



HOTELS & RESORTS AN **IHG**® HOTEL

SNACKS

Sun dried tomato and oregano bread 🕫	3.25
with choice of red pepper hummus or marinated olives	
Marinated olives 📵	3.75
Smoked almonds 🕮	
Smoked almonas W	
Our chef's freshly made soup with warm bread	5.75
Herb crumbed halloumi fries (V with sweet chilli and coriander dip	6.75
Crispy buffalo chicken wings 🚱	
six wings twelve wings with a blue cheese dip and fresh celery	7.25 12.95
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Roast beetroot falafel with red pepper hummus, pomegranate pearls and rocket	5.95
Baked nachos	6.75
SANDWICHES AND PANINIS Served in thick sliced malted wheat, white bloomer or gluten free bred of house slaw and Kettle crisps	nd with a pot
Home cooked ham with mature Cheddar and tomato chutney	7.25
Roast chicken with bacon, avocado and mayonnaise	7.75
Red pepper hummus 👽 with avocado, tomato and rocket	6.75
Prawn and crayfish with rocket, cucumber and Bloody Mary cocktail sauce	7.75
Pulled chicken and chorizo wrap with crisp lettuce, grilled peppers, grated cheese and mayonnaise	7.50
Roast beetroot falafel wrap with avocado, red pepper hummus, grilled peppers and rocket	6.75
Chicken panini	 8.25
with crispy bacon, mature Cheddar and mozzarella	0.20
Home cooked ham panini	
with Emmental cheese and Dijon mustard	
INDULGENT SANDWICHES	
Our Club sandwich served on rustic Italian bread with grilled chicken, crispy bacon, egg mayonnaise, lettuce, tomato and skin-on-fries	12.25
Posh fish finger sandwich served on rustic Italian bread with fish pieces, chunky tartare sauce and skin-on-fries	11.25
PIZZAS	
Canroso M	10.00
Caprese Cherry and sun blush tomatoes, ripped mozzarella and basil oil	12.25
Spicy meat feast	13.25

jalapeños, mozzarella and Frank's hot chilli sauce

SALADS

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

Add grilled chicken breast **6** 3.75, flaked hot smoked salmon **6** 4.50, grilled halloumi **V 6** 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 on its own	14.95
Big cheese and bacon with melted Monterey Jack cheese and crispy bacon	15.95
The 'Works' with melted Monterey Jack cheese, crispy bacon and battered onion rings	16.25
Hunters chicken a crispy coated chicken fillet with crispy bacon, melted Monterey Jack cheese and BBQ sauce	15.75
The veggie a Thai vegetable burger served on a pretzel bun with sweet chilli sauce and coriander	13.75

LARGE PLATES

Upgrade to sweet potato fries for 75p

Crispy beer battered cod fillet with skin-on-fries, mushy peas and homemade tartare sauce	14.95
Butter chicken curry with basmati rice, naan bread and mango chutney	14.95
Chicken, ham hock and leek pie with creamy mash, buttered peas and leeks	13.95
Sweet potato, red onion and cranberry tagine with basmati rice, grilled pitta and pomegranate raita	13.75
, ,	13.75

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



All prices are inclusive of VAT at the current rate. All items are subject to availability and all weight is approximate uncooked weights. Any discretionary gratuities will be distributed in full to our team members. Food allergies and intolerances:

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SIDE ORDERS

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



FAST AND FRESH

	freshly made soup	5.75
with warm	oread	
	● om tomatoes, mozzarella, chargrilled peppers, basil and b or balsamic dressing	6.25
	root falafel 👽 pper hummus, pomegranate pearls and rocket	5.95
	oed halloumi fries v chilli and coriander dip	6.75
with little go cheese, sur	salad (*) (*) em, baby spinach, tomatoes, cucumber, avocado, feta a blush tomatoes, pomegranate pearls, edamame beans, mpkin seeds and honey mustard dressing	11.50
1	ed chicken breast 🚭 3.75, flaked hot smoked salmon 🚭 4.50, alloumi 👽 🚭 2.75 to any salad	
-	nto, red onion and cranberry tagine @ ati rice, grilled pitta and pomegranate raita	13.75
with basmo 	, ,	13.75 10.95

