





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



LUNCH MENU

SMALL PLATES

Sticky chicken wings	8.00
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	
Leek and potato soup	7.00
served with warm crusty bread ^(VE)	
Loaded nachos	8.00
topped with nacho cheese sauce, sour cream, guacamole, salsa, jalapeños and finished with melted cheese ^(V)	
Crispy salt and pepper squid	9.00
with a jalapeño and ranch dip and a wedge of lemon	
Crushed avocado and roast vine tomato bruschetta	7.75
drizzled in chilli oil and finished with coriander ^(V)	
Harissa houmous , chilli oil and coriander	8.50
served with warm grilled flatbread ^(VE)	
Freshly made, hand coated halloumi fries	8.00
served with a sweet chilli dipping sauce and sprinkled with coriander ^(V)	
Mac and cheese croquettes	8.50
with a jalapeño and nacho cheese dip ^(V)	
Beetroot, feta and orange salad	8.50
with toasted walnuts and a honey and mustard dressing ^(V)	

LARGE PLATES

Chicken schnitzel	17.00
garlic and parsley butter, rocket, shaved hard Italian style cheese shavings and skin-on-fries	
Spicy tomato farfalle	13.50
farfalle pasta, tomato passata, chilli flakes, garlic, vine tomatoes and wilted rocket, topped with grated cheese ^(V)	
VE option available ^(VE)	
Spinach and ricotta ravioli	15.00
tomato and melted cheese, served with a side salad topped with balsamic dressing ^(V)	
Asparagus, leek and pea gnocchi	14.50
pea shoots, hard Italian style cheese shavings and basil oil ^(V)	
Add hot grilled chicken breast	5.00
or grilled halloumi ^(V)	4.00
Smoked haddock, spring onion and mozzarella fishcakes	17.50
served with fine green beans, peas, garlic and herb aioli and a grilled lemon wedge	

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.	
Classic beef	17.50
topped with crispy bacon and mature Cheddar	
Southern fried chicken	17.50
crispy coated chicken fillet, crispy bacon, mature Cheddar and hickory smoked barbecue sauce	
Spicy bean	17.50
mildly spiced bean burger, with a flat mushroom, hash brown, mature Cheddar and guacamole ^(V)	
VE option available ^(VE)	

PIZZAS

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

SALADS

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

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
Mini Ceasar salad	4.50
House salad ^(VE)	4.50

SANDWICHES

Traditional sandwiches

Our traditional sandwiches are served on white, malted grain or gluten free bread with Two Farmers® hand-cooked crisps.

Chicken and avocado	8.75
with mayonnaise	
Baked ham and mature Cheddar cheese	8.50
served with a sweet red onion chutney	
Tuna and mayonnaise	8.75
together with red peppers, onion and cucumber, finished with fresh herbs and a lemon mayonnaise	
Falafel wrap	8.50
smothered in houmous, and finished with baby gem lettuce and coriander ^(VE)	
Chicken Caesar wrap	8.75
served with baby gem lettuce, shaved hard Italian style cheese and topped with Caesar dressing	

Deli sandwiches

All served with skin-on-fries.

Our Club	15.50
“Classic” triple decker stack of grilled chicken, bacon, egg, tomato, crispy lettuce and mayonnaise	
Veggie Club	14.50
loaded triple decker, with halloumi, red pepper, pesto, crispy lettuce and tomato ^(V)	
Grilled cheese and ham	14.00
sliced bloomer bread with baked ham and mature Cheddar, topped with more grilled cheese	
Grilled cheese and mushroom	14.00
sliced bloomer bread, sautéed mushrooms with a garlic and parsley butter, topped with grilled mature Cheddar ^(V)	
Gourmet fish finger deli roll	15.00
crispy battered fish, tartar sauce and a pot of mushy peas	