

A large, stylized, grey letter 'M' that serves as a background for the title text.

LAKESIDE PODS

Whatever you are celebrating, Mercure Gloucester Bowden Hall's dining pods are the perfect base for your special occasion.

Explore our different dining options and contact us to start planning your experience.

**BOOK YOUR PRIVATE
DINING EXPERIENCE**

01452 255 012 (option 3)

events@mercuregloucester.co.uk

FREQUENTLY ASKED QUESTIONS

Do prices include the meal cost?

Yes. Prices per person include meal costs and pod hire.

Do we need to pay a deposit?

We ask for a £10 per person deposit. This is payable when confirming your booking.

How do we make our final payment?

We ask for final payment 2 weeks prior to your booking date.
Last minute bookings will be asked to pay the full balance on arrival.

Is there disabled/pushchair access?

We can accommodate wheelchair and pushchair access. Please let us know beforehand if you require wheelchair access.

Are your pods suitable for all weather?

Yes! The versatility of our pods allows them to be used all year round. Please be aware dangerously high winds causing problems in the local area may force closure for your safety. You will be offered a full refund, change of date or discounted seats in our restaurant.

Do you have heating?

Yes, our pods are fully heated. However, please note these are outdoor features and access to the main hotel and toilets does require you to go outside.

Do the pods get too hot?

The pods are fully air conditioned!

Can we bring our dog?

Yes, we allow dogs.

Do you have music in the pods?

We do have pre-set background music in each pod.

Do you allow confetti?

You can use biodegradable confetti. Please do not use artificial/plastic confetti.

Can we hang our own decorations?

You are welcome to hang your own decorations. We can only allow access 10 minutes before your session start time if the session before is fully booked.

How can we attach decorations?

Please do not use Sellotape or Blu Tac. You are welcome to tie things to the pod metalwork or use White Tac.

Can we ask about alternative menu choices?

Of course. Please contact us and let us know your specific requirements prior to booking.

LAKESIDE
PODS

BRUNCH MENU

Enjoy your 2.5 hour dining experience from 9:00 to 11:30

Friday to Sunday

Adult - £22 per person

Children - £15 per person

UPON ARRIVAL

SELECTION OF TWINNINGS SPECIALITY TEAS

Pure Peppermint, Lemon & Ginger, Pure Green Tea, Earl Grey, Pure Camomile, Raspberry & Cranberry

COFFEE

ORANGE JUICE OR APPLE JUICE

59 kcal per 125ml or 51 kcal per 125ml

PASTRY BASKET

854 kcal per person

CHOOSE FROM ONE OF THE FOLLOWING

FULL ENGLISH BREAKFAST

594 kcal

Sausage, bacon, flat mushroom, tomato, baked beans, hash browns and a choice of scrambled, poached or fried egg.

VEGETARIAN FULL ENGLISH (V)

706 kcal

Vegetarian sausage, spinach, flat mushroom, tomato, baked beans, hash browns and a choice of scrambled, poached or fried egg.

VEGAN FULL ENGLISH (Ve)

551 kcal

Vegan sausage, flat mushroom, tomato, baked beans, hash browns, toasted sourdough.

EGGS BENEDICT

607 kcal

with toasted muffin, ham, poached egg and hollandaise sauce.

EGGS FLORENTINE

530 kcal

with toasted muffin, spinach, poached egg and hollandaise sauce.

AMERICAN STYLE PANCAKES

748 kcal

with streaky bacon and maple syrup.

EU Food allergen information contained within menu items is available via a team member. All weights are approximate prior to cooking. All prices include VAT at the current rate.

FOOD ALLERGIES & INTOLERANCES:

Before you order your food and drinks please speak to our staff if you would like to know about our ingredients; we cannot guarantee that any food or beverage item sold is free from traces of allergens.

CALORIES: Adults need around 2000 kcal a day.

