

  
**CROWNE PLAZA**<sup>®</sup>  
AN **IHG**<sup>®</sup> HOTEL  
SOLIHULL

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Main Menu

H. YOUNG & CO.  
ART FOUNDERS  
PIMLICO.



## Horse and Horse Tamer

Created in 1874, the Grade II listed statue originally stood in the gardens of Tudor Grange, the ancestral home of the Bird family (of Bird's custard fame). It was donated to the council by a family member in 1953.

## STARTERS

<b>Sticky chicken wings</b>	<b>8.00</b>
Buffalo wings - Frank's original hot sauce, drizzled with ranch dressing <b>GF</b> 672kcal	
Thai wings - sweet chilli and honey sauce topped with red chilli slices 827kcal	
BBQ wings - hickory smoked barbeque topped with spring onions <b>GF</b> 704kcal	
<b>Tomato and roasted red pepper soup</b>	<b>6.50</b>
warm crusty bread <b>V</b> 324kcal	
<b>Crispy salt and pepper squid</b>	<b>8.50</b>
garlic and herb dip, lemon <b>GF</b> 463kcal	
<b>Pan fried king prawns and chorizo</b>	<b>9.50</b>
garlic and parsley butter, warm crusty bread 599kcal	
<b>Parma ham, sliced melon, roasted fig</b>	<b>9.50</b>
crumbled dolcelatte and honey mustard dressing <b>GF</b> 207kcal	
<b>Harissa houmous and warm flatbread</b>	<b>7.50</b>
grilled peppers, chilli oil and coriander <b>VE</b> 568kcal	
<b>Halloumi fries</b>	<b>7.50</b>
sweet chilli, sour cream and coriander <b>V</b> 568kcal	
<b>Garlic mushroom bruschetta</b>	<b>7.50</b>
cream and peppery rocket <b>V</b> 793kcal	
<b>Falafel bites</b>	<b>8.00</b>
quinoa, brown rice, edamame and tomato, lemon, red onion and coriander vegan yoghurt dressing <b>VE</b> 358kcal	

## GRILLS AND BURGERS

<b>Red Tractor sirloin steak (227g/8oz)*</b> <b>GF</b> 938kcal	<b>25.50</b>
<b>Red Tractor rib eye steak (227g/8oz)*</b> <b>GF</b> 1096kcal	<b>25.50</b>
served with chunky chips, roast vine tomatoes and pea shoots	
<b>Peppercorn sauce</b> 77kcal	<b>3.00</b>
<b>Chimichurri sauce</b> 397kcal	<b>3.00</b>

Our burgers are served in a toasted brioche style bun with lettuce, tomato, red onion, gherkin slice, mayonnaise and skin-on-fries

<b>Classic beef burger</b>	<b>17.00</b>
crisp bacon and Monterey Jack cheese 1531kcal	
<b>Southern fried chicken burger</b>	<b>16.50</b>
crispy coated chicken fillet, crisp bacon, Monterey Jack cheese and hickory smoked barbeque sauce 1314kcal	
<b>Garden gourmet plant-based burger</b>	<b>16.00</b>
grilled flat mushroom and spicy salsa <b>VE</b> 1092kcal	

## SALADS

<b>Classic Caesar salad</b>	<b>13.00</b>
baby gem lettuce, crunchy croutons, shaved Grana Padano and creamy Caesar dressing 289kcal	
<b>Add grilled chicken breast</b> 210kcal	<b>16.00</b>
<b>Nourish salad bowl</b>	<b>14.00</b>
baby gem and rocket, kale, vine tomatoes, cucumber, avocado, radish, red onion, mango, watermelon, edamame, quinoa, brown rice and honey mustard dressing <b>V</b> <b>GF</b> 452kcal	
<b>Add grilled chicken breast</b> <b>GF</b> 210kcal	<b>17.00</b>
<b>Add grilled halloumi</b> <b>V</b> <b>GF</b> 344kcal	<b>18.00</b>

For every dish sold 50p will be donated to GiveWell. GiveWell search for and support the charities that save or improve lives the most per pound, taking zero fees so 100% of donations goes to those who need it most.

