

GLUTEN FREE

BRUNCH *Served all day*

All our eggs are free-range

GF Lounge Breakfast

Smoked back bacon, Cumberland sausage, hash browns, baked beans, roasted tomato, button mushrooms, fried egg and a toasted gluten free roll 963kcal

GF Veggie Breakfast

Cheddar & sweetcorn fritters, greens & peppers, hash browns, baked beans, roasted tomato, button mushrooms, fried egg and a toasted gluten free roll 806kcal

GF Big Lounge Breakfast

Smoked back bacon, Cumberland sausages, hash browns, baked beans, roasted tomatoes, button mushrooms, two fried eggs and a toasted gluten free roll 1395kcal

GF Big Veggie Breakfast

Veggie sausage, cheddar & sweetcorn fritters, greens & peppers, hash browns, baked beans, roasted tomatoes, button mushrooms, two fried eggs and a toasted gluten free roll 1299kcal

GF Shakshuka

Two poached eggs in a spiced Mediterranean tomato & red pepper sauce with spinach, crispy chickpeas and Greek yoghurt, served with a toasted gluten free roll 647kcal

Add chorizo 126kcal

GF Miami Brunch

Cheddar & sweetcorn fritters, chopped tomato, avocado, black bean & sweetcorn salsa, pickled red onion, coriander, Aleppo chilli, crumbled feta and two poached eggs 606kcal

Add chorizo 126kcal

GF Lounge Eggs

Two poached eggs served with hollandaise on a toasted gluten free roll with...

- Smoked back bacon 720kcal
- Spinach and mushrooms v 508kcal
- Smoked salmon 598kcal

GF Smashed Avocado Brunch

with edamame guacamole, chipotle tomato salsa, coriander and avocado Caesar dressing on a toasted gluten free roll, topped with a poached egg and Aleppo chilli 550kcal

Add streaky bacon 190kcal

GF Breakfast Muffin

Toasted gluten free roll topped with a fried egg, American cheese and your choice of streaky bacon or gluten free Cumberland sausage 605kcal / 536kcal

GF Bacon or Sausage Butty

Smoked bacon or Cumberland sausage on a gluten free roll 611kcal / 519kcal

SOUP OF THE DAY

with a gluten free roll and butter



Calories: All kcal are per serving. Adults need around 2000 kcal per day.

BURGERS

All our burgers are served in a gluten free bun with house slaw and fries or salad v 380kcal / 47kcal

Upgrade to sweet potato fries v 324kcal

Dry-aged British beef patties from Dovecote Park

GF Lounge Burger

British beef patty, lettuce, tomato, red onion, gherkin and burger sauce 778kcal

Add American cheese 80kcal

GF Lounge Bacon Cheeseburger

British beef patty, smoked streaky bacon, American cheese, lettuce, tomato, red onion, gherkins and burger sauce 992kcal

Add extra patty 384kcal

GF Cowboy Smash Burger

Two smashed beef patties with pulled brisket, American cheese, fried egg, gravy mayo, jalapeños, lettuce and maple BBQ sauce 1037kcal

GF Chicken, Bacon & Avocado Burger

Grilled herby chicken, smoked streaky bacon, avocado, lettuce, tomato, red onion, roasted garlic mayo and burger sauce 784kcal

GF Chicken Kyiv Burger

Buttermilk fried chicken with garlic butter, smoked streaky bacon, mature cheddar, gremolata, lettuce, gherkins and garlic mayo 1050kcal

GF Halloumi Burger

Crispy-crumbed halloumi, hummus, roasted peppers, tomato, red onion and chipotle chilli jam 798kcal

GF Beyond Meat Cheeseburger

Plant-based patty, vegan smoked Applewood cheese, lettuce, tomato, pickled red onion and chipotle mayo 802kcal

SANDWICHES

All sandwiches served on a gluten free roll

GF Falafel & Avocado Sandwich

with hummus, edamame guacamole, house slaw and smokey tomato sauce 753kcal

Add halloumi v 215kcal

GF Twisted Chicken Club

Buttermilk fried chicken, smoked streaky bacon, mature cheddar, edamame guacamole, tomato, spinach and chipotle mayo 882kcal

GF Tuna Melt

Tuna mayo & red onion, mature cheddar, pickled cucumber and rocket 506kcal

GF Philly Cheese

Pulled brisket, mature cheddar, mozzarella, red onion, marinated peppers and garlic mayo 560kcal

Add fries v 380kcal

Add sweet potato fries v 324kcal

MAINS

GF Caribbean Chicken Curry

GF Caribbean Cauliflower Curry v
Torn chicken breast or fried cauliflower: with sugar snap peas and red peppers in a spicy coconut and pineapple curry sauce, with lime & coriander rice and pickled red onion 608kcal / 671kcal

GF Buttermilk Fried Chicken

Lightly-spiced chicken breast with house slaw, fries and your choice of chipotle mayo, maple BBQ sauce or chilli ketchup 1133kcal / 1049kcal / 1022kcal

