

A top-down photograph of a silver fork and a vibrant red chili pepper resting on a dark, textured surface. The surface is scattered with various spices, including bright yellow powder, reddish-brown powder, and small white and black seeds. The entire scene is framed by a double-line white border.

# THE MAIN EVENT



**CROWNE PLAZA**<sup>®</sup>

HOTELS & RESORTS

AN **IHG**<sup>®</sup> HOTEL

## WHILE YOU WAIT

<b>Sun dried tomato and oregano bread</b> <b>V</b>	<b>3.25</b>
with choice of red pepper hummus or marinated olives	
.....	
<b>Marinated olives</b> <b>V GF</b>	<b>3.75</b>
.....	
<b>Smoked almonds</b> <b>VE</b>	<b>3.75</b>

## STARTERS

<b>Our chef's freshly made soup</b>	<b>5.75</b>
with warm bread	
please ask your server for the full allergen details for today's soup	
.....	
<b>Herb crumbed halloumi fries</b> <b>V</b>	<b>6.75</b>
with sweet chilli and coriander dip	
.....	
<b>Prawn and crayfish cocktail</b>	<b>7.50</b>
with Bloody Mary cocktail sauce	
.....	
<b>Crispy buffalo chicken wings</b> <b>GF</b>	
<b>six wings</b>	<b>7.25</b>
<b>twelve wings</b>	<b>12.95</b>
with a blue cheese dip and fresh celery	
.....	
<b>Roast beetroot falafel</b> <b>V</b>	<b>5.95</b>
with red pepper hummus, pomegranate pearls and rocket	
.....	
<b>Chicken liver and brandy pâté</b>	<b>6.50</b>
with apple and cider brandy sauce served with a toasted bloomer	
.....	
<b>Crispy salt and pepper squid</b>	<b>6.75</b>
with garlic and lemon aioli and grilled lemon	
.....	
<b>Bruschetta</b> <b>V GF</b>	<b>6.25</b>
with Heirloom tomatoes, mozzarella, chargrilled peppers, basil and either a herb or balsamic dressing	

## SIDE ORDERS

<b>Skin-on-fries</b> <b>V GF</b>	<b>3.75</b>
with sea salt	
.....	
<b>Beer battered onion rings</b> <b>V</b>	<b>3.95</b>
.....	
<b>Garlic bread</b> <b>V</b>	<b>3.75</b>
with melted mozzarella	
.....	
<b>Sweet potato fries</b> <b>V GF</b>	<b>3.95</b>
.....	
<b>Green beans</b> <b>V GF</b>	<b>3.75</b>
with leeks and peas	

## SALADS

<b>Caesar</b>	<b>10.50</b>
little gem, Grana Padano, crispy bacon, cheese and garlic croutons and a Caesar dressing	
.....	
<b>Superfood</b> <b>V GF</b>	<b>11.50</b>
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.

## GRILLS

served with grilled tomato, roasted field mushrooms, skin-on-fries and watercress

<b>Rump steak (224g/8oz)</b> <b>GF</b>	<b>17.95</b>
<b>Sirloin steak (224g/8oz)</b> <b>GF</b>	<b>21.95</b>
<b>Rib eye steak (280g/10oz)</b> <b>GF</b>	<b>22.95</b>

## SAUCES AND BUTTERS

<b>Peppercorn sauce</b>	<b>2.25</b>
<b>Red wine and shallot sauce</b>	<b>2.25</b>
<b>Blue cheese butter</b> <b>GF</b>	<b>1.95</b>

<b>Grilled halloumi, pepper and red onion skewers</b> <b>V GF</b>	<b>14.50</b>
with vine tomatoes, roasted field mushrooms, skin-on-fries and watercress	

<b>Grilled chicken breast</b>	<b>15.25</b>
rosemary and garlic <b>GF</b> or piri piri flavoured, served with grilled tomato, roasted field mushrooms, skin-on-fries and watercress	

<b>Gourmet beef burger</b>	<b>15.75</b>
served on a toasted sourdough bun with melted Monterey Jack cheese, crispy bacon and skin-on-fries	