(V) - Vegetarian (Ve) - Vegan (GF) - Gluten Free

LUNCH MENU

Enjoy your 2.5 hour dining experience from 12:00 to 14:30

2 Course Meal - £29 per person 3 Course Meal - £36 per person Children's Menu - £15

STARTERS

SELECTION OF WARM BREADS (V)

452 kcal

Olive oil and balsamic vinegar

CHEESY TORTILLA CHIPS (GF) (V)

880 kcal

Guacamole, sour cream and salsa

SEASONAL SOUP OF THE DAY (Ve)

159 kcal

Warm crusty bread

DUCK RILLETTE

403 kcal

Toasted rustic loaf, cornichons

THYME & CRANBERRY BAKED CAMEMBERT (V)

590 kcal

Rustic loaf, fig chutney

PRAWN COCKTAIL

327 kcal

Marie rose sauce, baby gem

MAIN COURSE

GRILLED PORK LOIN STEAK

616 kcal

Braised red cabbage & apple, hasselback potatoes, tenderstem broccoli

TOM'S STEAK & ALE PIE

967 kcal

Mashed potatoes, seasonal greens and gravy

TRADITIONAL BATTERED FISH AND CHIPS

1116 kcal

Mushy peas and tartar sauce

WILD MUSHROOM AND TRUFFLE LINGUINE (V)

821 kcal

Creamed wild mushrooms, grated cheese, rocket and truffle oil

CLASSIS CAESER

471 kcal

Cos lettuce, anchovy, croutons, Caesar dressing, Italian cheese

WINTER GRAIN SALAD (Ve)

309 kcal

With roasted winter vegetables and broad beans, honey mustard dressing

STEAKHOUSE BURGER

1338 kcal

Beef patty, steakhouse sauce, bacon, Emmental cheese, gherkins, crispy onions and chunky-cut chips

CRISPY BUTTERMILK FRIED CHICKEN BURGER

1462 kcal

Bacon, Emmental cheese, crispy onions, Heinz Korean BBQ sauce, and chunky-cut chips

MEATLESS FARM BURGER (Ve)

838 kcal

Plant patty, steakhouse sauce, vegan cheese, crispy onions and chunky-cut chips

ROASTED MEDITERRANEAN VEGETABLES 2-INCH STONE-BAKED PIZZA (Ve)

990 kcal

Vegan cheese

MARGHERITA 12-INCH STONE-BAKED PIZZA (V)

789 kcal

Tomato, mozzarella, herbs and rocket

PEPPERONI 12-INCH STONE-BAKED PIZZA

883 kcal

DESSERT

FRESH FRUIT SALAD (Ve) (GF)

94 kcal

JUDES VANILLA ICE CREAM (Ve) (GF)

136 kcal

STICKY TOFFEE PUDDING (GF)

766 kcal

Sticky toffee sauce and custard

RHUBARB & GINGER CHEESECAKE (Ve) (GF)

474 kcal

Rhubarb compote

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AFTERNOON TEA MENU

Enjoy your dining experience from 12:00 to 14:30 or 15:00 to 17:00

Adult - £25 per person

Children - £12.50 per person

UPON ARRIVAL

SELECTION OF TWINNINGS SPECIALITY TEAS

Pure Peppermint, Lemon & Ginger, Pure Green Tea, Earl Grey, Pure Camomile, Raspberry & Cranberry

COFFEE

A SELECTION OF TRADITIONAL FINGER SANDWICHES ON JACKSON BAKERY WHITE AND MALTED BREAD

TUNA, SPRING ONION, CRACKED BLACK PEPPER AND MAYONNAISE

EGG AND CRESS MAYONNAISE

HAM AND MUSTARD

MATURE CHEDDAR AND CHUNKY PICKLE

WARMED PLAIN SCONES WITH CLOTTED CREAM & JAM

A SELECTION OF CAKES

CHOCOLATE TART

COFFEE AND WALNUT CAKE

LEMON MERINGUE PIE

FRUIT TART

1859 total kcal per person

Gluten Free & Vegan options available on request (must be pre-booked)



