

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 yellow turmeric powder, reddish-brown paprika, 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

## SMALL PLATES

|   |            |
|---|------------|
| <b>Rosemary and sea salt focaccia</b> <b>V</b>  | <b>5</b>   |
| with Italian olives, harissa houmous and olive oil  |            |
| .....   |            |
| <b>Our chef's freshly made soup</b>   | <b>6</b>   |
| with warm bread   |            |
| .....   |            |
| <b>Halloumi fries</b> <b>V</b>  | <b>7</b>   |
| with sweet chilli, sour cream, pomegranate and coriander                                    |            |
| .....   |            |
| <b>Crispy buffalo chicken wings</b> <b>GF</b>   |            |
| <b>six wings</b>  | <b>8</b>   |
| <b>twelve wings</b>   | <b>14</b>  |
| with a blue cheese dip and celery sticks  |            |
| .....   |            |
| <b>Harissa houmous</b> <b>V</b>   | <b>6.5</b> |
| with grilled peppers, chilli oil and charred flatbread                                      |            |
| .....   |            |
| <b>Caprese salad</b> <b>V GF</b>  | <b>7</b>   |
| with mozzarella, tomato, avocado, basil, toasted pine nuts, pesto oil and balsamic dressing |            |
| .....   |            |
| <b>Fritto misto</b>   | <b>8</b>   |
| sriracha tempura prawns, salt and pepper squid, chipotle mayo and grilled lemon             |            |
| .....   |            |
| <b>Crushed avocado bruschetta</b> <b>V</b>  | <b>7</b>   |
| with cherry tomatoes, shallots and basil oil  |            |

## SALADS

|  |           |
|--|-----------|
| <b>Caesar</b>  |           |
| <b>small</b>   | <b>7</b>  |
| <b>large</b>   | <b>12</b> |
| baby gem lettuce, Grana Padano, crispy bacon, garlic croutons and Caesar dressing  |           |
| .....  |           |
| <b>Superfood</b> <b>V</b>  |           |
| <b>small</b>   | <b>8</b>  |
| <b>large</b>   | <b>15</b> |
| little gem, baby spinach, tomatoes, cucumber, avocado, feta cheese, sun blushed tomatoes, pomegranate pearls, green lentils and honey mustard dressing             |           |
| .....  |           |
| <div style="border: 1px solid black; padding: 5px;">Add grilled chicken breast <b>4</b>, grilled salmon <b>5</b>, grilled halloumi <b>V 3.5</b> to any salad</div> |           |
| <b>Cobb</b>  | <b>15</b> |
| avocado, chicken, egg, crispy bacon, blue cheese, garlic croutons, baby gem, spinach, tomatoes and creamy ranch dressing   |           |

## GRILLS AND BURGERS

|   |           |
|---|-----------|
| <b>Red Tractor rib-eye steak (10oz)</b> <b>GF</b>   | <b>26</b> |
| <b>Red Tractor sirloin steak (8oz)</b> <b>GF</b>  | <b>24</b> |
| served with skin-on-fries, roast vine tomatoes and watercress   |           |
| <b>Peppercorn sauce</b>   | <b>3</b>  |
| <b>Béarnaise sauce</b> <b>V GF</b>  | <b>3</b>  |
| .....   |           |
| <b>Cajun chicken breast</b> <b>GF</b>   | <b>17</b> |
| with skin-on-fries, corn cobs, house slaw and watercress  |           |
| <div style="border: 1px solid black; padding: 10px; margin: 10px 0;">Our burgers are served in a toasted brioche bun with lettuce, tomato and red onion, skin-on-fries and house slaw</div> |           |
| <b>Gourmet beef burger</b>  | <b>17</b> |
| with grilled bacon and melted Monterey Jack cheese  |           |
| .....   |           |
| <b>Dirty burger</b>   | <b>18</b> |
| with pulled barbecue beef, melted Monterey Jack, beer battered onion rings and chipotle mayo  |           |
| .....   |           |
| <b>Mediterranean chicken burger</b>   | <b>16</b> |
| crispy chicken fillet, sliced chorizo, melted mozzarella and pesto mayo   |           |