Upgrade to sweet potato fries for 75p

## LARGE PLATES

<b>Crispy beer battered cod fillet</b>	<b>15.95</b>	<b>Sea bass fillets</b> <b>GF</b>	<b>17.50</b>
with skin-on-fries, mushy peas, chunky tartare sauce and lemon		with potato rosti, wilted spinach, tomato, basil and caper salsa and lemon	
We donate 50p back to the Marine Conservation Society		.....	
.....		<b>Buttermilk breaded chicken fillet</b>	<b>15.25</b>
<b>Roast rump of lamb</b>	<b>17.50</b>	with macaroni cheese and a mixed leaf and cherry tomato salad	
with gratin potato, bacon, little gem, peas and red wine gravy		.....	
.....		<b>Aubergine and smoked mozzarella ravioli</b> <b>V</b>	<b>13.75</b>
<b>Chicken, ham hock and leek pie</b>	<b>13.95</b>	with cherry tomatoes, pomodoro sauce, fresh basil and Grana Padano	
with creamy mash, buttered peas and leeks		.....	
.....			
<b>Sweet potato, red onion and cranberry tagine</b> <b>VE</b>	<b>13.75</b>		
with basmati rice, grilled pitta and pomegranate raita			

## TWO DINE FOR 39.99 WITH A LARGE GLASS OF WINE

### Our chef's freshly made soup

with warm bread  
please ask your server for the full allergen details for today's soup

### Chicken liver and brandy pâté

with apple and cider brandy sauce served with a toasted bloomer

### Crispy salt and pepper squid

with garlic and lemon aioli and grilled lemon

### Bruschetta

with Heirloom tomatoes, mozzarella, chargrilled peppers, basil and either a herb or balsamic dressing

### Six crispy buffalo chicken wings

with a blue cheese dip and fresh celery

### Crispy beer battered cod fillet

with skin-on-fries, mushy peas, chunky tartare sauce and lemon  
We donate 50p back to the Marine Conservation Society

### Chicken, ham hock and leek pie

with creamy mash, buttered peas and leeks

### Buttermilk breaded chicken fillet

with macaroni cheese and a mixed leaf and cherry tomato salad

### Gourmet beef burger

served on a toasted sourdough bun with melted Monterey Jack cheese, crispy bacon and skin-on-fries

### Sweet potato, red onion and cranberry tagine

with basmati rice, grilled pitta and pomegranate raita

### Grilled rump steak (224g/8oz)

served with grilled tomato, roasted field mushrooms, watercress and skin-on-fries

**2.50** supplement on steak

## DESSERTS

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

## WHITE WINES

### LIGHT AND DELICATE

Delicately flavoured, crisp, generally with a very dry finish

	175ml	250ml	bottle
<b>Don Jacobo Rioja, Tempranillo Blanco Bodegas Corral</b>			<b>26.95</b>
Rioja, Spain			

<b>Solstice, Pinot Grigio delle Venezie</b>  	<b>5.85</b>	<b>8.35</b>	<b>24.95</b>
Venezie, Italy			

<b>Ca' Bianca, Gavi</b>  			<b>29.95</b>
Piemonte, Italy			

<b>Réserve Mirou Picpoul de Pinet</b>  			<b>26.95</b>
Languedoc-Roussillon, France			

*(If you like Pinot Grigio, try this!)*

### HERBACEOUS AND AROMATIC

Medium-bodied styles offering mouth-watering freshness

	175ml	250ml	bottle
<b>Santa Rita 8km, Sauvignon Blanc</b>  			<b>24.95</b>
Central Valley, Chile			

<b>Castillo de Mureva, Organic Verdejo</b>  			<b>22.95</b>
Castilla-La Mancha, Spain			

<b>Waipara Hills, Sauvignon Blanc</b> 	<b>7.00</b>	<b>10.00</b>	<b>29.95</b>
Marlborough, New Zealand			

*Refreshing and intensely fruity, everything NZ Sauvignon should be*

<b>Vine Trail, Viognier</b>  			<b>25.95</b>
Rapel Valley, Chile			

<b>Paco &amp; Lola Lolo Tree, Albariño</b>  			<b>26.95</b>
Rías Baixas, Spain			

### JUICY AND FRUIT-DRIVEN

Richly flavoured with ripe, often tropical fruit character

	175ml	250ml	bottle
<b>Cullinan View, Chenin Blanc</b> 	<b>5.45</b>	<b>7.75</b>	<b>22.50</b>
Western Cape, South Africa			

