



RESTAURANT MENU

EAT, DRINK AND ENJOY

STARTERS

Bread Board **V** £4.75

A quality selection of sourdough, pumpkin seed and ciabatta breads served with balsamic vinegar and olive oil

Classic Prawn Cocktail £6.25

Succulent cold water prawns, on baby gem, coated in Marie Rose sauce served with brown bread and butter

Balsamic and Mint Lamb Skewers **H** £6.45

Lightly grilled and served with a red onion, cucumber, tomato and fresh coriander salad, served with a mint yoghurt dressing

Thai Chicken and Fresh Basil Spring Rolls £5.50

With a fresh chilli, soya and sesame dressing

Smoked Haddock Fishcake £5.95

A crispy breaded smoked haddock fishcake, served with fresh asparagus and a horseradish crème fraîche sauce

Soup of the Day **V** £4.95

Delicious homemade soup with rustic bread – ask your server for today's special

SALADS & PASTA

Holiday Inn Salad £11.95

A mixed salad topped with 'Hot and Kickin' chicken strips, with fresh mango and sour cream

Caesar Salad **H** £9.95

A twist on a classic dish, served with crispy bacon and rich Caesar dressing

Vegetarian option can be served without bacon

Add salmon or chicken breast £3.25

Duck Confit Salad £12.95

Marinated duck leg in hoisin sauce, served on a bed of oriental mixed salad

Pancetta and Asparagus Tagliatelle £12.95

Freshly cooked pasta, with shaved pancetta and fresh asparagus in a cream sauce and topped with Italian hard cheese

Pomodoro Tagliatelle **V** £9.95

Freshly cooked tagliatelle pasta with garlic, tomato and basil sauce, topped with Italian hard cheese

Salmon and Crayfish Fiorelli £12.95

A delicious filled pasta in a light tomato, dill and lemon dressing, finished with fresh rocket

MAINS

Feta and Pea Frittata **V H** £9.95

A classic frittata with courgettes, cream cheese, feta cheese and peas, served with a soft herb green salad and roasted red pepper dressing

Baked Fillet of Hake £15.50

With crushed new potatoes, spring onion, asparagus, soya beans and finished with a Mornay style sauce and fresh sorrel

Premium Fish and Chips £15.95

A hand battered, king size, premium cut of pollock served with chunky fries, minted mushy peas and tartare sauce

Double French Trimmed Pork Cutlet **H** £14.95

A 12oz twin cutlet on a bed of chargrilled vegetables, covered in an apple and cider sauce

Curry of the Week £13.95

A selection of authentic regional curries, served with rice, naan and a poppadum – please ask our team for this week's choice

Chicken, Ham and Leek Pie £12.95

A fully encased short crust pastry classic, served with rosemary roasted new potatoes and garden peas

GRILL

All our steaks are sourced from either the UK or Ireland and are cooked to your liking

Sirloin Steak 8oz* £18.95

Rib Eye Steak 8oz* £18.50

Mixed Grill £19.50

A real feast of rump steak, lamb cutlet, gammon, sausage and an egg, all served with chunky fries and a grill garnish

Selection of Classic Steak Sauces

Garlic Butter Sauce £1.25

Peppercorn, Diane or Béarnaise Sauce £2.75

8oz D Cut Gammon* £12.95

A prime cut of gammon, served with fried or poached egg or a pineapple ring

All of the above are served with a grilled flat mushroom, grilled tomato, peas and chunky fries

If you prefer a different potato option, please ask your server

BURGERS

The below burgers are served in a brioche bun with tomato, onion, pickle, skinny fries, homemade coleslaw and burger relish

Portobello Mushroom and Halloumi Burger **V H** £10.95

With red onion and chilli jam

Gourmet Burger £12.95

Award winning succulent 6oz burger

Grilled Chicken Breast Burger £12.95

Upgrade your Burger £2.95

Choose one of the below options

Ultimate Burger

Onion rings, potato rosti, cheese and BBQ sauce

New Yorker

Cheese, bacon and tomato salsa

Continental

Pancetta, brie and caramelised onion

SIDES

Skinny or Chunky Fries **V** £3.25

Sweet Potato Fries **V** £3.50

Panache of Baby Vegetables **V** £3.25

Seasonal New Potatoes, Roasted with Fresh Rosemary and Rock Salt **V** £3.25

Garlic Ciabatta Bread **V** £3.25

Add Cheese 50p

Beer Battered Onion Rings **V** £3.25

Side Salad **V** £3.25

DESSERTS

Great British Ice Creams £5.50

A selection of three scoops of gourmet ice creams to end your meal

Blueberry Frangipane £5.50

A delicious almond and blueberry tart served warm with chantilly cream

Homemade Chocolate Brownie £5.50

The perfect finish to any meal, served warm with vanilla ice cream

Cheese Plate £7.50

Selection of classic cheeses with celery, grapes, biscuits and chutney

Lemon Tart £5.50

Refreshing citrus tart with a caramelised topping

Summer Pudding £5.50

Homemade classic pudding with mixed berries in sweet syrup served with pouring cream



