



SIMPLY
ENJOY



CROWNE PLAZA[®]

HOTELS & RESORTS

AN **IHG**[®] HOTEL

SNACKS

Sun dried tomato and oregano bread ^{VE}	3.25
with choice of red pepper hummus or marinated olives	
Marinated olives ^{VE}	3.75
Smoked almonds ^{VE}	3.75
Our chef's freshly made soup	5.75
with warm bread	
Herb crumbed halloumi fries ^V	6.75
with sweet chilli and coriander dip	
Crispy buffalo chicken wings ^{GF}	
six wings	7.25
twelve wings	12.95
with a blue cheese dip and fresh celery	
Roast beetroot falafel ^{VE}	5.95
with red pepper hummus, pomegranate pearls and rocket	
Baked nachos	6.75
with pulled chicken and chorizo, melted cheese, sour cream, crushed avocado, salsa and sliced jalapeños	

SANDWICHES AND PANINIS

Served in thick sliced malted wheat, white bloomer or gluten free bread with a pot of house slaw and Kettle crisps

Home cooked ham	7.25
with Mature Cheddar and tomato chutney	
Roast chicken	7.75
with bacon, avocado and mayonnaise	
Red pepper hummus ^V	6.75
with avocado, tomato and rocket	
Prawn and crayfish	7.75
with rocket, cucumber and Bloody Mary cocktail sauce	
Pulled chicken and chorizo wrap	7.50
with crisp lettuce, grilled peppers, grated cheese and mayonnaise	
Roast beetroot falafel wrap ^{VE}	6.75
with avocado, red pepper hummus, grilled peppers and rocket	
Chicken panini	8.25
with crispy bacon, Mature Cheddar and mozzarella	
Home cooked ham panini	7.95
with Emmental cheese and Dijon mustard	

INDULGENT SANDWICHES

Our Club sandwich	12.25
served on rustic Italian bread with grilled chicken, crispy bacon, egg mayonnaise, lettuce, tomato and skin-on-fries	
Posh fish finger sandwich	11.25
served on rustic Italian bread with fish pieces, chunky tartare sauce and skin-on-fries	

PIZZAS

Caprese ^V	12.25
cherry and sun blush tomatoes, ripped mozzarella and basil oil	
Spicy meat feast	13.25
pepperoni, pulled chicken and chorizo, crispy bacon, salami, red onion, jalapeños, mozzarella and Frank's hot chilli sauce	

SALADS

Caesar	10.50
little gem, Grana Padano, crispy bacon, cheese and garlic croutons and a Caesar dressing	
Superfood ^V ^{GF}	11.50
little gem, baby spinach, tomatoes, cucumber, avocado, feta cheese, sun blush tomatoes, pomegranate pearls, edamame beans, toasted pumpkin seeds and a honey mustard dressing	

Add grilled chicken breast ^{GF} 3.75, flaked hot smoked salmon ^{GF} 4.50, grilled halloumi ^V ^{GF} 2.75 to any salad

BURGERS

Our burgers are served on a toasted sourdough bun with baby gem, tomato and red onion and skin-on-fries

The classic	14.95
on its own	
Big cheese and bacon	15.95
with melted Monterey Jack cheese and crispy bacon	
The 'Works'	16.25
with melted Monterey Jack cheese, crispy bacon and battered onion rings	
Hunters chicken	15.75
a crispy coated chicken fillet with crispy bacon, melted Monterey Jack cheese and BBQ sauce	
The veggie ^{VE}	13.75
a Thai vegetable burger served on a pretzel bun with sweet chilli sauce and coriander	

Upgrade to sweet potato fries for 75p

LARGE PLATES

Crispy beer battered cod fillet	14.95
with skin-on-fries, mushy peas and homemade tartare sauce	
Butter chicken curry	14.95
with basmati rice, naan bread and mango chutney	
Chicken, ham hock and leek pie	13.95
with creamy mash, buttered peas and leeks	
Sweet potato, red onion and cranberry tagine ^{VE}	13.75
with basmati rice, grilled pitta and pomegranate raita	
Aubergine and smoked mozzarella ravioli	13.75
with cherry tomatoes, pomodoro sauce, fresh basil and Grana Padano	
Three egg omelette ^V	10.95
with little gem, baby spinach, rocket, cherry tomatoes salad and a balsamic dressing	

Choose your fillings for 75p each: Mature Cheddar, mushrooms, ham, tomato, roast peppers

^V vegetarian ^{VE} vegan ^{GF} gluten free

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Please inform your server before ordering if you have a food allergy or intolerance.

