



SIMPLY
ENJOY



CROWNE PLAZA[®]

HOTELS & RESORTS

AN **IHG**[®] HOTEL

SMALL PLATES

Rosemary and sea salt focaccia V	5
with Italian olives, harissa houmous and olive oil	
.....	
Our chef's freshly made soup	6
with warm bread	
.....	
Crispy buffalo chicken wings GF	
six wings	8
twelve wings	14
with a blue cheese dip and celery sticks	
.....	
Halloumi fries V	7
with sweet chilli, sour cream, pomegranate and coriander	
.....	
Harissa houmous V	6.5
with grilled peppers, chilli oil and charred flatbread	
.....	
Fritto misto	8
Sriracha tempura prawns, salt and pepper squid, chipotle mayo and grilled lemon	
.....	
Baked nachos	7
with pulled barbecue beef, melted cheese, sour cream, crushed avocado, salsa and jalapeños	

SANDWICHES

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

Home cooked ham	8
with mature Cheddar and tomato chutney	
.....	
Roast chicken	8
with bacon, avocado and mayo	
.....	
Mediterranean tuna	8
with peppers, onion, cucumber, fresh herbs and lemon mayo	
.....	
Falafel wrap V	7
with sweet potato, apricot, chickpeas and a mint and soya yoghurt	
.....	
Chicken panini	8
with crispy bacon, melted Cheddar and mozzarella	
.....	
Tomato and mozzarella panini V	8
with spinach and basil	
.....	
Our club	13
classic triple-decker of grilled chicken breast, with crispy bacon, lettuce, hard-boiled egg and sliced tomato, served with skin-on-fries	
.....	
Crispy breaded scampi Po' boy	12
with an open pitta, gem lettuce, cucumber, gherkin and tartare, served with skin-on-fries	

PIZZAS

Caprese V	13
vine and sun blushed tomatoes, ripped mozzarella and basil	
.....	
Spicy meat feast	14
pepperoni, pulled barbecue beef, chorizo, red onion, jalapeños, mozzarella and Frank's hot chilli sauce	

SALADS

Caesar

small 7

large 12

baby gem lettuce, Grana Padano, crispy bacon, garlic croutons and Caesar dressing

Superfood

small 8

large 15

little gem, baby spinach, tomatoes, cucumber, avocado, feta cheese, sun blush tomatoes, pomegranate pearls, green lentils and honey mustard dressing

Add grilled chicken breast **4**, grilled salmon **5**, grilled halloumi  **3.5** to any salad

BURGERS

Our burgers are served in a toasted brioche bun with lettuce, tomato and red onion, with skin-on-fries and house slaw

Big cheese and bacon 17

with melted Monterey Jack and crispy bacon

Dirty burger 18

with pulled barbecue beef, melted Monterey Jack, beer battered onion rings and chipotle mayo

Mediterranean chicken burger 16

crispy chicken fillet, sliced chorizo, melted mozzarella and pesto mayo

The veggie  14

a pretzel bun, mixed seed and lentil burger, with crushed avocado and grilled peppers

LARGE PLATES

Crispy battered cod fillet  17

with skin-on-fries, crushed peas, homemade tartare and lemon

We donate 50p back to Trees For Life, rewilding the Scottish Highlands

Chicken makhani curry 16

with basmati rice, grilled naan bread and mango chutney

Chicken, ham hock and leek pie 15

with butter mash, carrots, leeks and red wine gravy

Roast red pepper penne  11

with chilli, shallots, wilted spinach and cherry tomatoes

Add grilled chicken breast **4**, grilled salmon **5**, grilled halloumi  **3.5**

Three egg omelette  14

with little gem, baby spinach, rocket, cherry tomatoes salad and a balsamic dressing

Choose your fillings for 75p each: mature Cheddar , mushrooms , tomato 
peppers  or ham

 vegetarian  vegan  gluten free

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SIDE ORDERS

Skin-on-fries with sea salt V GF	3.5
Sweet potato fries V GF	3.5
Beer battered onion rings V	3.5
Garlic bread V with melted mozzarella	3.5
Little gem, spinach, rocket, cherry tomatoes and balsamic dressing VE	3.5



FAST AND FRESH

Fast and 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	6
with warm bread	
Falafel wrap V	7
with sweet potato, apricot, chickpeas and a mint and soya yoghurt	
Halloumi fries V	7
with sweet chilli, sour cream, pomegranate and coriander	
Caprese salad V GF	7
with mozzarella, tomato, avocado, basil, toasted pine nuts, pesto oil and balsamic dressing	
Superfood salad	
small	8
large	15
little gem, baby spinach, tomatoes, cucumber, avocado, feta cheese, sun blush tomatoes, pomegranate pearls, green lentils and honey mustard dressing V	
Roast red pepper penne VE	11
with chilli, shallot, wilted spinach and cherry tomatoes	

Add grilled chicken breast **4**, grilled salmon **5**,
grilled halloumi **V** **3.5** to any salad or pasta.