GF Nasi Goreng

Malaysian-style fried rice with chicken and king prawns, red chilli, spring onion, sesame seeds and chilli sauce, topped with a fried egg 851kcal

GF Beef Brisket Chilli

Slow-cooked beef brisket, black beans and mature cheddar, served with spicy rice, spring onion, red chilli and yoghurt 837kcal

Add jalapeños 3kcal Add chorizo 126kcal

GF Steak Frites

8oz 28-day-aged rump steak with garlic butter, veggie parmesan & rocket salad and fries 1093kcal

CHEEKY MONDAYS

From 5pm

Order any burger, main or salad and get a 175ml glass of house wine* or a pudding on the house

Please order together for deal to apply



SIDES

Fries v 3.30 380kcal

Garlic & Parmesan Fries v 469kcal

Lounge Triple Cheese Fries v

with a mozzarella and mascarpone sauce, topped with mature cheddar 558kcal

Sweet Potato Fries v 330kcal

Halloumi Fries v

with chipotle chilli jam 610kcal

Tenderstem Broccoli v

with lemon, garlic & parsley 124kcal

EXTRAS...

• Fried egg v 96kcal | Poached egg v 55kcal | American cheese v 80kcal | Mature cheddar v 166kcal

• Hash browns v 195kcal

• Cumberland sausage 120kcal | Chorizo 126kcal
GF Roll v 279kcal

• Smoked back bacon 222kcal | Streaky bacon 190kcal

• Halloumi v 256kcal

• Avocado v 100kcal

• Herb-marinated chicken 116kcal | Buttermilk fried chicken 262kcal

TAPAS TUESDAYS

From 5pm – 3 tapas dishes and a glass of house wine*



TAPAS *Made for sharing for one plate, mfor a tapas board (your choice of 3)*

GF Patatas Bravas

with roasted garlic mayo 582kcal

GF Hummus

with roasted seeds, red peppers, garlic & parsley oil, served with toasted gluten free bread 508kcal

GF Honey Whipped Feta

with Aleppo chilli, served with toasted gluten free bread 376kcal

GF Bang Bang Fried Cauliflower

with ssamjang mayo and chilli ketchup 367kcal

GF Mini Pulled Brisket Chilli

with mature cheddar, spring onion, chilli and yoghurt 225kcal

GF Aubergine Parmigiana

Roasted aubergine in tomato sauce with mozzarella, veggie parmesan and breadcrumbs 269kcal

GF Cheddar & Sweetcorn Fritters

with chipotle chilli jam 283kcal

GF Korean King Prawns

with ssamjang, lime and sesame seeds 240kcal

GF Edamame Guacamole

with gremolata, roasted peppers and pickled red onion, served with toasted gluten free bread 311kcal

GF Fried Chicken Wings

 choose from...

- Garlic & Parmesan 575kcal
- Sriracha & Honey 517kcal
- Maple BBQ 510kcal

SALADS & BOWLS

GF Mezze Salad Bowl

Roasted beetroot, crispy falafel pieces, whipped and crumbled feta, mixed leaves, Persian grains, red onion, cherry tomatoes, mint and pomegranate seeds 684kcal

GF Chicken, Bacon & Avocado Salad

Grilled herby chicken, smoked bacon, avocado, red onion, mixed leaves and cherry tomatoes with toasted seeds, veggie parmesan and avocado Caesar dressing 665kcal

GF Buddha Bowl

Roasted harissa aubergine, avocado, Persian grains, tenderstem broccoli, smoky aubergine hummus, pickled cucumber, pomegranate seeds, pickled carrot, garlic & mint sauce and toasted gluten free bread 778kcal

Add halloumi 364kcal

Add herby chicken breast 116kcal

PUDDINGS

GF Chocolate Salted Caramel Sundae

Vanilla ice cream, Belgian chocolate sauce, salted caramel sauce, brownie bites and whipped cream 508kcal

GF Banoffee Cheesecake

with banana, salted caramel, whipped cream and flaked chocolate 558kcal

GF Passion fruit Semifreddo

Biscuit-based gelato slice with berry compote 587kcal

GF Warm Chocolate Brownie

with vanilla ice cream and chocolate sauce 569kcal

CAKES

GF Chocolate & Raspberry Torte

v 382kcal

GF Fruity Flapjack

v 393kcal

GF Chocolate Brownie

v 419kcal

Oooh go on then!

ALLERGIES

Your safety is our greatest concern and because allergies can be life-threatening, we would ask that you read the below before you order.

We are proud of the service we provide to those with allergies and intolerances and work hard with our suppliers / teams on processes around allergens.

However, please be aware that as we have hundreds of ingredients in our Lounge, we cannot 100% guarantee that any dish is allergen free.

Our Allergen Matrix is available on our website or via the QR code on your table. It shows which of the 14 legally declarable allergens are contained in each dish, but it does not list all ingredients. Please check the Allergen Matrix each time you order as our recipes sometimes change.