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SIDE ORDERS

Skin-on-fries V with sea salt	3.75
Beer battered onion rings V	3.95
Garlic bread V with melted mozzarella	3.75
Sweet potato fries V	3.95
Truffle and parmesan skin-on-fries	4.50
Macaroni cheese V	3.95
Little gem, baby spinach, rocket, cherry tomatoes, balsamic dressing V GF	3.50



FAST AND FRESH

Fast & Fresh has been developed for our guests who want to enjoy fresh and tasty food in a hurry. Please choose from the section below.

Our chef's freshly made soup with warm bread	5.75
Bruschetta V with Heirloom tomatoes, mozzarella, chargrilled peppers, basil and either a herb or balsamic dressing	6.25
Roast beetroot falafel VE with red pepper hummus, pomegranate pearls and rocket	5.95
Herb crumbed halloumi fries V with sweet chilli and coriander dip	6.75
Superfood salad V GF with little gem, baby spinach, tomatoes, cucumber, avocado, feta cheese, sun blush tomatoes, pomegranate pearls, edamame beans, toasted pumpkin seeds and honey mustard dressing	11.50
<div style="border: 1px solid black; padding: 5px;"> <p>Add grilled chicken breast GF 3.75, flaked hot smoked salmon GF 4.50, grilled halloumi V GF 2.75 to any salad</p> </div>	
Sweet potato, red onion and cranberry tagine VE with basmati rice, grilled pitta and pomegranate raita	13.75
Three egg omelette V with little gem, baby spinach, rocket, cherry tomatoes salad and a balsamic dressing Choose your fillings for 75p each: Mature Cheddar, mushrooms, ham, tomato, roast peppers	10.95
Baked vanilla cheesecake V GF with strawberry relish and a white chocolate spear	6.75

DESSERTS

Apple and blackberry crumble V GF with vanilla custard	6.50
Sticky toffee pudding V with salted caramel ice cream	6.75
Baked vanilla cheesecake V GF with strawberry relish and a white chocolate spear	6.75
White chocolate crème brûlée V with butter shortbread	6.50
Chocolate and orange tart VE GF with orange sorbet	6.50
Ice creams and sorbets per scoop 1.75 Clotted cream vanilla, Belgian chocolate, salted caramel, pistachio, raspberry pavlova, white chocolate and Malteser, orange sorbet	
Cheese plate Keens Mature Cheddar, Blue Stilton, Croxton Manor brie, crackers, apple and cider chutney and grapes	7.75

HOT DRINKS

Regular latte	3.65	Americano	3.25
Cappuccino	3.65	Flat white	3.25
Espresso	2.95	Mocha	3.65
Hot chocolate	3.65	Chai tea latte	3.45
English breakfast tea	3.25	Flavoured tea	3.25

Add vanilla, caramel or hazelnut syrup for 30p.
Decaffeinated tea and coffee are available. Please ask for details.

ALCOHOL FREE COCKTAILS

Mojito Lime and Mint cooler Lime, mint, sparkling water This delicious fruit and botanical cordial is made with juicy limes, freshly crushed to get every drop of juice, then expertly blended with a hint of mint	4.95
Strawberry Spritz (only available in summer) Strawberry, mint, cucumber, sparkling water The perfect summer mix - fruity strawberries with a splash of fresh cucumber and mint... anyone for a game of tennis?	4.95
Apple and Cinnamon Winter Warmer (only available in winter) Crushed apples, cinnamon, boiled spring water A beautiful warm, hearty drink, great to help keep you smiling during those cold winter months	4.95
Bittersweet Raspberries Britvic cranberry juice, Britvic bitter lemon, raspberries A punchy mix of sour and sweet which leaves a beautiful fresh feeling on the palate, perfect for a refreshing afternoon drink	4.95