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DINNER MENU

Enjoy your 2.5 hour dining experience from 17:30 to 20:00 or 20:30 to 23:00

Sun to Thurs Adult - £36 per person

Fri & Sat Adult - £39.50 per person

Children's Menu - £15 per person

STARTERS

SEASONAL SOUP OF THE DAY (Ve)
463 kcal
Warm crusty bread

PRAWN COCKTAIL
327 kcal
Marie rose sauce, baby gem

DUCK RILLETTE
403 kcal
Toasted rustic loaf, cornichons

GRILLED PORK LOIN STEAK
616 kcal
Braised red cabbage & apple, hasselback potatoes, tenderstem broccoli

KATSU CURRY
Choose Between
BUTTERMILK CHICKEN 738 kcal
or
QUORN 658 kcal (Ve)
with steamed rice and curry sauce

STEAKHOUSE BURGER
1338 kcal
Beef patty, steakhouse sauce, bacon, Emmental cheese, gherkins, crispy onions and chunky-cut chips

MARGHERITA 12-INCH STONE-BAKED PIZZA (V)
789 kcal
Tomato, mozzarella, herbs and rocket.

JUDES VANILLA ICE CREAM (Ve) (GF)
136 kcal

FRESH FRUIT SALAD (Ve) (GF)
94 kcal

CHEESY TORTILLA CHIPS (GF) (V)
880 kcal
Guacamole, sour cream and salsa

SRIRACHA HOT WINGS
Choose Between
BUTTERMILK CHICKEN 541 kcal
or
QUORN 272 kcal (Ve)

MAIN COURSE

WILD MUSHROOM AND TRUFFLE LINGUINE (V)
821 kcal
with creamed wild mushrooms, grated cheese, rocket and truffle oil

TOM'S STEAK & ALE PIE
967 kcal
Mashed potatoes, seasonal greens and gravy

CRISPY BUTTERMILK FRIED CHICKEN BURGER
1462 kcal
Bacon, Emmental cheese, crispy onions, Heinz Korean BBQ sauce, and chunky-cut chips

ROASTED MEDITERRANEAN VEGETABLES 2-INCH STONE-BAKED PIZZA (Ve)
990 kcal
Vegan cheese

DESSERT

RHUBARB AND GINGER CHEESECAKE (Ve) (GF)
474 kcal
with rhubarb compote

SELECTION OF WARM BREADS (V)
452 kcal
Olive oil and balsamic vinegar

CRISPY SQUID
546 kcal
Aioli

THYME & CRANBERRY BAKED CAMEMBERT
590 kcal
Rustic loaf, fig chutney

TRADITIONAL BATTERED FISH AND CHIPS
1116 kcal
Mushy peas and tartar sauce

HAMPSHIRE OLD SPOT SAUSAGE & BEAN CASSOULET
1120 kcal
Seasonal greens, rustic bread

MEATLESS FARM BURGER (Ve)
838 kcal
Plant patty, steakhouse sauce, vegan cheese, crispy onions and chunky-cut chips

PEPPERONI 12-INCH STONE-BAKED PIZZA
883 kcal

STICKY TOFFEE PUDDING (GF)
766 kcal
with sticky toffee sauce and custard

BAKED PEAR TART
721 kcal
Vanilla ice cream, toffee sauce

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CHILDREN'S MENU

STARTERS

GARLIC BREAD (V)
296 kcal

CHEESY TORTILLA CHIPS (V) (GF)
375 kcal
with guacamole, sour cream and salsa.

SELECTION OF WARM BREADS (V)
141 kcal

MAIN COURSE

SAUSAGE & MASH
546 kcal
with onion gravy or baked beans.
Can be served Vegan.

GRILLED CHICKEN
365 kcal
with mash, vegetables and gravy.

MARGHERITA PIZZA (V)
400 kcal

CHEESEBURGER
926 kcal
with chunky-cut chips.

FISH & CHIPS
1091 kcal
with chunky-cut chips and peas.

MACARONI & CHEESE (V)
444kcal

DESSERT

JUDES ICE CREAM
157 kcal
2 scoops of vanilla with
chocolate sauce.

FRESH FRUIT SALAD
79 kcal

CHOCOLATE BROWNIE
245kcal

LITTLE JUDE'S ROCKET LOLLY
254 kcal

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