## SIDE ORDERS

|   |            |
|---|------------|
| <b>Skin-on-fries with sea salt</b> <b>V GF</b>                                      | <b>3.5</b> |
| .....   |            |
| <b>Sweet potato fries</b> <b>V GF</b>   | <b>3.5</b> |
| .....   |            |
| <b>Beer battered onion rings</b> <b>V</b>   | <b>3.5</b> |
| .....   |            |
| <b>Garlic bread</b> <b>V</b>  | <b>3.5</b> |
| with melted mozzarella  |            |
| .....   |            |
| <b>Buttered carrots, leeks and peas</b> <b>V GF</b>                                 | <b>3.5</b> |
| .....   |            |
| <b>Little gem, spinach, rocket, cherry tomatoes and balsamic dressing</b> <b>VE</b> | <b>3.5</b> |

## LARGE PLATES

### Crispy battered cod fillet **GF** 17

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

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

### Spiced cauliflower en croûte **V** 15

with curried sweet potato, spinach, chickpeas, roast cauliflower, pomegranate and a soya yoghurt dressing

### Pork cutlet (10oz) 16

with Cheddar rarebit glazed, butter mash, carrots, leeks and red wine gravy

### Salmon fillet 17

with grilled peppers, wilted spinach, crispy herb potatoes, tomato, capers and basil

### Roast rump of lamb 18

with caramelised red onion and Cheddar gratin, crispy bacon, peas, leeks and red wine gravy

### Roast red pepper penne **VE** 11

with chilli, shallots, wilted spinach and cherry tomatoes

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

## 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**



## 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>27.50</b> |
| Rioja, Spain   |       |       |              |

|   |             |             |              |
|---|-------------|-------------|--------------|
| <b>Solstice, Pinot Grigio delle Venezie</b>   | <b>6.50</b> | <b>9.00</b> | <b>25.50</b> |
| Venezie, Italy  |             |             |              |

|   |  |  |              |
|---|--|--|--------------|
| <b>Ca' Bianca, Gavi</b>   |  |  | <b>30.50</b> |
| Piemonte, Italy   |  |  |              |

|   |  |  |              |
|---|--|--|--------------|
| <b>Réserve Mirou Picpoul de Pinet</b>   |  |  | <b>27.50</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>25.50</b> |
| Central Valley, Chile  |       |       |              |

|  |  |  |              |
|--|--|--|--------------|
| <b>Castillo de Mureva, Organic Verdejo</b>   |  |  | <b>23.50</b> |
| Castilla-La Mancha, Spain  |  |  |              |

|  |             |              |              |
|--|-------------|--------------|--------------|
| <b>Waipara Hills, Sauvignon Blanc</b>  | <b>7.50</b> | <b>10.50</b> | <b>30.50</b> |
| Marlborough, New Zealand   |             |              |              |

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

|   |  |  |              |
|---|--|--|--------------|
| <b>Vine Trail, Viognier</b>   |  |  | <b>26.50</b> |
| Rapel Valley, Chile   |  |  |              |

|  |  |  |              |
|--|--|--|--------------|
| <b>Paco &amp; Lola Lolo Tree, Albariño</b>   |  |  | <b>27.50</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>6.00</b> | <b>8.50</b> | <b>23.00</b> |
| Western Cape, South Africa   |             |             |              |

|   |  |  |              |
|---|--|--|--------------|
| <b>Granfort, Unoaked Chardonnay</b>   |  |  | <b>24.50</b> |
| Pays d'Oc, France   |  |  |              |

*Lively and unoaked with soft, green apple flavours*

|   |             |             |              |
|---|-------------|-------------|--------------|
| <b>Between Thorns, Oaked Chardonnay</b>  | <b>6.00</b> | <b>8.00</b> | <b>22.50</b> |
| South-Eastern Australia   |             |             |              |

|  |             |             |              |
|--|-------------|-------------|--------------|
| <b>Ayrum Airén Blanco Albali</b>   | <b>5.50</b> | <b>8.00</b> | <b>21.50</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>23.00</b> |
| Abruzzo, Italy  |       |       |              |

|   |             |             |              |
|---|-------------|-------------|--------------|
| <b>Rare Vineyards, Pinot Noir</b>   | <b>6.50</b> | <b>8.50</b> | <b>24.50</b> |
| Pays d'Oc, France   |             |             |              |