V vegetarian **VE** vegan **GF** gluten free

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WHITE WINES

	175ml	250ml
Waipara Hills, Sauvignon Blanc Marlborough, New Zealand <i>Refreshing and intensely fruity, everything NZ Sauvignon should be</i>	7.00	10.00
Cullinan View, Chenin Blanc Western Cape, South Africa	5.45	7.75
Solstice, Pinot Grigio delle Venezie Venezie, Italy	5.85	8.35
Between Thorns, Oaked Chardonnay South-Eastern Australia	5.25	7.50
Ayrum Airén Blanco Albali Valdepeñas, Spain	4.95	7.15

RED WINES

	175ml	250ml
Rare Vineyards, Pinot Noir Pays d'Oc, France <i>Fresh and fruity, perfect if you enjoy lighter reds</i>	5.75	8.00
Ayrum Tempranillo Tinto Albali Valdepeñas, Spain	5.25	7.00
Don Jacobo, Rioja Crianza Rioja, Spain	7.00	10.00
Tekena, Merlot Central Valley, Chile	5.50	7.50
Between Thorns, Shiraz South-Eastern Australia	5.50	7.75

ROSÉ WINES

	175ml	250ml
Estandon Reflet Provence Rosé  Provence, France <i>Dry and crisp with pink grapefruit flavours, this is rosé for grown-ups</i>	6.25	8.75
Solstice, Pinot Grigio Rosato Venezie, Italy	5.50	7.75
Whispering Hills, White Zinfandel California, USA	5.95	8.50

SPARKLING WINE AND CHAMPAGNE

	125ml
Galanti, Prosecco Extra Dry Veneto, Italy	5.25
Taittinger Brut Réserve  Champagne, France	9.50

COCKTAILS

Espresso Martini Ketel One Vodka, espresso coffee, sugar syrup, Kahlúa The classic bitter-sweet blend of Ketel One Vodka, coffee liqueur, sugar and fresh espresso coffee	9.50
Passion Fruit Martini Ketel One Vodka, passion fruit liqueur, vanilla syrup, lime juice, passion fruit puree, prosecco A fruity fresh blend of Ketel One Vodka, tropical passion fruit and zesty lime, served up in a martini glass with a side shot of prosecco	9.50
Mojito Captain Morgan White (or spiced, if spiced Mojito), sugar syrup, soda water, mint leaves, lime wedges A refreshing, summery blend of Captain Morgan White, mint, lime and soda. Or, with a fiery twist, using Captain Morgan Spiced	8.35
Pink Gin Spritz Gordon's Pink, lemonade, prosecco Celebrate with a sweet concoction of pink gin, lemonade and a sparkle of prosecco to finish	9.25
Signature Gin and Tonic Tanqueray London Dry, cloudy apple, tonic, rosemary and lime Our signature twist on the classic G&T, made with Tanqueray London Dry	9.00
Sevilla Negroni Tanqueray Flor de Sevilla, Campari, sweet vermouth, orange zest A sweet twist on a classic. Sophisticated and simple at the same time, with a complex flavour that makes the perfect aperitif	8.25
Bourbon Old Fashioned Bulleit bourbon, sugar syrup, Angostura bitters Bulleit bourbon stirred gently with aromatic bitters	8.50
French 75 Twist Tanqueray London Dry, grapefruit juice, touch of vanilla, prosecco Tanqueray London Dry gin with grapefruit and a touch of vanilla, topped up with prosecco	8.35
The Ultimate Bloody Mary Ketel One Vodka, Britvic tomato juice, fresh lemon juice, Worcestershire sauce, Tabasco, Angostura bitters, salt and pepper The ultimate version of the classic Bloody Mary. Whether you are looking for a pick-me-up or just love this cocktail, this is a recipe you can't beat	9.25
Purdey's Passion Ketel One Vodka, Aperol, lime juice, sugar, passion fruit syrup, Purdey's A cocktail with goodness - packed with botanicals and vitamins to give a refreshing fruity boost to power your day	9.50
Ron N Ginger Dead Man's Fingers Spiced Rum, ginger beer, lime juice A drink that packs a punch, with a zesty refreshing lime kick, one for the sophisticated cocktail drinker	8.50

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We also offer a smaller measure of wine by the glass (125ml).

Please ask for details of the wines available and prices. Should a wine or vintage become unavailable we will be pleased to offer a suitable alternative.

Unless stated the wines on this list have an ABV content of between 9% and 15%.