<b>Granfort, Unoaked Chardonnay</b>  			<b>23.95</b>
Pays d'Oc, France			

*Lively and unoaked with soft, green apple flavours*

<b>Between Thorns, Oaked Chardonnay</b> 	<b>5.25</b>	<b>7.50</b>	<b>21.95</b>
South-Eastern Australia			

<b>Ayrum Airén Blanco Albali</b>  	<b>4.95</b>	<b>7.15</b>	<b>20.95</b>
Valdepeñas, Spain			

## RED WINES

### SMOOTH AND ELEGANT

Lightly structured with gentle red-fruit flavours

	175ml	250ml	bottle
<b>Marchesi Ervani, Montepulciano d'Abruzzo</b> 			<b>22.50</b>
Abruzzo, Italy			

<b>Rare Vineyards, Pinot Noir</b>  	<b>5.75</b>	<b>8.00</b>	<b>23.95</b>
Pays d'Oc, France			

*Fresh and fruity, perfect if you enjoy lighter reds*

<b>Ayrum Tempranillo Tinto Albali</b>  	<b>5.25</b>	<b>7.00</b>	<b>20.95</b>
Valdepeñas, Spain			

### MEDIUM-BODIED AND JUICY

Juicy, fruity wines made in an easy-drinking style

	175ml	250ml	bottle
<b>Don Jacobo, Rioja Crianza</b>	<b>7.00</b>	<b>10.00</b>	<b>29.95</b>
Rioja, Spain			

<b>Tekena, Merlot</b>  	<b>5.50</b>	<b>7.50</b>	<b>21.95</b>
Central Valley, Chile			

<b>Castillo de Mureva, Organic Tempranillo</b>  			<b>27.95</b>
Valdepeñas, Spain			

<b>The Guv'nor, Garnacha</b> 			<b>25.95</b>
Spain			

*Full of rich, ripe fruit flavours with grapes sourced from all over Spain*

### SPICY AND WARMING

Rich and ripe in style with a spicy or peppery character

	175ml	250ml	bottle
<b>Lunaris by Callia Malbec</b>  			<b>26.95</b>
San Juan, Argentina			

<b>Between Thorns, Shiraz</b> 	<b>5.50</b>	<b>7.75</b>	<b>22.95</b>
South-Eastern Australia			

<b>Jean-Luc Colombo, Les Abeilles Rouge Côtes du Rhône</b> 			<b>29.95</b>
Côtes du Rhône, France			

*The bees knees! 10p from every bottle sold goes to The British Beekeepers Association*

<b>XYZin, Zinfandel</b>  			<b>24.95</b>
California, USA			

### INTENSE AND CONCENTRATED

Full-bodied and complex wines with oak ageing

	250ml	bottle
<b>Nederburg The Manor, Cabernet Sauvignon</b>  		<b>25.95</b>
Western Cape, South Africa		

<b>Tenute Piccini "Antica Cinta", Chianti Riserva</b> 		<b>25.95</b>
Tuscany, Italy		

*Made from select parcels of Chianti with red fruits and spicy notes*

<b>Kleine Zalze Cellar Selection, Pinotage</b> 		<b>27.95</b>
Coastal Region, South Africa		

## ROSÉ WINES

	175ml	250ml	bottle
<b>Estandon Reflet Provence Rosé</b>  	<b>6.25</b>	<b>8.75</b>	<b>25.95</b>
Provence, France			

*Dry and crisp with pink grapefruit flavours, this is rosé for grown-ups*

<b>Solstice, Pinot Grigio Rosato</b>  	<b>5.50</b>	<b>7.75</b>	<b>22.95</b>
Venezie, Italy			



<b>Whispering Hills, White Zinfandel</b>  	<b>5.95</b>	<b>8.50</b>	<b>24.95</b>
California, USA			



## SPARKLING WINE AND CHAMPAGNE

	125ml	bottle
<b>Bottega Gold, Prosecco Brut NV</b>  		<b>39.95</b>
Veneto, Italy		

*Super high-quality Prosecco from the hills of Valdobbiadene*

<b>Galanti, Prosecco Extra Dry</b>  	<b>5.25</b>	<b>29.95</b>
Veneto, Italy		

<b>Bottega Gold, Prosecco Brut NV (200 ml)</b>  		<b>9.50</b>
Veneto, Italy		

<b>Bottega Rosé Gold, NV (200 ml)</b>  		<b>9.50</b>
Veneto, Italy		

<b>Taittinger Brut Réserve</b>  	<b>9.50</b>	<b>55.95</b>
Champagne, France		

<b>Bouché Père et Fils Cuvée Réservee Brut</b>  		<b>45.95</b>
Champagne, France		

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%.

