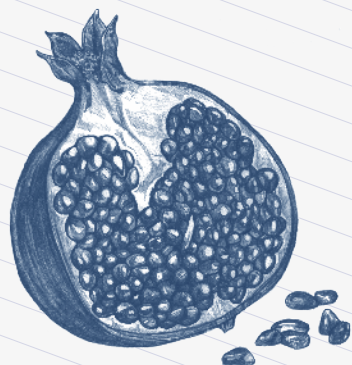
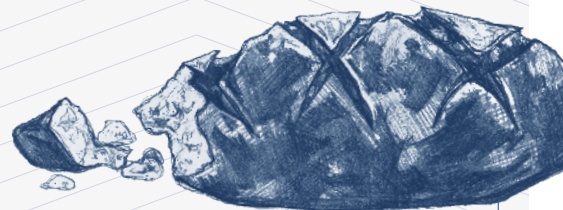




# Food & Drink

**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

SELECTION OF BREADS & DIPPING OIL  2.30

MIXED OLIVES  2.40

WARM SMOKED & SALTED ALMONDS  2.30

PAN FRIED PESTO GNOCCHI  2.50

EDAMAME BEANS WITH SEA SALT & LIME WEDGE  2.50

A delicious selection of light bites to whet your appetite

ARANCINI RISOTTO BITES  2.30

HOUMOUS & WARM PITTA  2.30

TZATZIKI & WARM PITTA  2.30

TAMARIND CHICKEN WINGS 3.20


CHORIZO BITES & SOURDOUGH BREAD 2.60

## small plates

Perfect as a starter or order Tapas style

TOMATO & RED PEPPER SOUP & crusty bread  5.20

CHICKEN, DUCK & RED ONION MARMALADE TERRINE Sourdough toast & red onion chutney 6.00

WARM POTATO, CHEESE & HERB FRITATTA With mixed leaves  5.30

ROAST MUSHROOM, GARLIC & CHEDDAR TARTLET Served warm with mixed leaves  6.30




## Sharing Platter


### MEAT PLATTER

Chorizo bites & tamarind chicken wings with Parma ham, mortadella, mixed olives, foccacia bread 16.00

### VEGETARIAN PLATTER

Stuffed vine leaves, falafel, halloumi, arancini bites & edamame beans with houmous, tzatziki, mixed olives, warm pitta  16.00


### BAKED CAMEMBERT

Red onion chutney, toasted sourdough  15.00

## CLASSICS

BEER-BATTERED FISH & CHUNKY CHIPS Sustainably sourced with mushy peas & tartar sauce 14.30

CHICKEN TIKKA MASALA Chicken breast in a mild spiced sauce, pilau rice, naan bread, mango chutney 14.00

BUTTERNUT SQUASH, LENTIL AND SPINACH CURRY Vegetarian curry, cooked with mild spices, pilau rice, naan bread, mango chutney  14.00

PANFRIED SEA BASS WITH HERB SKILLET POTATOES Sautéed potatoes with pancetta, capers & fresh herbs, cherry tomatoes 15.80

STEAK & ALE PIE Individual shortcrust pie, mashed potato, green beans, glazed carrots & onion gravy 14.80

CHICKEN & WILD MUSHROOM PIE Individual shortcrust pie, mashed potato, green beans, glazed carrots & onion gravy 14.80

## SMASHED AVOCADO

ON SOURDOUGH TOAST

POACHED EGG & CRUSHED PISTACHIOS  5.30 Add smoked streaky bacon for just 1.50

PARMA HAM & ROASTED FIGS 6.40

SMOKED SALMON & CHIVE CRÈME FRAICHE 6.50

FETA, WATERMELON & POMEGRANATE  5.50

CHERRY TOMATOES & BASIL PESTO  5.50

Add a side of fries 2.50

## BURGERS

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

**CLASSIC**  
A classic beef patty, toasted brioche bun 13.00

**CHEESE & BACON**  
Strong Cheddar cheese & smoked streaky bacon, toasted brioche bun 14.00

**CHICKEN**  
Choose between chargrilled, or full-on flavour piri piri chicken breast 13.00

**FALAFEL & SPINACH**  
Vegetarian patty, toasted brioche bun  12.00

### Extra toppings 1.50

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

## FROM THE GRILL

8OZ SIRLOIN STEAK 19.00

8OZ RIB EYE STEAK 19.00

5OZ FLAT IRON STEAK 13.00

GRILLED CHICKEN BREAST OR WITH PIRI PIRI SPICES 13.00


SALMON STEAK 13.50


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.

## Prix fixe menu

Two courses for 15.80  
Three courses for 19.80

### STARTER


Tomato & red pepper soup & crusty bread 

Warm potato, cheese & herb fritatta served with mixed leaves 

Chicken, duck & red onion marmalade terrine, toasted sourdough & red onion chutney


### MAIN

5oz flat iron steak, chunky chips & choice of sauce

Linguine arrabiata & Parmesan-style hard cheese, side of garlic bread 

Chicken caesar salad, Parmesan cheese

### DESSERT

Warm salted caramel chocolate brownie, vanilla ice cream 

Fresh fruit salad 

Selection of Jude's ice cream, made in Hampshire 

## PASTA

Served with a side of garlic bread

LINGUINE ARRABIATA & PARMESAN-STYLE HARD CHEESE  12.00

LINGUINE PANCETTA, CREAM & TARRAGON SAUCE 12.00

ITALIAN PORK & BEEF MEATBALL SPAGHETTI, TOMATO SAUCE 12.50

## PIZZA

MARGHERITA  12.80


PEPPERONI 13.30

Add extra toppings 1.50 each


Ham, mushrooms, pepperoni, Cheddar cheese, rocket, anchovies, mixed olives, Parma ham, sundried tomatoes


## FRESH SALADS

A range of refreshing, carefully prepared salads


**SUPERFOOD SALAD**  
Seasonal mixed leaves, sunflower, sesame & pumpkin seeds, quinoa, Mediterranean vegetables, sundried tomatoes, pomegranate, mint & coriander  12.90

Add grilled salmon, chicken breast, tiger prawns 3.20

**GRILLED HALLOUMI & ROCKET SALAD**  
With pesto & roasted Mediterranean vegetables, olive oil dressing  11.90

**CAESAR SALAD**  
Parmesan-style hard cheese & optional anchovies  9.00

Add grilled salmon, chicken breast, tiger prawns 3.20

Food allergies and intolerances.  is suitable for vegetarians. 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. All weights are approximate before cooking.

