



Welcome

What takes your fancy today?

There's something for everyone, so please take a seat and check out the menu.

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Still have questions? We're here to help you out, feel free to grab any member of the team.

Where do I order?

You can order from the bar, or we'll take your order at your table, whatever works best for you.

Take-in or wait-in. Room service to suit you.

Want to try our take-in service? We're ready when you are, so give us a call to place your order.

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It's free to collect from our To Go Café or we still offer traditional room service, for a £5.00 tray charge between 11am-11pm. Snacks are available 24/7 from our To Go Café or via room service.


Holiday Inn
AN IHG[®] HOTEL
LONDON GATWICK AIRPORT

All Day Dining Menu



T&Cs apply**

Wine offer

Buy two large glasses of wine and we'll give you the rest of the bottle for free!

A hunch for brunch?

Toasted roll with grilled back bacon 313kcal	6.50
Toasted roll with grilled sausages 360kcal	6.50
Toasted roll with thyme roasted mushrooms 343kcal	6.00
Top any roll with a fried egg 142kcal	1.50
Smashed avocado and poached egg on toasted bloomer 520kcal	7.50

Starters

Get started with a tasty plate or some nibbles to share.

Sticky chicken wings 8.00 Buffalo – Frank's® RedHot Sauce, drizzled with creamy ranch dressing GF 651kcal Thai – smothered in sweet chilli and honey sauce 761kcal Barbecue – hickory smoked barbecue sauce GF 683kcal	Crushed avocado and roast vine tomato bruschetta 7.75 drizzled in chilli oil and finished with coriander 595kcal
Leek and potato soup 6.50 served with warm crusty bread VE 24 229kcal	Loaded nachos 7.50 topped with nacho cheese sauce, sour cream, guacamole, salsa, jalapeños and finished with melted cheese V GF 1124kcal
Crispy salt and pepper squid 8.00 with a garlic and herb aioli dip and a wedge of lemon GF 552kcal	Harissa houmous 7.00 served with warm flatbread VE 667kcal
King prawns and chorizo 9.00 with a garlic and parsley butter, served with warm crusty bread 598kcal	Freshly made, hand coated halloumi fries 8.00 served with a sweet chilli dipping sauce and sprinkled with coriander V 899kcal
Chicken liver and brandy pâté 7.00 served with a toasted bloomer and caramelised red onion chutney 616kcal	Garlic mushroom bruschetta 7.50 in creamy garlic sauce and finished with peppery rocket, served on toasted sour bread V 792kcal

Everyone's favourites

Serving up a selection of all-time favourites from home and away.

Fish and chips 18.50 lightly battered fish fillet served with chunky chips and mushy peas, finished with a tartar sauce GF 1083kcal	Chicken makhani curry 17.50 served with basmati rice, garlic and coriander naan bread, poppadoms and mango chutney 968kcal
Smoked haddock, spring onion and mozzarella fishcakes 17.50 served with fine green beans, peas, garlic and herb aioli and a grilled lemon wedge 667kcal	Penang vegetable curry 17.50 coconut milk, chilli, lemon grass and ginger, served with basmati rice, garlic and coriander naan bread, poppadoms and mango chutney VE 816kcal
Steak and ale pie 18.50 with buttered mashed potato, carrots, peas and rich gravy 1042kcal	

Pizza

Our 12" pizzas are freshly made and topped with tomato passata and grated mozzarella.

Margherita 14.50 "The original" cheese and tomato V 24 1119kcal VE option available 1126kcal	Spicy meat 17.00 chorizo, pepperoni and pulled barbecue beef, finished with red onion and jalapeños 24 1320kcal
Pepperoni 16.00 spicy pepperoni topped with chilli flakes 24 1298kcal	Maryland 16.50 grilled chicken, crispy bacon, sweetcorn and barbecue sauce 24 1253kcal
Ham and pineapple 16.00 ham and sweet pineapple 24 1214kcal	Garden 16.00 vine tomatoes, red onion, green peppers and a sweet red onion chutney V 24 1209kcal VE option available 1126kcal

Pasta and risotto

Classic beef lasagne 16.00 served with a side salad topped with balsamic dressing 774kcal	Mushroom and dolcelatte cheese risotto 16.00 topped with shaved Grana Padano, rocket and truffle oil V 581kcal
Spicy tomato penne 13.50 tomato passata, chilli flakes, garlic, vine tomatoes and wilted rocket, topped with grated mozzarella 623kcal VE option available 620kcal	Add hot grilled chicken breast GF 226kcal 4.50 or grilled halloumi V GF 255kcal 4.00 Add garlic ciabatta slices V 587kcal 3.50
Spinach and ricotta ravioli 15.00 pomodoro and melted mozzarella, served with a side salad topped with balsamic dressing V 759kcal	

Salads

Our super-fresh salads make the perfect choice for a lighter and healthier meal.

Classic Caesar 13.00 baby gem lettuce topped with crunchy croutons, Grana Padano shavings and creamy Caesar dressing 316kcal Add hot grilled chicken breast GF 226kcal 4.50 or grilled halloumi V GF 255kcal 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 GF 415kcal Add hot grilled chicken breast GF 226kcal 4.50 or grilled halloumi V GF 255kcal 4.00
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***For every dish sold, 50p will be donated to GiveWell. GiveWell supports charities that save or improve the most lives per pound, using the most up to date research and taking zero fees.