DESSERTS

Apple and blackberry crumble with vanilla custard	6.50
Sticky toffee pudding with salted caramel ice cream	6.75
Baked vanilla cheesecake	6.75
White chocolate crème brûlée ♥ with butter shortbread	6.50
Chocolate and orange tart (19 6) with orange sorbet	6.50
Ice creams and sorbets Clotted cream vanilla, Belgian chocolate, salted caramel, pistachio, raspberry pavlova, white chocolate and Malteser, orange sorbet	per scoop 1.75
Cheese plate Keens Mature Cheddar, Blue Stilton, Croxton Manor brie, crackers, ap 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	4.95
Lime, mint, sparkling water	
This delicious fruit and botanical cordial is made with juicy limes, freshly crushe to get every drop of juice, then expertly blended with a hint of mint	ed
Strawberry Spritz (only available in summer) Strawberry, mint, cucumber, sparkling water	4.95
The perfect summer mix - fruity strawberries with a splash of fresh cucumber and mint anyone for a game of tennis?	
Apple and Cinnamon Winter Warmer (only available in winter) Crushed apples, cinnamon, boiled spring water	4.95
A beautiful warm, hearty drink, great to help keep you smiling during those cold winter months	
Bittersweet Raspberries Britvic cranberry juice, Britvic bitter lemon, raspberries	4.95

A punchy mix of sour and sweet which leaves a beautiful fresh feeling on the palate, perfect for a refreshing afternoon drink

WHITE WINES

	175ml	250m
Waipara Hills, Sauvignon Blanc	7.00	10.00
Marlborough, New Zealand Defrectains and intercely facility even thing NT Sauvianous closeld	he .	
Refreshing and intensely fruity, everything NZ Sauvignon should		
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	250m
Rare Vineyards, Pinot Noir Pays d'Oc, France	5.75	8.00
Fresh and fruity, perfect if you enjoy lighter reds		
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		
Estandon Reflet Provence Rosé 📧	175ml 6.25	250m 8.75
Provence, France Dry and crisp with pink grapefruit flawurs, this is rosé for gro	own-ups	
Solstice, Pinot Grigio Rosato Venezie, Italy	5.50	7.75
Whispering Hills, White Zinfandel California, USA	5.95	8.50
SPARKLING WINE AND CHAMPAGNE		
Galanti, Prosecco Extra Dry Veneto, Italy		125m 5.25
Taittinger Brut Réserve © Champagne, France		9.50

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

Espresso Martini	9.50
Ketel One Vodka, espresso coffee, sugar syrup, Kahlúa The classic bitter-sweet blend of Ketel One Vodka, coffee liqueur, sugar	
and fresh espresso coffee.	
Passion Fruit Martini	9.50
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	
Mojito	8.35
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	
Pink Gin Spritz	9.25
Gordon's Pink, lemonade, prosecco Celebrate with a sweet concoction of pink gin, lemonade and a sparkle	
of prosecco to finish	·····
Signature Gin and Tonic	9.00
Tanqueray London Dry, cloudy apple, tonic, rosemary and lime	
Our signature twist on the classic G&T, made with Tanqueray London Dry	
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	8.50
Bulleit bourbon stirred gently with aromatic bitters	
French 75 Twist Tanqueray London Dry, grapefruit juice, touch of vanilla, prosecco	8.35
Tanqueray London Dry gin with grapefruit and a touch of vanilla, topped up with prosecco	
The Ultimate Bloody Mary	9.25
Ketel One Vodka, Britvic tomato juice, fresh lemon juice, Worcestershire sauce, Tabasco, Angostura bitters, salt and pepper	7.23
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	
Durdov's Dession	
Purdey's Passion Ketel One Vodka, Aperol, lime juice, sugar, passion fruit syrup, Purdey's	9.50
A cocktail with goodness - packed with botanicals and vitamins to give a refreshing fruity boost to power your day	
Ron N Ginger	8.50
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	



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