



			175ml Glass	250ml Glass	75cl Bottle
WHITE WINE					
1	Chille	Oyster Catcher Sauvignon Blanc , fresh pear with twist of gooseberry	5.90	7.70	23.00
2	Italy	Il Caggio Pinot Grigio , pear and citrus notes	5.80	7.60	22.00
3	Australia	19 Crimes Chardonnay , smooth vanilla, caramel and stone fruit	6.50	8.40	26.00
4	South Africa	Cawston Crossing Chenin Blanc flavours of guava, apple and pear.	5.90	7.70	24.00
5	New Zealand	Rongopai Sauvignon Blanc , Good structure with a long spicy finish.	7.80	10.40	31.00
7	France	Macon Villages , A full ,buttery wine with nutty notes			29.00
8	France	Ropiteau Chablis , An elegant dry wine with well-balanced acidity.			33.00
9	Chile	La Joya Gran Reserva Gewurtraminer , Floral nose with lychees.			27.00
10	France	Schieferkopf Riesling Alsace , Golden colour citrus acidity and spice.			25.00
ROSE WINE					
11	USA	Canyon Road White Zinfandel , Floral summer orchard aromas	5.90	7.70	23.00
12	France	La Promenade Cote du Provence Rose , Light pink in colour.	7.10	9.40	28.00
		SPARKLING WINE & CHAMPAGNE	125ml Glass		75cl Bottle
14	Italy	Chio prosecco , Fresh and light with balanced acidity and body.	7.00		27.00
15	France	Joseph Perrier Brut NV , Soft and delicate with great complexity	9.00		50.00
16	Spain	Freixenet Prosecco – 200ml			9.00
17	France	Veuve Cliquot Yellow Label , Full-bodied and richly flavoured.			65.00
18	France	Bollinger , made from first-run juice, a full-bodied Champagne.			87.00
19	France	Veuve Cliquot Rose NV			80.00
		RED WINE	175ml Glass	250ml Glass	75cl Bottle
20	Spain	Solar Viejo Tempranillo , aromas of cherries, plums and sloe's.	6.90	7.90	25.00
21	France	Ropiteau Merlot , aroma of cedar and plums	6.20	7.80	24.50
22	S. Africa	Tall Horse Shiraz , wildberry flavours and oak spice	6.80	8.80	26.00
23	Spain	Solar Viejo Rioja Reserva , ripe fruit flavours, well, structured tannins	7.80	10.40	31
24	Italy	IL Caggio Montepulciano D'abruzzo , black and red fruit flavour, spice twist	7.20	8.90	27
25	Argentina	Finca Flichman Malbec , Rich and full bodied great value for money	5.90	7.70	24.00
26	S. Africa	Tall Horse Pinotage , Soft and medium bodied with silky tannins			25.00
27	France	La Cour Des Dames Mourvedre , fruits and acacia aroma, liquorice hint			28.00
28	Italy	Gabbiano Chianti Classico , cherry blossom, red and black fruit, cinnamon.			31.00
29	Portugal	Casa Ferrierinha Esteva , Warm notes of cedar and tobacco			29.00

Dishes may contain nut/nut derivatives. Fish dishes may contain bones.
 If you have any food allergies, please speak to your server. (DF – Dairy Free, GF - Gluten Free, Ve - Vegan)
 Inclusive Dinner have a £25.00 allowance towards their meal, not including drinks
 Please note a discretionary 10% service charge is included



Sample Lunch Menu

12:00 – 17:00

Nibbles

- Breaded King Prawns** – Sweet Chilli Sauce
- Falafel** – Hummus
- Halloumi Fries** – Garlic Mayonnaise
- Homemade Pork and Apple Sausage Rolls** – English Mustard
- Pork Pie** – Piccalilli
- Homemade Scotch Egg**
- Chicken Goujons** – Sweet Chilli Sauce
- Oriental Pork Belly Bites**
- £5 Per Plate or 3 Plates For £12.50**

STARTERS

- Soup of The Day** – White Bloomer, Butter - £7.50 (GF, Ve)
- Duck Liver Pate** – Tomato & Onion Chutney, Toast - £8.25
- Classic Prawn Cocktail** – Gem Lettuce, Marie Rose Sauce, Lemon, Brown Bread - £8.50
- Oriental Glazed Crispy Pork Belly Bites** – Rocket, Sesame Seed and Pickled Radish Salad - £8.50
- Smoked Haddock and Cod Fishcake** – Charred Asparagus and Watercress Salad, Poached Egg and Hollandaise - £8.50 Make this a main for £17

SNOOTY BAR CLASSICS

- Mac & Triple Cheese** – Smoked Bacon, Herb Crumb - £15.00
- Ceasar Salad** – Herby Croutons, Ceasar Dressing, Anchovies and Parmesan - £16.00 Add Chicken or Bacon For £2.50 Each
- Greek Salad** – Honey Glazed Feta, Red Onion, Tomato, Olives, Baby Gem Lettuce and Cucumber - £17.00
- Fish and Chips** – Chunky Chips, Tartare Sauce, Seared Lemon - £17.00
- Corned Beef Hash** – Fried Egg, Caramelised Red Onions - £15.00
- Honey & Mustard Roasted Ham** Chunky Chips, Sherston Barn Eggs - £14.50 (GF, DF)
- Penne Pasta** – Mushrooms, Spinach, Tomato and Pepper Sauce, Rocket and Balsamic - £15.00 (GF, Ve)
- Mature Cheddar Ploughman's** – Branston, Piccalilli, Apple, Tomato, Gem Lettuce, Sourdough Roll, Pickled Onion - £14.50
- Add Sausage Roll - £1.50, Pate - £2.50, Ham - £2.50, Pork Pie - £2.50, Scotch Egg - £3.50

BURGERS

- 6oz Beef Burger** - £15.00 (GF, DF)
- Snooty Fried Chicken Burger With A Sweet Chilli Mayo** - £15.00 (GF, Grilled Chicken Burger)
- Moving Mountains Meat Free Burger** - £15.50 (Ve)
- Add Smoked Bacon, Mature Cheddar** - £1.75 each
- All Burgers come with Gem Lettuce, Tomato, Gherkin, Red Onion, Burger Slaw, Burger Sauce & Fries in a Toasted Bun
- Gluten Free Buns are available on request

PUDDINGS & ICE CREAMS

- Triple Chocolate Brownie** – Vanilla Ice Cream, Chocolate and Raspberry Sauce - £8.25 (GF)
- Snooty Sundae** – Brownie Bits, Sticky Toffee Bits, vanilla Ice cream, Honeycomb Ice Cream, Salted Caramel Sauce - £8.75
- Caramelised Coconut Rice Pudding** – Mango & Mint Compote - £7.75 (GF, Ve)
- Summer Fruit Eaton Mess** – Raspberries, Blueberries, Meringue, Chantilly Cream - £8.75
- Local Ice Creams & Sorbets** (GF) – £4.50 for 2 Scoops
- Chocolate, Banana, Strawberries & Clotted Cream, Rhubarb & Custard, Vanilla Clotted Cream
- Vegan Vanilla (GF, Ve),
- Cookies & Cream (contains Gluten)
- Sorbets** – Lemon, Raspberry, Orange, Blackcurrant, Mango, Guava Strawberry (GF, Ve)

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