V vegetarian **VE** vegan **GF** gluten free **24** available 24 hours

Adults need around 2,000 Kcal a day. 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.

From the grill

Steak house sirloin (227g/8ozs)* 30.00 cooked to your liking and served with skin-on-fries, beer battered onion rings, grilled tomato and grilled mushrooms 1086kcal finished with your choice of either peppercorn sauce +77kcal or chimichurri sauce +464kcal	Peri peri chicken fillet 17.50 served with corn cob, chunky chips and a side salad, topped with balsamic dressing 680kcal
Sirloin and fries (227g/8ozs)* 24.00 cooked to your liking and served with skin-on-fries GF 875kcal	Gammon steak (280g/10oz) 17.50 served with fried eggs, chunky chips and garden peas GF 1320kcal
Add peppercorn sauce +77kcal 3.50 or chimichurri sauce +464kcal 3.50	Seabass fillet* 22.00 topped with a chimichurri dressing, served with baby potatoes and a side salad topped with balsamic dressing GF 619kcal

Burgers Our burgers are served in a brioche style bun with mayonnaise, lettuce, tomato and red onion, with your choice of skin-on-fries +415kcal or side salad +35kcal.

Classic beef 17.50 topped with crispy bacon and mature Cheddar 1028kcal	Buffalo chicken fillet 17.50 grilled chicken tossed in Frank's® RedHot Sauce 583kcal
Gourmet beef 19.50 topped with pulled barbecue beef and mature Cheddar 1066kcal	Southern fried chicken 17.50 crispy coated chicken fillet, crispy bacon, mature Cheddar and hickory smoked barbecue sauce 917kcal
Black and blue 18.50 topped with grilled bacon, blue cheese and sweet red onion chutney 1057kcal	Garden gourmet 17.50 juicy plant-based burger, topped with a grilled flat mushroom and spicy tomato salsa VE 587kcal

Sides

Chunky chips 432kcal	Sweet potato fries VE GF 407kcal 5.00
or skin-on-fries VE GF 415kcal 4.50	Beer battered onion rings V 502kcal 5.00
Buttered baby potatoes V GF 339kcal 4.50	Mini Caesar salad 207kcal 4.50
Garlic ciabatta slices V 587kcal 4.50	Side salad, balsamic dressing VE GF 34kcal 4.50
Steamed carrots, fine beans and peas VE GF 74kcal 4.50	

Desserts

Warm triple chocolate brownie 7.75 served with vanilla ice cream and drizzled in chocolate sauce V GF 789kcal	Indulgent ice creams (3 scoops) 6.50 (kcal per scoop) vanilla clotted cream V 128kcal, salted caramel VE 112kcal, rum and raisin V 122kcal, mango sorbet VE 87kcal, chunky chocolate V 133kcal, strawberry V 96kcal, pistachio V 112kcal, mint chocolate chip V 113kcal
Raspberry frangipane tart 7.50 served with raspberry coulis VE GF 366kcal	Mini dessert and coffee 7.00 chocolate fudge cake and an americano 207kcal lemon tart and an americano 196kcal
Vanilla cheesecake 7.75 served with mango sorbet and coulis 406kcal	
Sticky toffee pudding 7.50 smothered in toffee sauce and served with either clotted cream or vanilla ice cream V GF 612kcal	

For a lighter bite

Traditional sandwiches

Our sandwiches are served on white, malted grain or gluten free bread with Two Farmers crisps.

Chicken and avocado 8.50 served with mayonnaise 24 1037kcal	Baked ham and mature Cheddar cheese 8.00 served with sweet red onion chutney 24 791kcal
Mediterranean tuna 7.50 together with red peppers, onion and cucumber, finished with fresh herbs and lemon mayonnaise 24 645kcal	Falafel wrap 7.50 smothered in houmous, and finished with baby gem lettuce and coriander VE 24 502kcal
Chicken Caesar wrap 8.00 served with baby gem lettuce, shaved Grana Padano and topped with Caesar dressing 24 490kcal	

Deli sandwiches

All served with skin-on-fries.

The Club 15.00 "Classic" triple decker stack of grilled chicken, bacon, egg, tomato, crispy lettuce and mayonnaise 1121kcal	Grilled cheese and mushroom 13.50 sautéed mushrooms with garlic and parsley butter topped with grilled cheese V 1303kcal
	Grilled cheese and ham 14.00 sliced bloomer bread with baked ham and Cheddar, topped with more grilled cheese 1252kcal

A 10% service charge will be added to your bill. 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. 'Seabass' and Sirloin and fries' carries an additional £5.00. 'Steak house sirloin' carries an additional £10.00. 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. **Children under the age of 13 only eat for free when they choose meals from the Kids Eat Free menu or breakfast. To eat free, children must be accompanied by at least one adult ordering at least one main dish or ordering breakfast. This offer only applies to the hotel in which the child's family is staying and is limited to 4 children per dining family (maximum two children per one resident adult).