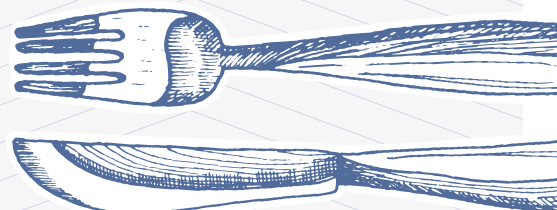




Food & Drink

**FRESHLY
PREPARED**

We take great pride in the dishes we prepare. Our suppliers are carefully selected and we only choose ingredients that meet our high standards. Each hotel kitchen is led by one of our Head Chefs, making sure your food not only tastes good, but looks good too.



FOR THE TABLE

A delicious selection of light bites to whet your appetite

small plates

Perfect as a starter or order tapas style

SELECTION OF BREADS & DIPPING OIL (V) 2.50

MIXED OLIVES (V) 2.50

HOUMOUS & WARM PITTA (V) 2.50

TZATZIKI & WARM PITTA (V) 2.50

TAMARIND CHICKEN WINGS 3.50

HOT & SPICY CHICKEN WINGS 3.50

CHORIZO BITES & SOURDOUGH BREAD 3.00

MINESTRONE SOUP With crusty bread (V) 5.50

CHICKEN, DUCK & RED ONION MARMALADE TERRINE Served with sourdough toast & red onion chutney 6.50

ROAST MUSHROOM, GARLIC & CHEDDAR TARTLET Served warm with mixed leaves (V) 6.50

SMASHED AVOCADO

ON SOURDOUGH TOAST

POACHED EGG & CRUSHED PISTACHIOS (V) 5.50

Add smoked streaky bacon for just 1.50

PARMA HAM & ROASTED FIGS 7.00

SMOKED SALMON & CHIVE CRÈME FRAÎCHE 7.00

CHERRY TOMATOES & BASIL PESTO (V) 6.00

Add a side of fries 3.00

Home COMFORTS

BEER-BATTERED FISH & CHUNKY CHIPS Sustainably sourced and served with mushy peas & tartar sauce 15.50

BEEF MADRAS

Diced beef in a rich, spicy sauce, pilau rice, naan bread, poppadums & mango chutney 15.00

CHICKEN TIKKA MASALA

Chicken breast in a mild spiced sauce, pilau rice, naan bread, crispy poppadums & mango chutney 15.00

BUTTERNUT SQUASH, LENTIL AND SPINACH CURRY

Vegetarian curry cooked with mild spices, pilau rice, naan bread, crispy poppadums & mango chutney (V) 15.00

PANFRIED SEA BASS WITH HERB SKILLET POTATOES

Sautéed potatoes with pancetta, capers, fresh herbs & cherry tomatoes 16.50

STEAK & ALE PIE

Individual shortcrust pie with mashed potato, green beans, glazed carrots & onion gravy 15.50

CHICKEN & WILD MUSHROOM PIE

Individual shortcrust pie with mashed potato, green beans, glazed carrots & onion gravy 15.50



Barrel & Stone STONE-BAKED PIZZA

Our pizzas are available with a gluten-free base. (V) Try our dairy-free Violife cheese on the Rustic Classic or The Garden Club for a complete vegan option.

Our range of 12" thin and crispy stone-baked pizzas are made the traditional way using fresh, authentic Italian ingredients

BARREL & Stone

RUSTIC CLASSIC

Barrel & Stone's Emilia-Romagna tomato sauce, fior di latte mozzarella (V) 13.50

THE WORKS

Barrel & Stone's Emilia-Romagna tomato sauce, fior di latte mozzarella, juniper-smoked alpine valley speck ham, Cortebuona Salame Napoli Italian sausage flavoured with black pepper & fennel 14.50

NICE & SPICY

Fiery Calabrian nduja sausage, Barrel & Stone's Emilia-Romagna tomato sauce, fior di latte mozzarella, Limpopo piquanté peppadew peppers, spicy Cortebuona Salame Ventricina, red chillies 14.00

THE GARDEN CLUB

Barrel & Stone's Emilia-Romagna tomato sauce, crushed garlic, fior di latte mozzarella, chargrilled Italian courgettes, sweet & sour red onion petals, Limpopo piquanté peppadew peppers, fresh wild rocket (V) 14.00

CHICKEN & PESTO

Vegetarian basil & pine nut pesto, crushed garlic, fior di latte mozzarella, seared chicken breast, chargrilled Italian courgettes, capers, pine nuts 14.50

Extra toppings 1.50

Ham, nduja sausage, peppadew peppers, mushrooms, rocket, capers

FROM THE GRILL

All our steaks are sourced from British farms. Choose between chunky chips, new potatoes or seasonal salad. Add peppercorn, béarnaise, or red wine, shallot & tarragon sauce.



