefest liaison with grape skins tantalisingly leaves this delicate colour yet exudes a floral fragrance evolving soft red berry richness.		

125ml available for all wine by the glass



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COCKTAIL SPECIALS

BANANA DAIQUIRI £12.5

Golden Rum, Banana, Lime, Sugar

MANGO CAIPIRINHA £12.5

Cachaça, Mango, Lime, Sugar,

COCONUT MOJITO £12.5

Mint, Lime, Coconut, Sugar, Half-and-half, Soda

PEACH MARGARITA £12.5

Tequila, Peach, Lime, Triple Sec

LYCHEE MARTINI £12.5

Lychee Liqueur, Vodka, Cranberry, Lemon, Lychee Syrup

PINEAPPLE SIDECAR £12.5

Cognac, Pineapple, Triple Sec, Lemon

CLASSIC COCKTAILS



BELLINI £11

Peach Puree, Prosecco

KIR ROYALE £12

Champagne, Creme de Cassis



MANHATTAN £12.5

Rye Bourbon, Martini Rosso, Bitters

COSMOPOLITAN £12

Lemon Vodka, Triple Sec, Lime Juice; Cranberry Juice



PASSIONFRUIT MARTINI £12.5

Vanilla Vodka, Passionfruit Liqueur, Lime Juice,
Vanilla Syrup, Passionfruit Purée

FRENCH MARTINI £12.5

Vodka, Chambord, Pineapple Juice, Raspberry Syrup

ESPRESSO MARTINI £12.5

Vodka, Coffee, Coffee Liqueur, Sugar



OLD FASHIONED £13

Bourbon, Sugar, Bitters

NEGRONI £13

Gin, Campari, Vermouth

Please ask at the bar for any other classic cocktails.

Please note a discretionary 10% service charge will be applied to your bill.

LIGHTBITES

- HUMMUS (VG, GFO) 280 KCAL (B)** £5.5
Roasted red pepper hummus with toasted scrocchiarella
- SELECTION OF BREAD (VGO) 526 KCAL (C)** £5.5
Oven baked pain au seigle, pain aux olives pain au cereales and French findors with butter coins, oil and balsamic
- OLIVES (VG, GF) 150 KCAL (A)** £5.5
A mix of pitted Kalamata and Halkidiki olives with sundried tomatoes and garlic in a herb dressing
- STUFFED PEPPERS (V, GF) 198 KCAL (C)** £5.5
mini red peppers stuffed with cream cheese
- SOUP OF THE DAY (VG, GFO) 204 KCAL (A)** £7.5
Served with toasted bread and herb oil made in house
- NACHOS (V) (A) 617 KCAL / 848 KCAL** £7 / £12.5
A trio of tortilla topped with triple blend cheese, tomato salsa, chunky avocado, coriander and a wedge of lime

Add: Pulled Pork 134 KCAL (D) £5 | Beef Chilli 168 KCAL (E) £5

BOARDS TO SHARE

£18 each

CHARCUTERIE BOARD (GFO) 767 KCAL (E)

Prosciutto, Coppa and Milano salami with goats cheese and mature cheddar, figs and seeds green tomato chutney and toasted bread

MEZZE BOARD (V, GFO) 647 KCAL (B)

Red pepper hummus, baba ganoush, olives, crudites toasted flat bread

BURGERS

- HILTON BURGER (GFO) 1468 KCAL (E)** £18
Two 4 oz steak patties with our ultimate burger sauce, melted cheddar, iceberg lettuce, gherkins and tomatoes in a potato bun served with skin on fries
- PERI PERI CHICKEN BURGER (GFO) 580 KCAL (C)** £18
Double grilled marinated chicken breast topped with chilli cheese and peri peri sauce in a potato bun with iceberg lettuce and mayo
- VEGAN BURGER (VG, GFO) 1101 KCAL (B)** £17
Beyond meat pattie topped with vegan cheese, mustard mayo, tomato sauce iceberg lettuce gherkins and tomato in a potato bun served with skin on fries

SALADS

- CAESAR SALAD (GF) 327 KCAL (B)** £12
Shredded cos lettuce tossed with Caesar dressing and topped with grated parmesan, anchovies and croutons
- SUPERFOOD SALAD (VG, GF) 157 KCAL (B)** £13.5
Rich avocado, black rice, edamame and azuki beans, peppers and baby leaf salad in a fresh chimichurri style dressing

VE = Vegan V = Vegetarian

GF = Gluten Free GFO = Gluten Free Option Available

If you have any dietary requirements, speak to a team member before ordering. Please note that we store, handle and prepare a range of ingredients that contain food allergens and cannot guarantee that our dishes are allergen free due to the potential for cross-contamination. Prices include VAT. Gluten free dishes are produced utilising non-gluten containing ingredients. Please note a discretionary 10% service charge will be applied to your bill.

Adults need around 2000KCAL a day.

This menu was printed on eco-friendly paper.

PIZZAS (GFO)

All pizzas served with a scrocchiarella base topped with rustic tomato sauce and a cheese blend

- CHEESE AND PESTO (V)** 1532 KCAL (C) £18
With mini mozzarella balls, cherry tomatoes and pesto topped with crispy basil
- CHORIZO AND NDUJA** 1663 KCAL (C) £19
With spicy nduja sausage and chorizo topped with chilli jam, sliced chillies and roquette
- MIXED CHARGRILLED VEG (V)** 1207 KCAL (C) £19
With chargrilled peppers aubergines and courgettes

SANDWICHES

All £13

All sandwiches served on either:

White country loaf | Power grain loaf | Cereal loaf | Gluten-free bread with a dressed side salad and skin on fries

STEAK + £2 674 KCAL (E)

Chargrilled sirloin steak with green tomato chutney and caramelised onions

FISH FINGER 708 KCAL (C)

Cod goujons with tartar sauce and rocket

ITALIAN MEATS AND MOZZARELLA 1020 KCAL (D)

Prosciutto, coppa and Milano salami with mozzarella chilli jam and rocket

HAM AND CHEESE 902 KCAL (C)

Honey roasted ham and black bomber cheddar

CHARGRILLED VEGETABLES AND PESTO (VG) 656 KCAL (B)

Chargrilled peppers aubergines and courgettes with green pesto

SIDES

CHEFS SALAD (VG, GF) 104 KCAL (B) £4.5

FRIES (VG, GF) 340 KCAL (B) £4.5

DIRTY FRIES:

MILLIONAIRE £9

(V, GF) 803 KCAL (B)

Crispy skin on fries tossed in parmesan and garlic topped with chives and chipotle mayo

PULLED PORK £9

(GF) 803 KCAL (B)

Crispy skin on fries topped with BBQ pulled pork, triple cheese and BBQ sauce

SWEET POTATO FRIES (VG, GF) 253 KCAL (C) £5.5

ONION RINGS (VG) 244 KCAL (C) £5

GARLIC FLAT BREAD (V) 488 KCAL (C) £5

GARLIC FLAT BED WITH TRIPLE CHEESE (V) 562 KCAL (C) £5.5

MAC AND CHEESE (V) 300 KCAL (C) £6.5

CREAM TEA 768 KCAL (B)

£9

A duo of scones with clotted cream and jam with a pot of tea

Klimato

CO₂e data provided by the Klimato Database.

The labels show the CO₂e emissions of a food serving (kg CO₂e/serving) and a rating (A-E) reflecting its relative climate impact.



Very low



low



Medium



High



Very High



LEARN MORE

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DOUBLETREE
by Hilton™