



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<sup>®</sup> HOTEL



**DINNER MENU**

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

## SALADS

<p><b>Classic Caesar</b> <span style="float:right"><b>13.00</b></span></p> baby gem lettuce topped with crunchy croutons, hard Italian style cheese shavings and a creamy Caesar dressing <sup>(v)</sup> <p><b>Add hot grilled chicken breast or grilled halloumi</b> <sup>(v)</sup></p> <p style="text-align:right"><b>5.00</b> <b>4.00</b></p> <hr/> <p><b>Nourish bowl</b> <span style="float:right"><b>14.00</b></span></p> baby gem lettuce, rocket and kale topped with vine tomatoes, cucumber, avocado, edamame, red onion, quinoa and brown rice, drizzled in balsamic dressing <sup>(ve)</sup> <p><b>Add hot grilled chicken breast or grilled halloumi</b> <sup>(v)</sup></p> <p style="text-align:right"><b>5.00</b> <b>4.00</b></p>	
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## GRILLS

<p><b>Black Angus, 50-day aged steak house sirloin steak (227g/8oz)**</b> <span style="float:right"><b>35.00</b></span></p> with chunky chips, beer battered onion rings, grilled tomato, portobello mushroom <p>finished with your choice of either peppercorn sauce or chimichurri sauce</p> <hr/> <p><b>Black Angus, 50-day aged sirloin steak (227g/8oz)*</b> <span style="float:right"><b>27.00</b></span></p> cooked to your liking and served with chunky chips <p><b>Add peppercorn sauce or chimichurri sauce</b></p> <p style="text-align:right"><b>3.50</b> <b>3.50</b></p> <hr/> <p><b>Chicken escalope</b> <span style="float:right"><b>18.50</b></span></p> with pesto, Parma ham and topped with melted mozzarella	
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BURGERS	
<p>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.</p> <p><b>Gourmet beef</b> <span style="float:right"><b>19.50</b></span></p> topped with pulled barbecue beef and mature Cheddar <hr/> <p><b>Classic beef</b> <span style="float:right"><b>17.50</b></span></p> topped with crispy bacon and mature Cheddar <hr/> <p><b>Cuban style chicken and chorizo</b> <span style="float:right"><b>18.50</b></span></p> chicken marinated in Cuban style chimichurri sauce, topped with chorizo, mature Cheddar and American mustard <hr/> <p><b>Southern fried chicken</b> <span style="float:right"><b>17.50</b></span></p> crispy coated chicken fillet, crispy bacon, mature Cheddar and hickory smoked barbecue sauce <hr/> <p><b>Spicy bean</b> <span style="float:right"><b>17.50</b></span></p> mildly spiced bean burger, with a flat mushroom, hash brown, mature Cheddar and guacamole <sup>(v)</sup> VE option available <sup>(ve)</sup>	