8OZ SIRLOIN STEAK 20.00

8OZ RIB EYE STEAK 20.00

6OZ 21 DAY DRY-AGED
CASTERBRIDGE RUMP FILLET 16.00

GRILLED CHICKEN BREAST
Choose between grilled or piri piri spiced
chicken breast 13.50

SALMON STEAK 14.50

BURGERS

Each succulent burger is made with 100% British beef and comes with skinny fries

CLASSIC

A classic beef patty in a
toasted brioche bun 13.50

CHEESE & BACON

Strong Cheddar cheese
& smoked streaky bacon,
toasted brioche bun 14.50

CHICKEN

Choose between chargrilled
or full-on flavour piri piri
chicken breast 13.50

FALAFEL & SPINACH

Vegetarian patty in a
toasted brioche bun (V) 12.50

Extra toppings 1.50

Fried egg, smoked bacon, battered onion rings, Cheddar
cheese, mushrooms, avocado, Parma ham

FRESH SALADS

Enjoy our refreshing,
carefully prepared salads

SUPERFOOD SALAD

Seasonal mixed leaves, sunflower,
sesame & pumpkin seeds, quinoa,
Mediterranean vegetables, sun-dried
tomatoes, pomegranate, mint &
coriander (V) 13.50

CAESAR SALAD

With Parmesan-style hard cheese &
optional anchovies (V) 9.50

Add grilled salmon, chicken breast
or tiger prawns 3.50

Sandwiches

Choose between white or brown bloomer
and gluten-free bread. All sandwiches
come with a side of fries

MATURE CHEDDAR & PICKLE (V) 7.50

HONEY ROAST HAM 7.50

ROAST BEEF & HORSERADISH 7.50

ROAST CHICKEN & AVOCADO 7.50

TUNA MAYO 7.50

CLUB SANDWICH 10.50

6OZ STEAK SANDWICH

Served in ciabatta bread with Dijon mustard
& onion rings 15.00

PASTA

Served with a side of
garlic bread

LINGUINE ARRABIATA &
PARMESAN-STYLE HARD
CHEESE (V) 12.50

LINGUINE PANCETTA, CREAM &
TARRAGON SAUCE 12.50

ITALIAN PORK & BEEF
MEATBALL SPAGHETTI,
TOMATO SAUCE 13.00

MUSHROOM & DOLCELATTE
RISOTTO, ROCKET
GARNISH (V) 12.50

SIDES

Garlic bread (V) 3.00

Cheesy garlic bread (V) 3.50

Fries (V) 3.00

Chunky chips (V) 3.00

Onion rings (V) 3.50

House salad (V) 3.00

Seasonal vegetables (V) 3.00

Mac & cheese (V) 3.50

Sweet potato fries (V) 3.50

DESSERTS

Give in to temptation and indulge in
one of our special desserts

WARM SALTED CARAMEL CHOCOLATE
BROWNIE & VANILLA ICE CREAM (V) 5.50

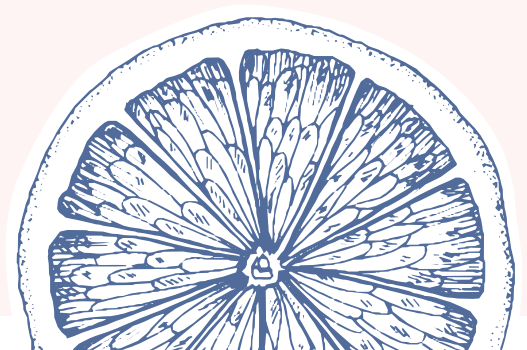
GIN FIZZ, LIME & ELDERFLOWER
CHEESECAKE WITH CLOTTED CREAM AND
LIME WEDGE (V) 5.50

CHERRY BAKEWELL SPONGE PUDDING WITH
CUSTARD (V) 5.50

FRESH FRUIT SALAD (V) 4.50

SELECTION OF JUDE'S ICE CREAM,
FRESHLY MADE IN HAMPSHIRE (V) 5.50

Food allergies and intolerances:
If you suffer from an allergy or
food intolerance please let us know
before ordering. An information pack
is available from your host in the
restaurant, listing the allergenic
ingredients used in our menu. Please
note that our kitchen and food
service areas are not nut free or
allergen free environments.
(V) is suitable for vegetarians.
(V) is suitable for vegetarians.
All weights are approximate before
cooking.



SOFT & HOT DRINKS

HOT DRINKS

| | |
|-----------------------------|------|
| AMERICANO | 3.70 |
| LATTÉ | 3.70 |
| CAPPUCCINO | 3.70 |
| ESPRESSO | 3.25 |
| DECAFFEINATED FILTER COFFEE | 3.70 |
| HOT CHOCOLATE | 3.70 |
| ENGLISH BREAKFAST TEA | 3.25 |
| EARL GREY TEA | 3.70 |

SOFT DRINKS

| | |
|---------------------|------|
| COKE 330ml | 3.50 |
| DIET COKE 330ml | 3.20 |
| LEMONADE 330ml | 3.20 |
| ORANGE JUICE | 3.20 |
| APPLE JUICE | 3.20 |
| CRANBERRY JUICE | 3.20 |
| MINERAL WATER 330ml | 2.90 |