## Sandwiches

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

MATURE CHEDDAR & PICKLE  7.00

HONEY ROAST HAM 7.00

ROAST BEEF & HORSERADISH 7.00

ROAST CHICKEN & AVOCADO 7.00

TUNA MAYO 7.00

CLUB SANDWICH 10.00


**STEAK SANDWICH**  
ciabatta bread, Dijon mustard & onion rings 13.00


## SIDES


Garlic bread  2.60

Cheesy garlic bread  2.80


Fries  2.50


Chunky chips  2.50

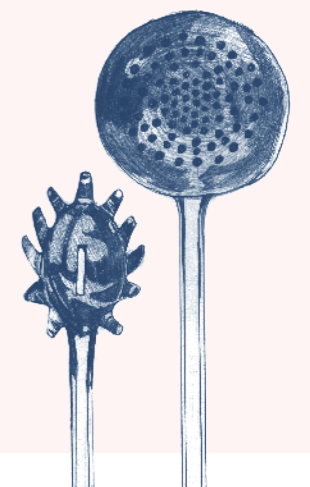
Onion rings  2.60

House salad  2.60

Seasonal vegetables  2.70

Mac & cheese  2.80

Sauteed green beans  2.70



## DESSERTS

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

**WARM SALTED CARAMEL CHOCOLATE BROWNIE & VANILLA ICE CREAM**  
 5.00

**WHITE CHOCOLATE & POMEGRANATE CHEESECAKE WITH A RED BERRY COMPOTE**  
 5.00

**FRESH FRUIT SALAD** 4.00

**SELECTION OF JUDE'S ICE CREAM, FRESHLY MADE IN HAMPSHIRE** 5.00

## 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

### PLEASE ASK FOR OUR FRUIT TEAS & INFUSIONS RANGE

### SOFT DRINKS

COKE 330ml 3.30

DIET COKE 330ml 3.00

LEMONADE 330ml 3.00

ORANGE JUICE 3.00

APPLE JUICE 3.00

CRANBERRY JUICE 3.00

MINERAL WATER 330ml 2.80

### FEVER TREE TONICS & MIXERS 200ml ALL 2.80

### FIREFLY REVITALISING DRINKS 330ml ALL 3.30

CHOICE OF:

KIWI, LIME & MINT

LEMON, LIME & GINGER

PEACH & GREEN TEA

POMEGRANATE & ELDERFLOWER

## WINE

Discover the perfect accompaniment to every meal

### SPARKLING & CHAMPAGNE

125ml Bottle

DA LUCA PROSECCO Italy	6.25	26.50
GANCIA ROSÉ Italy	6.50	27.50
TAITTINGER BRUT RESERVE France		49.75

### WHITE WINE

175ml 250ml Bottle

BETWEEN THORNS CHARDONNAY Australia	4.95	6.75	19.50
TEKENA SAUVIGNON BLANC Chile	5.25	6.95	21.00
DA LUCA PINOT GRIGIO Italy	5.50	6.95	21.50
RARE VINEYARDS MARSANNE-VIOGNIER France	5.75	7.25	22.00
VERAMONTE RESERVA CHARDONNAY Chile	6.25	8.50	26.00
VIDAL SAUVIGNON BLANC New Zealand	6.50	8.75	27.00
PETIT CHABLIS, J. MOREAU France			35.00

### ROSÉ WINE

175ml 250ml Bottle

VENDANGE WHITE ZINFANDEL California	5.25	6.95	21.00
MIRABEAU ROSÉ COTES DE PROVENCE France	6.50	8.75	27.00

### RED WINE

175ml 250ml Bottle

BETWEEN THORNS CABERNET SAUVIGNON Australia	4.95	6.75	19.50
TEKENA MERLOT Chile	5.25	6.95	21.00
NEDERBURG THE MANOR SHIRAZ South Africa	5.50	6.95	21.50
CALLIA MALBEC Argentina	5.95	8.25	24.00
DON JACOBO RIOJA CRIANZA Spain	6.25	8.50	26.00
LUIS FELIPE EDWARDS GRAN RESERVA	6.50	8.75	27.00
PINOT NOIR Chile			
COTES DU RHONE LES ABEILLES, JEAN-LUC COLOMBO France			33.00

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

## Bottled Craft BEERS & CIDERS

### OLD MOUT SUMMER BERRY

4% abv, 500ml, New Zealand 5.95

### ASPALL PREMIER CRU VICHY

7% abv, 500ml, England 5.95

### CHAPEL DOWN CURIOUS BREW

4.7% abv, 330ml, England 4.95

### CHAPEL DOWN CURIOUS IPA

5.6% abv, 330ml, England 4.95

### BROOKLYN LAGER

5.2% abv, 355ml, USA 4.95

### PORTABELLO LONDON PILSNER

4.6% abv, 330ml, England 4.95

### BREWDOG PUNK IPA

5.6% abv, 330ml, Scotland 4.95

### BROOKLYN LAGER

5.2% abv, 355ml, USA 4.95

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

**thistle**