## COCKTAILS

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<b>Espresso Martini</b>  	<b>9.50</b>	<b>Bourbon Old Fashioned</b>  	<b>8.50</b>
Ketel One Vodka, espresso coffee, sugar syrup, Kalhúa		Bulleit bourbon, sugar syrup, Angostura bitters	
The classic bitter-sweet blend of Ketel One Vodka, coffee liqueur, sugar and fresh espresso coffee		Bulleit bourbon stirred gently with aromatic bitters	
.....		.....	
<b>Passion Fruit Martini</b>	<b>9.50</b>	<b>French 75 Twist</b>	<b>8.35</b>
Ketel One Vodka, passion fruit liqueur, vanilla syrup, lime juice, passion fruit puree, prosecco		Tanqueray London Dry, grapefruit juice, touch of vanilla, 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		Tanqueray London Dry gin with grapefruit and a touch of vanilla, topped up with prosecco	
.....		.....	
<b>Mojito</b>  	<b>8.35</b>	<b>The Ultimate Bloody Mary</b>	<b>9.25</b>
Captain Morgan White (or spiced, if spiced Mojito), sugar syrup, soda water, mint leaves, lime wedges		Ketel One Vodka, Britvic tomato juice, fresh lemon juice, Worcestershire sauce, Tabasco, Angostura bitters, salt and pepper	
A refreshing, summery blend of Captain Morgan White, mint, lime and soda. Or, with a fiery twist, using Captain Morgan Spiced		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	
.....		.....	
<b>Pink Gin Spritz</b>	<b>9.25</b>	<b>Purdey's Passion</b> 	<b>9.50</b>
Gordon's Pink, lemonade, prosecco		Ketel One Vodka, Aperol, lime juice, sugar, passion fruit syrup, Purdey's	
Celebrate with a sweet concoction of pink gin, lemonade and a sparkle of prosecco to finish		A cocktail with goodness – packed with botanicals and vitamins to give a refreshing fruity boost to power your day	
.....		.....	
<b>Signature Gin and Tonic</b>  	<b>9.00</b>	<b>Ron N Ginger</b> 	<b>8.50</b>
Tanqueray London Dry, cloudy apple, tonic, rosemary and lime		Dead Man's Fingers Spiced Rum, ginger beer, lime juice	
Our signature twist on the classic G&T, made with Tanqueray London Dry		A drink that packs a punch, with a zesty refreshing lime kick, one for the sophisticated cocktail drinker	
.....		.....	
<b>Sevilla Negroni</b>  	<b>8.25</b>		
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			

## ALCOHOL FREE COCKTAILS

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<b>Mojito Lime and Mint Cooler</b>  	<b>4.95</b>	<b>Bittersweet Raspberries</b>  	<b>4.95</b>
Lime, mint, sparkling water		Britvic cranberry juice, Britvic bitter lemon, raspberries	
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		A punchy mix of sour and sweet which leaves a beautiful fresh feeling on the palate, perfect for a refreshing afternoon drink	
.....		.....	
<b>Strawberry Spritz</b>  	<b>4.95</b>		
<b>(only available in summer)</b>			
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?			

 vegetarian  vegan  gluten free

All prices are inclusive of VAT at the current rate. All items are subject to availability and all weight is approximate uncooked weights. A discretionary 5% service charge will be added to your bill. Any discretionary gratuities will be distributed in full to our team members. Please inform your server before ordering if you have a food allergy or intolerance.

All of our dishes are prepared in kitchens that handle allergens and, it is possible that some of our ingredients may have come into contact with traces of allergens during the preparation process. Customers who are subject to allergic reactions and intolerances must take this into consideration before ordering food. Please ask for the allergen version of this menu and speak to a member of our team if you have any additional enquiries.



