





Scan here to view calorie menu

 – Vegetarian  – Vegan

Gluten free dishes are available, please speak to your server for more information.
Adults need around 2,000 Kcal a day. All items are subject to availability and all weight is approximate uncooked weights. 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. A 10% service charge will be added to your bill. Any discretionary gratuities will be distributed in full to our team members. All prices are inclusive of VAT at the current rate. *There is an additional supplement charge for dishes marked with an ** when guests are dining as part of a dinner inclusive package. 'Roast miso salmon' and 'Lamb shank' carry an additional £5.00, 'Black Angus, 50-day aged sirloin steak' carries an additional £10, 'Black Angus, 50-day aged steak house sirloin steak' carries an additional £15.00. Your dinner inclusive package includes a starter, main and dessert from our main menu. Side dishes are not included and will therefore be billed separately, along with any dish supplement charges.


CROWNE PLAZA[®]
HOTELS & RESORTS
AN **IHG**[®] HOTEL



DINNER MENU

SMALL PLATES

Sticky chicken wings Buffalo – with Frank’s® RedHot sauce and drizzled with creamy ranch dressing Italian – with garlic aioli, herbs and sprinkled with hard Italian style cheese Barbecue - with hickory smoked barbecue sauce, sprinkled with spring onion	8.00
Leek and potato soup served with warm crusty bread ^(ve)	7.00
Loaded nachos topped with nacho cheese sauce, sour cream, guacamole, salsa, jalapeños and finished with melted cheese ^(v)	8.00
Crispy salt and pepper squid with a jalapeño and ranch dip and a wedge of lemon	9.00
Smoked salmon, capers, black pepper and lemon with brown bread and butter	11.50
Crushed avocado and roast vine tomato bruschetta drizzled in chilli oil and finished with coriander ^(v)	7.75
Harissa houmous, chilli oil and coriander served with warm grilled flatbread ^(ve)	8.50
Freshly made, hand coated halloumi fries served with a sweet chilli dipping sauce and sprinkled with coriander ^(v)	8.00
Mac and cheese croquettes with a jalapeño and nacho cheese dip ^(v)	8.50
Beetroot, feta and orange salad with toasted walnuts and a honey and mustard dressing ^(v)	8.50

SALADS

Classic Caesar baby gem lettuce topped with crunchy croutons, hard Italian style cheese shavings and a creamy Caesar dressing ^(v)	13.00
Add hot grilled chicken breast	5.00
or grilled halloumi ^(v)	4.00
Nourish bowl baby gem lettuce, rocket and kale topped with vine tomatoes, cucumber, avocado, edamame, red onion, quinoa and brown rice, drizzled in balsamic dressing ^(ve)	14.00
Add hot grilled chicken breast	5.00
or grilled halloumi ^(v)	4.00

GRILLS

Black Angus, 50-day aged steak house sirloin steak (227g/8oz)** with chunky chips, beer battered onion rings, grilled tomato, portobello mushroom finished with your choice of either peppercorn sauce or chimichurri sauce	35.00
Black Angus, 50-day aged sirloin steak (227g/8oz)* cooked to your liking and served with chunky chips	27.00
Add peppercorn sauce	3.50
or chimichurri sauce	3.50
Chicken escalope with pesto, Parma ham and topped with melted mozzarella	18.50

BURGERS

Our burgers are served in a brioche style bun with mayonnaise, lettuce, tomato, red onion and a gherkin slice with your choice of skin-on-fries or side salad.	
Gourmet beef topped with pulled barbecue beef and mature Cheddar	19.50
Classic beef topped with crispy bacon and mature Cheddar	17.50
Cuban style chicken and chorizo chicken marinated in Cuban style chimichurri sauce, topped with chorizo, mature Cheddar and American mustard	18.50
Southern fried chicken crispy coated chicken fillet, crispy bacon, mature Cheddar and hickory smoked barbecue sauce	17.50
Spicy bean mildly spiced bean burger, with a flat mushroom, hash brown, mature Cheddar and guacamole ^(v) VE option available ^(ve)	17.50

LARGE PLATES

Fish and chips lightly battered fish fillet served with chunky chips, mushy peas and curry sauce, finished with tartare sauce	19.00
Chicken makhani curry served with basmati rice, garlic and coriander naan bread, poppadoms and mango chutney	17.50
Penang vegetable curry coconut milk, chilli, lemon grass and ginger, served with basmati rice, garlic and coriander naan bread, poppadoms and mango chutney ^(ve)	17.50
Roast miso salmon* marinated in ginger, garlic and soy and served with stir fried vegetables	22.50
Grilled boneless chicken thighs basmati rice, roast mushrooms, peas and chimichurri sauce	18.00
Slow cooked lamb shank* battered mashed potato, carrots, peas and mint gravy	23.00
Chicken schnitzel garlic and parsley butter, rocket, shaved hard Italian style cheese and skin-on-fries	17.00
Spicy tomato farfalle farfalle pasta, tomato passata, chilli flakes, garlic, vine tomatoes and wilted rocket, topped with grated cheese ^(v) VE option available ^(ve)	13.50
Smoked haddock, spring onion and mozzarella fishcakes served with fine green beans, peas, garlic and herb aioli and a grilled lemon wedge	17.50
Asparagus, leek and pea gnocchi pea shoots, hard Italian style cheese shavings and basil oil ^(v)	14.50
Add hot grilled chicken breast	5.00
or grilled halloumi ^(v)	4.00
Spinach and ricotta ravioli tomato and melted cheese, served with a side salad topped with balsamic dressing ^(v)	15.00

PIZZAS

Our 12” pizzas are freshly made and topped with tomato passata and grated cheese.	
Caprese vine and sun blushed tomatoes, ripped mozzarella, drizzled with pesto and basil oil ^(v)	14.50
Pepperoni, honey and chilli spicy pepperoni, drizzled with sweet honey and topped with chilli flakes	16.00
Spicy meat chorizo, pepperoni and pulled barbecue beef, finished with red onion and jalapeños	17.00
Garden vine tomatoes, red onion, green peppers and a sweet red onion chutney ^(v) VE option available ^(ve)	16.00
Korean barbecue pulled beef, red onions and spring onions finished with Korean barbecue sauce and Frank’s® RedHot sauce	16.50

SIDES

Chunky chips ^(ve)	4.50
Skin-on-fries ^(ve)	4.50
Sweet potato fries ^(ve)	4.50
Tomato, avocado and red onion salad, basil dressing ^(ve)	4.50
Beer battered onion rings ^(v)	5.00
Garlic bread slices, melted cheese ^(v)	5.00
Steamed carrots, fine beans and peas ^(ve)	4.50
Mini Caesar salad ^(v)	4.50
House salad, balsamic dressing ^(ve)	4.50

DESSERTS

Warm triple chocolate brownie served with vanilla ice cream and drizzled with chocolate sauce ^(v)	7.75
Raspberry frangipane tart served with raspberry coulis ^(ve)	7.50
White chocolate and red velvet cheesecake served with raspberry coulis ^(v)	8.00
Sticky toffee pudding toffee sauce and vanilla ice cream ^(v)	7.75
Indulgent ice creams (3 scoops) vanilla clotted cream ^(v) salted caramel ^(ve) rum and raisin ^(v) mango sorbet ^(ve) chunky chocolate ^(v) strawberry ^(v) pistachio ^(v) mint chocolate chip ^(v)	6.50