If you wish to place an allergy order, please head over to the bar so our team can take it in person.

*Other drink options available v vegetarian

VEGAN

BRUNCH *Served all day*

Vegan Breakfast

Falafel, vegan bacon, hash browns, baked beans, roasted tomato, button mushrooms, greens & peppers and white or brown toast 771kcal

Big Vegan Breakfast

Veggie sausage, falafel, greens & peppers, hash browns, baked beans, roasted tomatoes, button mushrooms, vegan bacon and two slices of white or brown toast 1408kcal

Vegan Smashed Avocado Brunch

with edamame guacamole, chipotle tomato salsa, Aleppo chilli, coriander and lime on toasted ciabatta 446kcal

Vegan BLT

Vegan bacon, lettuce, tomato and roasted garlic vegan mayo on white or brown toast 649kcal

Vegan Bacon Butty

Vegan bacon on white or brown bread 531kcal

Vegan Sausage Butty

Vegan sausage on white or brown bread 616kcal

Vegan Toast

Your choice of white or brown toast with vegan spread and jam or marmalade or Marmite 499kcal / 499kcal / 436kcal

EXTRAS...

- Avocado 100kcal
- Hash browns 195kcal
- Falafel 144kcal
- Vegan smoked Applewood cheese 60kcal
- Button mushrooms 33kcal
- Vegan bacon 68kcal
- Slice of toast 197kcal
- Edamame guacamole 75kcal

SOUP OF THE DAY

with warm ciabatta



Calories: All kcal are per serving. Adults need around 2000 kcal per day.

MAINS

Vegan Moroccan Aubergine Flatbread

Roasted harissa aubergine with smoky aubergine hummus, spiced cherry tomatoes, avocado, pomegranate seeds, crispy chickpeas and garlic & mint sauce 714kcal

Vegan Beyond Meat Cheeseburger

Plant-based patty, vegan smoked Applewood cheese, lettuce, tomato, pickled red onion and chipotle mayo 848kcal
Choose fries 380kcal or salad 47kcal

Vegan Caribbean Cauliflower Curry

Fried cauliflower with sugar snap peas and red peppers in a spicy coconut and pineapple curry sauce, with lime & coriander rice and pickled red onion 671kcal

Vegan Bang Bang Cauliflower

Crispy fried cauliflower with noodles, pak choi, tenderstem broccoli, mushrooms and sugar snap peas topped with bang bang coconut sauce, sesame seeds and chilli 861kcal

Vegan Mezze Salad Bowl

Roasted beetroot, crispy falafel pieces, hummus, mixed leaves, Persian grains, red onion, cherry tomatoes, mint and pomegranate seeds 684kcal

Vegan Buddha Bowl

Roasted harissa aubergine, avocado, Persian grains, tenderstem broccoli, smoky aubergine hummus, pickled cucumber, pomegranate seeds, pickled carrot, garlic & mint sauce and grilled flatbread 747kcal

CHEEKY MONDAYS

From 5pm

Order any burger or main and get a 175ml glass of house wine* or a pudding on the house

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SIDES

Garlic Flatbread 353kcal

Fries 380kcal

Sweet Potato Fries 330kcal

Tenderstem Broccoli
with lemon, garlic & parsley 124kcal



TAPAS *Made for sharing*

for one plate, for a tapas board (your choice of 3)

Vegan Patatas Bravas

with roasted garlic mayo 582kcal

Vegan Black Beans & Sweetcorn

with roasted harissa aubergine and pickled red onions 174kcal

Vegan Hummus

with roasted seeds, red peppers, garlic & parsley oil, served with toasted pitta 538kcal

Vegan Bang Bang Fried Cauliflower

with ssamjang mayo and chilli ketchup 367kcal

Vegan Edamame Guacamole

with gremolata, roasted peppers and pickled red onion, served with toasted pitta 341kcal

Add garlic flatbread 353kcal

TAPAS TUESDAYS

From 5pm – 3 tapas dishes and a glass of house wine*



PUDDINGS & CAKES

Vegan Passion fruit Semifreddo

Biscuit based vegan gelato slice with berry compote 587kcal

Vegan Chocolate & Raspberry Torte 382kcal

Vegan Fruity Flapjack 393kcal

Vegan Carrot Cake 434kcal

Oooh go on then!

WINES

Fancy a glass? Here's a few of our fave vegan wines

Please ask a member of staff for the full wine list

SPARKLING

Prosecco

Santa Fosca, Italy ve

Light, fresh and playful with delicate pear flavours

WHITE WINE

Chenin Blanc

Rebeland, South Africa ve

Hints of white peach with a subtle citrus undertone

RED WINE

Cabernet Sauvignon

Granfort, France ve

Smooth flavours of blackberries & red plum

ROSÉ WINE

Mirabeau

Forever Summer, Côte d'Azur ve

Classic French rosé from Provence - perfect for a Summer's day

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