TEA & COFFEE

A range of tea and coffee available to order, please ask one of our team for details

V suitable for vegetarians **H** denotes a healthier option

If you require this menu in large print, please ask a member of staff. If you are concerned about food allergies and intolerances e.g. nuts, you are invited to ask when selecting one of our menu items. *Weights shown are approximate weights before cooking.

All prices include VAT. If you would like anything that is not on the menu, please ask a member of staff. A 10% discretionary service charge will be added to your bill.

The service charge is entirely discretionary and all of these payments go towards our employee bonus schemes. All of our employees participate in the bonus schemes which reward total team performance.

STARTERS

- Bread Board** **V** £4.75
A quality selection of sourdough, pumpkin seed and ciabatta breads served with balsamic vinegar and olive oil
- Classic Prawn Cocktail** £6.25
Succulent cold water prawns, on baby gem, coated in Marie Rose sauce served with brown bread and butter
- Balsamic and Mint Lamb Skewers** **H** £6.45
Lightly grilled and served with a red onion, cucumber, tomato and fresh coriander salad, served with a mint yoghurt dressing
- Thai Chicken and Fresh Basil Spring Rolls** £5.50
With a fresh chilli, soya and sesame dressing
- Smoked Haddock Fishcake** £5.95
A crispy breaded smoked haddock fishcake, served with fresh asparagus and a horseradish crème fraîche sauce
- Soup of the Day** **V** £4.95
Delicious homemade soup with rustic bread – ask your server for today's special

MAINS

- Feta and Pea Frittata** **V H** £9.95
A classic frittata with courgettes, cream cheese, feta cheese and peas, served with a soft herb green salad and roasted red pepper dressing
- Baked Fillet of Hake** £15.50
With crushed new potatoes, spring onion, asparagus, soya beans and finished with a Mornay style sauce and fresh sorrel
- Premium Fish and Chips** £15.95
A hand battered, king size, premium cut of pollock served with chunky fries, minted mushy peas and tartare sauce
- Double French Trimmed Pork Cutlet** **H** £14.95
A 12oz twin cutlet on a bed of chargrilled vegetables, covered in an apple and cider sauce
- Curry of the Week** £13.95
A selection of authentic regional curries, served with rice, naan and a poppadum – please ask our team for this week's choice
- Chicken, Ham and Leek Pie** £12.95
A fully encased short crust pastry classic, served with rosemary roasted new potatoes and garden peas

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- Gourmet Burger** £12.95
Award winning succulent 6oz burger
- Grilled Chicken Breast Burger** £12.95
- Upgrade your Burger** £2.95
Choose one of the below options
- Ultimate Burger**
Onion rings, potato rosti, cheese and BBQ sauce
- New Yorker**
Cheese, bacon and tomato salsa
- Continental**
Pancetta, brie and caramelised onion

SALADS & PASTA

- Holiday Inn Salad** £11.95
A mixed salad topped with 'Hot and Kickin' chicken strips, with fresh mango and sour cream
- Caesar Salad** **H** £9.95
A twist on a classic dish, served with crispy bacon and rich Caesar dressing
Vegetarian option can be served without bacon
Add salmon or chicken breast £3.25
- Duck Confit Salad** £12.95
Marinated duck leg in hoisin sauce, served on a bed of oriental mixed salad
- Pancetta and Asparagus Tagliatelle** £12.95
Freshly cooked pasta, with shaved pancetta and fresh asparagus in a cream sauce and topped with Italian hard cheese
- Pomodoro Tagliatelle** **V** £9.95
Freshly cooked tagliatelle pasta with garlic, tomato and basil sauce, topped with Italian hard cheese
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A delicious filled pasta in a light tomato, dill and lemon dressing, finished with fresh rocket

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- Garlic Ciabatta Bread** **V** £3.25
Add Cheese 50p
- Beer Battered Onion Rings** **V** £3.25
- Side Salad** **V** £3.25

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WE PROUDLY SERVE **STARBUCKS™**

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