## LARGE PLATES

<b>Fish and chips</b>	<b>18.50</b>
lightly battered cod fillet, chips, minted mushy peas and tartare sauce <b>GF</b> 1161kcal	
<b>Chicken makhani curry</b>	<b>17.00</b>
basmati rice, garlic and coriander naan bread, poppadoms and mango chutney 951kcal	
<b>Penang vegetable curry with coconut milk, chilli, lemon grass and ginger</b>	<b>17.00</b>
basmati rice, garlic and coriander naan bread, poppadoms and mango chutney <b>VE</b> 673kcal	
<b>Seabass fillets with chimichurri dressing*</b>	<b>20.50</b>
baby potatoes, house salad and balsamic dressing <b>GF</b> 704kcal	
<b>Roast cod loin</b>	<b>19.50</b>
chorizo, butter beans, tomato and spinach <b>GF</b> 495kcal	
<b>Slow cooked lamb shank*</b>	<b>22.00</b>
butter mash, carrots, peas and mint gravy <b>GF</b> 1002kcal	
<b>Chicken schnitzel</b>	<b>16.50</b>
garlic and parsley butter, rocket, shaved Grana Padano and fries 1141kcal	
<b>Asparagus, leek and pea gnocchi</b> <b>V</b>	<b>14.50</b>
pea shoots, Grana Padano and basil oil 1071kcal	
<b>Add grilled chicken breast</b> 210kcal	<b>17.50</b>
<b>Add grilled halloumi</b> <b>V</b> 344kcal	<b>18.50</b>

## SIDES

<b>Chunky chips</b> <b>VE</b> <b>GF</b> 522kcal or <b>skin-on-fries</b> <b>VE</b> <b>GF</b> 505kcal	<b>4.50</b>
<b>Sweet potato fries</b> <b>V</b> 497kcal	<b>4.50</b>
<b>Tomato, avocado and red onion salad, balsamic dressing</b> <b>VE</b> <b>GF</b> 166kcal	<b>4.50</b>
<b>Beer battered onion rings</b> <b>VE</b> 544kcal	<b>5.00</b>
<b>Garlic bread slices, melted mozzarella</b> <b>V</b> 267kcal	<b>4.50</b>
<b>Mini Caesar salad</b> 204kcal	<b>4.50</b>
<b>Steamed carrots, fine beans and peas</b> <b>VE</b> <b>GF</b> 74kcal	<b>4.50</b>
<b>House salad, balsamic dressing</b> <b>VE</b> <b>GF</b> 40kcal	<b>4.50</b>

## DESSERTS

<b>Warm triple chocolate brownie</b>	<b>7.50</b>
vanilla ice cream, chocolate sauce <b>V</b> <b>GF</b> 734kcal	
<b>Raspberry frangipane tart</b>	<b>7.25</b>
raspberry coulis <b>VE</b> <b>GF</b> 390kcal	
<b>Baked vanilla cheesecake</b>	<b>8.00</b>
mango sorbet and coulis <b>V</b> <b>GF</b> 511kcal	
<b>Sticky toffee pudding</b>	<b>7.75</b>
toffee sauce and vanilla ice cream <b>V</b> <b>GF</b> 646kcal	
<b>Indulgent ice creams</b>	<b>6.50</b>
very vanilla <b>V</b> 73kcal, salted caramel <b>VE</b> 77kcal, honeycomb <b>VE</b> 89kcal, mango sorbet <b>VE</b> 44kcal, truly chocolate <b>V</b> 85kcal, strawberries and cream <b>V</b> 80kcal – calories are listed per scoop	
<b>Mini dessert and coffee</b> <b>V</b>	<b>7.00</b>
chocolate fudge cake and an americano 203kcal or lemon tart and an americano 192kcal	

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

\*There is an additional £8 supplement for the dishes marked with an \* when guests stay on a dinner inclusive package. 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 10% 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. Adults need around 2,000 Kcal a day.