

# SANDWICHES

## HONEY ROAST HAM AND TOMATO SANDWICH • 9.5

Gem lettuce, butter, bloomer bread, root vegetable crisps  
523 kcal 🌱 0.8 kg CO<sub>2</sub>e

## TUNA MAYO SANDWICH • 9.5

Cucumber, butter, bloomer bread, root vegetable crisps  
574 kcal 🌱 0.4 kg CO<sub>2</sub>e

## SMOKED CHEDDAR AND SWEET PICKLE SANDWICH v • 9.5

Gem lettuce, butter, bloomer bread, root vegetable crisps  
747 kcal 🌱 1.2 kg CO<sub>2</sub>e

## 'MEATBALL' BUN (PB) • 14.5

Tomato chutney, pesto plant mayo, fresh basil and rocket, fries  
822 kcal 🌱 2 kg CO<sub>2</sub>e

## SOURDOUGH CHEESE TOASTIE v • 10

Smoked cheddar, bread and butter pickles, fries 723 kcal 🌱 1 kg CO<sub>2</sub>e

### ADD BACON +1.5

83 kcal 🌱 0.7 kg CO<sub>2</sub>e

### MUST HAVES

## CHICKEN CLUB SANDWICH • 16

Bacon, mayo, gem lettuce, tomato chutney, toasted bloomer bread, fries 858 kcal 🌱 1.2 kg CO<sub>2</sub>e

## POSH FISH FINGER SANDWICH • 16

Crispy sole fillets, pickles, tartare sauce, pea shoots, sourdough bun, fries 848 kcal 🌱 0.7 kg CO<sub>2</sub>e

### BE CLIMATE SMART

We've partnered with sustainability experts Klimato to share the climate impact of our dishes. Choose dishes labelled with low CO<sub>2</sub>e (carbon dioxide equivalents) to make more climate-friendly, low carbon choices.



**Low: 0.1-0.5 kg CO<sub>2</sub>e** - Dishes with less than 0.5 kg CO<sub>2</sub>e have a low climate impact and are in line with the UN's sustainability goals.



**Medium: 0.6-1.5 kg CO<sub>2</sub>e** - The average UK meal in 2023 has 1.6 kg of CO<sub>2</sub>e, so any dish less than this, but above 0.5 kg of CO<sub>2</sub>e has a medium climate impact.



**High: 1.6+ kg CO<sub>2</sub>e** - Any dish with over 1.6 kg of CO<sub>2</sub>e has a high climate impact, as it is higher than the UK average today.

v Suitable for Vegetarians

(PB) Plant Based / Suitable for Vegans  
Adults need around 2000 kcal a day.

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

A discretionary service charge 12.5% will be added to your bill, excluding in-room dining where a tray charge may be applied. All prices are in pounds sterling and inclusive of VAT at the prevailing rate.

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# BAR BITES

## MIXED OLIVES (PB) • 6

Marinated olives, sun-blushed tomatoes  
172 kcal 🌱 0.1 kg CO<sub>2</sub>e

## DEVON CRAB ARANCINI • 9

Crispy sage, chilli mayo  
168 kcal 🌱 0.3 kg CO<sub>2</sub>e

## TANGY BBQ WINGS • 9

Ranch dressing, pea shoots  
772 kcal 🌱 0.9 kg CO<sub>2</sub>e

## MAC AND CHEESE v • 6

Double cheese macaroni, crispy breadcrumb topping  
576 kcal 🌱 0.8 kg CO<sub>2</sub>e

## NACHOS v • 9

Tortillas, jalapeños, cheese, salsa, guacamole, sour cream  
1115 kcal 🌱 0.9 kg CO<sub>2</sub>e

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### MUST HAVES

## BRITISH CHARCUTERIE PLATE • 9

Dorset coppa, rosette salami, chorizo, house pickles  
167 kcal 🌱 0.2 kg CO<sub>2</sub>e

## TRUFFLE FRIES • 6

Black truffle oil, parmesan  
501 kcal 🌱 0.6 kg CO<sub>2</sub>e

## GOCHUJANG

## CAULIFLOWER WINGS (PB) • 8.5

Toasted seeds, pea shoots  
631 kcal 🌱 0.2 kg CO<sub>2</sub>e

## HALLOUMI FRIES v • 9

Beetroot tzatziki, toasted seeds  
347 kcal 🌱 0.7 kg CO<sub>2</sub>e

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