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

|   |             |             |              |
|---|-------------|-------------|--------------|
| <b>Ayrum Tempranillo Tinto Albali</b>   | <b>6.00</b> | <b>7.50</b> | <b>21.50</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>7.50</b> | <b>10.50</b> | <b>30.50</b> |
| Rioja, Spain                     |             |              |              |

|   |             |             |              |
|---|-------------|-------------|--------------|
| <b>Tekena, Merlot</b>   | <b>6.00</b> | <b>8.00</b> | <b>22.50</b> |
| Central Valley, Chile   |             |             |              |

|  |  |  |              |
|--|--|--|--------------|
| <b>Castillo de Mureva, Organic Tempranillo</b>   |  |  | <b>28.50</b> |
| Valdepeñas, Spain  |  |  |              |

|   |  |  |              |
|---|--|--|--------------|
| <b>The Guv'nor, Garnacha</b>  |  |  | <b>26.50</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>27.50</b> |
| San Juan, Argentina   |       |       |              |

|   |             |             |              |
|---|-------------|-------------|--------------|
| <b>Between Thorns, Shiraz</b>  | <b>6.00</b> | <b>8.50</b> | <b>23.50</b> |
| South-Eastern Australia   |             |             |              |

|                                       |  |  |              |
|---------------------------------------|--|--|--------------|
| <b>Jean-Luc Colombo, Les Abeilles</b> |  |  | <b>30.50</b> |
|---------------------------------------|--|--|--------------|

|   |  |  |  |
|---|--|--|--|
| <b>Rouge Côtes du Rhône</b>  |  |  |  |
|---|--|--|--|

Côtes du Rhône, France


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

|   |  |  |              |
|---|--|--|--------------|
| <b>XYZin, Zinfandel</b>   |  |  | <b>25.50</b> |
| California, USA   |  |  |              |

### INTENSE AND CONCENTRATED

Full-bodied and complex wines with oak ageing

|  | 250ml | bottle       |
|--|-------|--------------|
| <b>Nederburg The Manor, Cabernet Sauvignon</b>   |       | <b>26.50</b> |
| Western Cape, South Africa   |       |              |

|   |  |              |
|---|--|--------------|
| <b>Tenute Piccini "Antica Cinta", Chianti Riserva</b>  |  | <b>26.50</b> |
| Tuscany, Italy  |  |              |

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

|  |  |              |
|--|--|--------------|
| <b>Kleine Zalze Cellar Selection, Pinotage</b>  |  | <b>28.50</b> |
| Coastal Region, South Africa   |  |              |

## ROSÉ WINES

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**Estandon Reflet Provence Rosé**   175ml 250ml bottle  
**7.00 9.50 26.50**  
Provence, France

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

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**Solstice, Pinot Grigio Rosato**   **6.00 8.50 23.50**  
Venezie, Italy

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**Whispering Hills, White Zinfandel**   **6.50 9.00 25.50**  
California, USA

## SPARKLING WINE AND CHAMPAGNE

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**Bottega Gold, Prosecco Brut NV**   125ml bottle  
**40.50**  
Veneto, Italy

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

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**Galanti, Prosecco Extra Dry**   **6.00 30.50**  
Veneto, Italy

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**Bottega Gold, Prosecco Brut NV (200 ml)**   **10.00**  
Veneto, Italy

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**Bottega Rosé Gold, NV (200 ml)**   **10.00**  
Veneto, Italy

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**Taittinger Brut Réserve**   **10.00 56.50**  
Champagne, France

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**Bouché Père et Fils Cuvée Réserve Brut**   **46.50**  
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> <span>VE</span> <span>GF</span>   | <b>9.50</b> | <b>Bourbon Old Fashioned</b> <span>VE</span> <span>GF</span>  | <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> <span>VE</span> <span>GF</span>   | <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> <span>VE</span>   | <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> <span>VE</span> <span>GF</span>  | <b>9.00</b> | <b>Ron N Ginger</b> <span>VE</span>   | <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> <span>VE</span> <span>GF</span>  | <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> <span>VE</span> <span>GF</span>   | <b>4.95</b> | <b>Bittersweet Raspberries</b> <span>VE</span> <span>GF</span>  | <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> <span>VE</span> <span>GF</span>   | <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. 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.