Three egg omelette V	14
with little gem, baby spinach, rocket, cherry tomato salad and balsamic dressing	

Choose your fillings for 75p each: mature Cheddar **V** mushrooms **V** tomato **V** peppers **V** or ham

Lemon panna cotta tart V	7
with strawberry relish	

DESSERTS

Apple and blackberry crumble (V) (GF)	7
with vanilla custard	
.....	
Sticky toffee pudding (V)	7
with caramel and sea salt ice cream	
.....	
Salted caramel torte (V) (GF)	7
with chocolate sauce	
.....	
Belgian chocolate cheesecake (V)	7
with vanilla pod ice cream	
.....	
Lemon panna cotta tart (V)	7
with strawberry relish	
.....	
Ice creams and sorbets (V)	per scoop 2
vanilla pod (V) Belgian chocolate (V) salted caramel (V) banoffee crunch (V)	
blackcurrant and clotted cream (V) pistachio (V) raspberry sorbet (VE)	

HOT DRINKS

Regular latte (GF)	3.65	Americano (VE) (GF)	3.25
Cappuccino (GF)	3.65	Flat white (GF)	3.25
Espresso (VE) (GF)	2.95	Mocha (GF)	3.65
Hot chocolate (GF)	3.65	Flavoured tea (VE) (GF)	3.25
English breakfast tea (VE) (GF)	3.25		

Add vanilla, caramel or hazelnut syrup for 30p.

Decaffeinated tea and coffee are available.

Sweet tooth? Enjoy complimentary Maltesers or yoghurt cranberries (GF)

- just ask your server.

ALCOHOL FREE COCKTAILS

Mojito Lime and Mint Cooler (VE) (GF)	4.95
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	
.....	
Strawberry Spritz (only available in summer) (VE) (GF)	4.95
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?	
.....	
Bittersweet Raspberries (VE) (GF)	4.95
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	

(V) vegetarian (VE) vegan (GF) gluten free

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WHITE WINES

	175ml	250ml
Waipara Hills, Sauvignon Blanc 	7.5	10.5
Marlborough, New Zealand <i>Refreshing and intensely fruity, everything NZ Sauvignon should be</i>		
Cullinan View, Chenin Blanc 	6	8.5
Western Cape, South Africa		
Solstice, Pinot Grigio delle Venezie  	6.5	9
Venezie, Italy		
Between Thorns, Oaked Chardonnay 	6	8
South-Eastern Australia		
Ayrum Airén Blanco Albali  	5.5	8
Valdepeñas, Spain		

RED WINES

	175ml	250ml
Rare Vineyards, Pinot Noir  	6.5	8.5
Pays d'Oc, France <i>Fresh and fruity, perfect if you enjoy lighter reds</i>		
Ayrum Tempranillo Tinto Albali  	6	7.5
Valdepeñas, Spain		
Don Jacobo, Rioja Crianza	7.5	10.5
Rioja, Spain		
Tekena, Merlot  	6	8
Central Valley, Chile		
Between Thorns, Shiraz 	6	8.5
South-Eastern Australia		

ROSÉ WINES

	175ml	250ml
Estandon Reflet Provence Rosé  	7	9.5
Provence, France <i>Dry and crisp with pink grapefruit flavours, this is rosé for grown-ups</i>		
Solstice, Pinot Grigio Rosato  	6	8.5
Venezie, Italy		
Whispering Hills, White Zinfandel  	6.5	9
California, USA		

SPARKLING WINE AND CHAMPAGNE

	125ml
Galanti, Prosecco Extra Dry  	6
Veneto, Italy	
Taittinger Brut Réserve  	10
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

- Espresso Martini** VE GF 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** VE GF 8.35
Captain Morgan White Rum (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 Gin, lemonade, prosecco
Celebrate with a sweet concoction of pink gin, lemonade and a sparkle of Prosecco to finish
.....
- Signature Gin and Tonic** VE GF 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** VE GF 8.25
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
.....
- Bourbon Old Fashioned** VE GF 8.50
Bulleit bourbon, sugar syrup, Angostura bitters
Bulleit bourbon stirred gently with aromatic bitters
.....
- French 75 Twist** 8.35
Tanqueray London Dry, grapefruit juice, touch of vanilla, Prosecco
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
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
.....
- Purdey's Passion** VE 9.50
Ketel One Vodka, Aperol, Purdey's, lime juice, sugar, passion fruit syrup
A cocktail with goodness - packed with botanicals and vitamins to give a refreshing fruity boost to power your day
.....
- Ron N Ginger** VE 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

VE vegetarian VE vegan GF gluten free

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