PLEASE ASK FOR OUR FRUIT TEAS & INFUSIONS RANGE

FEVER-TREE TONICS & MIXERS 200ml

ALL 2.80

FIREFLY REVITALISING DRINKS 330ml ALL 3.50
CHOICE OF:

KIWI, LIME & MINT
LEMON, LIME & GINGER
PEACH & GREEN TEA
POMEGRANATE & ELDERFLOWER

Bottled Craft BEERS & CIDERS

CHAPEL DOWN CURIOUS BREW

4.7% ABV, 330ml, England 5.00

FREEDOM PALE ALE

4.2% ABV, 330ml, England 5.00

MEANTIME LONDON LAGER

4.5% ABV, 330ml, England 5.00

BREWDOG PUNK IPA

5.6% ABV, 330ml, Scotland 5.00

BROOKLYN LAGER

5.2% ABV, 355ml, USA 5.00

CAMDEN PALE ALE

4% ABV, 330ml, England 5.00

OLD MOUT SUMMER BERRY CIDER

4% ABV, 500ml, New Zealand 6.00

CORNISH ORCHARDS GOLD CIDER

5% ABV, 500ml, England 6.00

WINE

Discover the perfect accompaniment to every meal

SPARKLING & CHAMPAGNE

125ml Bottle

| | | |
|---|------|-------|
| VERSETTO PROSECCO EXTRA DRY Italy | 6.25 | 27.00 |
| MIRABELLO PINOT GRIGIO ROSE SPUMANTE BRUT Italy | 6.50 | 28.00 |
| CHAPEL DOWN SPARKLING WINE England | | 37.00 |
| MOET & CHANDON BRUT France | | 50.00 |

WHITE WINE

175ml 250ml Bottle

| | | | |
|--|------|------|-------|
| LISTENING STATION CHARDONNAY Australia | 5.00 | 7.00 | 20.00 |
| SIERRA GRANDE SAUVIGNON BLANC Chile | 5.50 | 7.50 | 22.00 |
| PRINCIPATO PINOT GRIGIO IGT PROVINCIA DI PAVIA Italy | 5.50 | 7.50 | 22.00 |
| ADOBE RESERVA CHARDONNAY (ORGANIC) Chile | 6.50 | 9.00 | 26.50 |
| CLOUD FACTORY SAUVIGNON BLANC New Zealand | 6.50 | 9.00 | 26.50 |
| THE RUDE MECHANICALS VIOGNIER & PINOT GRIS New Zealand | 7.00 | 9.50 | 28.00 |
| DOMAINE DE LA MOTTE PETIT CHABLIS France | | | 35.00 |

ROSÉ WINE

175ml 250ml Bottle

| | | | |
|-------------------------------------|------|------|-------|
| BURLESQUE ZINFANDEL ROSÉ California | 5.50 | 7.50 | 22.00 |
| DOMAINE DE LA VIELLE TOUR ROSÉ | 7.00 | 9.50 | 28.00 |
| CÔTES DE PROVENCE France | | | |

RED WINE

175ml 250ml Bottle

| | | | |
|---|------|------|-------|
| BELLEFONTAINE CABERNET SAUVIGNON PAYS D'OC France | 5.00 | 7.00 | 20.00 |
| MUCHO MAS MERLOT Chile | 5.50 | 7.50 | 22.00 |
| SOLDIER'S BLOCK SHIRAZ Australia | 5.50 | 7.50 | 22.00 |
| ONTAÑÓN ECOLÓGICO RIOJA [ORGANIC] Spain | 6.50 | 9.00 | 26.50 |
| WALTER BRESSIA SYLVESTRAL MALBEC Argentina | 6.50 | 9.00 | 26.50 |
| NOVAS GRAN RESERVA CABERNET SAUVIGNON (ORGANIC) Chile | 7.00 | 9.50 | 28.00 |
| BOUTINOT LES COTEAUX DU RHONE France | | | 33.00 |

All wines are 11%-15% ABV. Wines by the glass also available in 125ml.

SPIRIT SELECTION

Available in 25ml measures

GIN

BEEFEATER 40% ABV
TANQUERAY LONDON DRY GIN 43.1% ABV
HENDRICKS 41.1% ABV
MARTIN MILLERS 40% ABV

VODKA

ERISTOFF 37.5% ABV
BELVEDERE PURE 40% ABV
GREY GOOSE 40% ABV
KETEL ONE 40% ABV

RUM

BACARDI CARTA BLANCA 37.5% ABV
BACARDI CUATRO 40% ABV
BACARDI ORO 40% ABV
SAILOR JERRY SPICED 40% ABV

TEQUILA

EL JIMADOR 38% ABV
DON JULIO ANEJO 38% ABV

WHISKY/WHISKEY

JOHNNIE WALKER RED 40% ABV
GLENFIDDICH 12 YR OLD 40% ABV
JOHNNIE WALKER BLACK 40% ABV
JAMESON 40% ABV
JACK DANIELS 40% ABV
BUFFALO TRACE 40% ABV
BULLEIT 45% ABV

BRANDY

ST REMY XO 40% ABV
HENNESSY VS 40% ABV

All prices are inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.

thistle