



MENU

TO START WITH

Roasted veg, cherry tomato tart (V) kcal 677
with goats' cheese, fresh pesto

Pitted herb mixed olives (V) kcal 93

Warm rustic breads (V) kcal 561
Roasted garlic, balsamic olive oil

Crab, avocado and tomato kcal 351
Watercress, pea shoots

Harissa spiced lamb rigatoni pasta kcal 702

Freshly made soup of the day (V) kcal 236
Crusty bread

PLAZA PIC 'N' MIX – ANY 3 PIC 'N' MIX £18

Pea and feta croquette, mint mayo (V) kcal 802

Mini chorizo cooked in red wine kcal 668

Beef slider kcal 340

Tomato arancini (DF,V,VE) kcal 486

Tandoori chicken skewers, mango chutney (GF) kcal 323

Crispy bang bang cauliflower, sriracha mayo (V) kcal 453

Garlic flat bread, rocket, parmesan shavings (V) kcal 315

King prawn bao bun, Korean BBQ sauce kcal 364

Pork bao bun, Korean BBQ sauce kcal 401

CROWNE DELI

Caprese focaccia sandwich (V) kcal 562
Tomato, mozzarella, rocket, onion, pesto, crisps, mixed leaves

Fish finger sandwich kcal 583
Homemade tartar sauce, crisps, mixed leaves

Randy's Caribbean chicken ciabatta kcal 640
Sriracha mayo, Monterey Jack cheese, coleslaw,
cajun dusted skin on fries

B1 BOWLS

Classic Caesar salad kcal 673
Romaine lettuce, Caesar dressing, croutons, parmesan shavings

Add roasted salmon kcal 430

Add grilled chicken breast kcal 326

Nourish bowl (DF,GF,V,VE) kcal 420
Lentils, roasted sweet potatoes, cauliflower, pickled red cabbage,
quinoa, pomegranate, watercress house dressing

Add halloumi kcal 391

Add grilled chicken breast kcal 326

Panzanella salad (V) kcal 640
Tomato, onion, basil, mozzarella, rustic croutons, capers

ENTRÉE

8 Roasted salmon fillet (GF) kcal 1572 19
New potato presse, samphire, peas, fish velouté, dill oil
4 *Best pairing with Patterson's Chardonnay*

6 Chargrilled pork cutlet (GF) kcal 1451 18
Roasted garlic mash, watercress, blue cheese butter,
fennel and apple salad
9 *Best pairing with Mil Hojas Rioja or Patterson's Shiraz*

Pumpkin tortelloni (V) kcal 1265 16
8 Crispy sage, pine nuts, parmesan
6 *Best pairing with Hutton Ridge Chenin Blanc*

B1 homemade chicken balti (DF) kcal 857 18
Pilau rice, chapati
Best pairing with Santa Helena Merlot

7 B1 homemade paneer balti (V) kcal 1172 18
7 Pilau rice, chapati
7 *Best pairing with Borgo in Fiore Pinot Grigio*

7 B1 burger kcal 1805 20
7 Bacon, Monterey Jack cheese, tomato, lettuce, mayo,
7 French's mustard, pickles, fries, onion rings

7 8oz Rump steak kcal 1711 20
7 Baby gem lettuce, flat mushroom, cherry tomatoes,
homemade salsa verde, skin on fries, onion rings

Chicken and chips kcal 1711 17
11 Breaded chicken schnitzel, garlic and herb butter,
skin on fries, a rocket, tomato and caper salad

10

SIDES

14 Tenderstem broccoli (GF,DF,V,VE) kcal 57 4

Truffle and parmesan fries kcal 537 4

Roasted garlic mash (GF) kcal 153 4

House salad (GF,DF,V,VE) kcal 87 4

Garlic creamed spinach (V) kcal 540 4

Skin on fries (DF,V,VE) kcal 410 4

12

SOMETHING TO FINISH

5 Lemon posset (V) kcal 584 8

4 Raspberries, pistachio crumb, vanilla madeleine

14 Warm orange polenta cake (V) kcal 620 8

Candied orange syrup, honey crème fraîche

4 Salted chocolate ganache tart (V) kcal 836 8

4 Biscoff crumb, coconut ice-cream

15 British cheeseboard (V) kcal 1152 11

Chutney, grapes, biscuits



CROWNE PLAZA

HOTELS & RESORTS

AN IHG® HOTEL

If you have any questions or need advice on allergens, please speak to your server and they will assist you. Ask your server for the perfect wine pairing for your meal.

V - Vegetarian, VE - Vegan, GF - Gluten free, DF - Dairy free



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