## LARGE PLATES

<p><b>Fish and chips</b> <span style="float:right"><b>19.00</b></span></p> lightly battered fish fillet served with chunky chips, mushy peas and curry sauce, finished with tartare sauce <hr/> <p><b>Chicken makhani curry</b> <span style="float:right"><b>17.50</b></span></p> served with basmati rice, garlic and coriander naan bread, poppadoms and mango chutney <hr/> <p><b>Penang vegetable curry</b> <span style="float:right"><b>17.50</b></span></p> coconut milk, chilli, lemon grass and ginger, served with basmati rice, garlic and coriander naan bread, poppadoms and mango chutney <sup>(ve)</sup> <hr/> <p><b>Roast miso salmon*</b> <span style="float:right"><b>22.50</b></span></p> marinated in ginger, garlic and soy and served with stir fried vegetables <hr/> <p><b>Grilled boneless chicken thighs</b> <span style="float:right"><b>18.00</b></span></p> basmati rice, roast mushrooms, peas and chimichurri sauce <hr/> <p><b>Slow cooked lamb shank*</b> <span style="float:right"><b>23.00</b></span></p> buttered mashed potato, carrots, peas and mint gravy <hr/> <p><b>Chicken schnitzel</b> <span style="float:right"><b>17.00</b></span></p> garlic and parsley butter, rocket, shaved hard Italian style cheese and skin-on-fries <hr/> <p><b>Spicy tomato farfalle</b> <span style="float:right"><b>13.50</b></span></p> farfalle pasta, tomato passata, chilli flakes, garlic, vine tomatoes and wilted rocket, topped with grated cheese <sup>(v)</sup> VE option available <sup>(ve)</sup> <hr/> <p><b>Smoked haddock, spring onion and mozzarella fishcakes</b> <span style="float:right"><b>17.50</b></span></p> served with fine green beans, peas, garlic and herb aioli and a grilled lemon wedge <hr/> <p><b>Asparagus, leek and pea gnocchi</b> <span style="float:right"><b>14.50</b></span></p> pea shoots, hard Italian style cheese shavings and basil oil <sup>(v)</sup> <p><b>Add hot grilled chicken breast or grilled halloumi</b> <sup>(v)</sup></p> <p style="text-align:right"><b>5.00</b> <b>4.00</b></p> <hr/> <p><b>Spinach and ricotta ravioli</b> <span style="float:right"><b>15.00</b></span></p> tomato and melted cheese, served with a side salad topped with balsamic dressing <sup>(v)</sup>	
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PIZZAS	
<p>Our 12” pizzas are freshly made and topped with tomato passata and grated cheese.</p> <p><b>Caprese</b> <span style="float:right"><b>14.50</b></span></p> vine and sun blushed tomatoes, ripped mozzarella, drizzled with pesto and basil oil <sup>(v)</sup> <hr/> <p><b>Pepperoni, honey and chilli</b> <span style="float:right"><b>16.00</b></span></p> spicy pepperoni, drizzled with sweet honey and topped with chilli flakes <hr/> <p><b>Spicy meat</b> <span style="float:right"><b>17.00</b></span></p> chorizo, pepperoni and pulled barbecue beef, finished with red onion and jalapeños <hr/> <p><b>Garden</b> <span style="float:right"><b>16.00</b></span></p> vine tomatoes, red onion, green peppers and a sweet red onion chutney <sup>(v)</sup> VE option available <sup>(ve)</sup> <hr/> <p><b>Korean barbecue</b> <span style="float:right"><b>16.50</b></span></p> pulled beef, red onions and spring onions finished with Korean barbecue sauce and Frank’s® RedHot sauce	

## SIDES

<p><b>Chunky chips</b> <sup>(ve)</sup> <span style="float:right"><b>4.50</b></span></p> <hr/> <p><b>Skin-on-fries</b> <sup>(ve)</sup> <span style="float:right"><b>4.50</b></span></p> <hr/> <p><b>Sweet potato fries</b> <sup>(ve)</sup> <span style="float:right"><b>4.50</b></span></p> <hr/> <p><b>Tomato, avocado and red onion salad, basil dressing</b> <sup>(ve)</sup> <span style="float:right"><b>4.50</b></span></p> <hr/> <p><b>Beer battered onion rings</b> <sup>(v)</sup> <span style="float:right"><b>5.00</b></span></p> <hr/> <p><b>Garlic bread slices, melted cheese</b> <sup>(v)</sup> <span style="float:right"><b>5.00</b></span></p> <hr/> <p><b>Steamed carrots, fine beans and peas</b> <sup>(ve)</sup> <span style="float:right"><b>4.50</b></span></p> <hr/> <p><b>Mini Caesar salad</b> <sup>(v)</sup> <span style="float:right"><b>4.50</b></span></p> <hr/> <p><b>House salad, balsamic dressing</b> <sup>(ve)</sup> <span style="float:right"><b>4.50</b></span></p>	
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## DESSERTS

<p><b>Warm triple chocolate brownie</b> <span style="float:right"><b>7.75</b></span></p> served with vanilla ice cream and drizzled with chocolate sauce <sup>(v)</sup> <hr/> <p><b>Raspberry frangipane tart</b> <span style="float:right"><b>7.50</b></span></p> served with raspberry coulis <sup>(ve)</sup> <hr/> <p><b>White chocolate and red velvet cheesecake</b> <span style="float:right"><b>8.00</b></span></p> served with raspberry coulis <sup>(v)</sup> <hr/> <p><b>Sticky toffee pudding</b> <span style="float:right"><b>7.75</b></span></p> toffee sauce and vanilla ice cream <sup>(v)</sup> <hr/> <p><b>Indulgent ice creams (3 scoops)</b> <span style="float:right"><b>6.50</b></span></p> vanilla clotted cream <sup>(v)</sup> salted caramel <sup>(ve)</sup> rum and raisin <sup>(v)</sup> mango sorbet <sup>(ve)</sup> chunky chocolate <sup>(v)</sup> strawberry <sup>(v)</sup> pistachio <sup>(v)</sup> mint chocolate chip <sup>(v)</sup>	
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