



*Holiday Inn*

----- **KIDS EAT FREE** -----

Children under 13 can enjoy complimentary meals from our special kids' menu when dining with at least one full-paying adult. This offer is exclusively available to hotel guests—simply ask your server for the kids' menu to take advantage of it.

**EVERY THURSDAY**

Why not join us in the restaurant for a great selection of steaks from our award-winning butchers' Owen Taylor butcher.

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**EVERY SUNDAY**

Sunday means one thing... Roast Dinner! Ask your server to see our Sunday menu, served every Sunday from 12:30pm – 6:00pm.

Not seeing anything you like? If we have the ingredients, our skilled chefs will do their best to prepare it for you. Talk to your server for assistance.

Look out for our daily specials and our themed specials throughout the year.

**ALL DAY  
DINING**



## STARTERS

Start as you mean to go on

<b>SOUP OF THE DAY</b> <span>🌱</span> <span>GF</span> (193kcal)	<b>6.50</b>	<b>CHEDDAR CHEESE SOUFFLE</b> <span>🌱</span> (317kcal)	<b>9.50</b>
Served with bread and salted butter		English mustard and chive soufflé. Served with mixed leaf and chilli jam	
<b>CRISPY SPICY CHICKEN</b> (506kcal)	<b>9.50</b>	<b>CLASSIC PRAWN COCKTAIL</b> <span>GF</span> (193kcal)	<b>9.50</b>
Served with buttermilk ranch dip. Choose your spice level: Sweet Chilli 🌶️   Hickory BBQ 🌶️   Piri Piri Hot 🌶️🌶️   Carolina Reaper 🌶️🌶️🌶️   or plain		Juicy cold water prawns topped with Marie Rose sauce and paprika. Served with brown bread and butter	
<b>CRISPY BUFFALO QUORN WINGS</b> <span>VE</span> (250kcal)	<b>8.50</b>	<b>HALLOUMI FRIES</b> <span>🌱</span> (634kcal)	<b>8.95</b>
Crispy golden Quorn. Served with sweet chilli dipping sauce		Served with chunky tomato salsa	
<b>HAM HOCK AND PEA TERRINE</b> <span>GF</span> (233kcal)	<b>7.50</b>	<b>THAI FISHCAKE</b> (170kcal)	<b>8.50</b>
Pulled ham & garden pea terrine. Served with toasted ciabatta and red chilli jam		Succulent salmon, cod, prawn, ginger, lemongrass and chilli served with sticky Thai honey	

## SANDWICHES

Classic sandwiches on white or brown bloomer bread served with vegetable crisps

<b>VINTAGE CHEDDAR</b> <span>🌱</span> <span>24</span> (611kcal)	<b>7.95</b>	<b>CLASSIC EGG AND CRESS</b> <span>🌱</span> <span>24</span> <span>GF</span> (624kcal)	<b>7.95</b>
Vintage Cheddar with sweet red onion marmalade		Free range egg mayonnaise with cress	
<b>ATLANTIC PRAWN MARIE ROSE</b> <span>24</span> (465kcal)	<b>7.95</b>	<b>CLUB SANDWICH</b> (1186kcal)	<b>15.95</b>
Cold water prawns in marie rose sauce		A classic triple-layered club sandwich with free-range chicken, streaky bacon and egg mayonnaise. Served with French fries	
<b>SMOKY BLT</b> <span>24</span> (652kcal)	<b>8.95</b>	<b>VEGETARIAN CLUB SANDWICH</b> <span>🌱</span> (926kcal)	<b>14.95</b>
Smoky bacon, lettuce, tomato and mayo		Triple layered stack of halloumi, guacamole, egg mayonnaise, lettuce and tomato. Served with French fries	
<b>CHARGRILLED VEG</b> <span>VE</span> <span>24</span> (465kcal)	<b>7.95</b>		
Chargrilled mediterranean veg with houmous			

## STREET FOOD

Popular dishes from around the globe

<b>BEEF MADRAS CURRY</b> (877kcal)	<b>17.50</b>
Tender beef cooked with fiery aromatic spices. Served with boiled rice and garlic and coriander naan bread	
<b>VEGAN PENANG CURRY</b> <span>VE</span> (664kcal)	<b>16.00</b>
Fragrant, mildly spiced coconut curry. Served with boiled rice and garlic and coriander naan bread	
<b>SINGAPORE NOODLES</b> <span>🌱</span> (399kcal)	<b>12.50</b>
Stir-fried noodles with oriental vegetables in a Singapore style sauce.	
+ <b>SWEET CHILLI CAULIFLOWER</b> <span>VE</span> (455kcal)	<b>6.00</b>
+ <b>3 BEAN CHILLI</b> <span>VE</span> (113kcal)	<b>6.00</b>
+ <b>CHICKEN</b> (227kcal)	<b>6.50</b>
+ <b>BABY SHRIMP</b> (151kcal)	<b>6.95</b>

## ROOM SERVICE TO SUIT YOU

Want to eat-in? Just call and order whatever you'd like.

You can collect your order from our **To Go Café** or for a **tray charge of £4** we'll bring it to your room (available between 12am-10pm).

Just looking for a snack? They're available **24/7** from our **To Go Café** or via **room service**

## WRAPS

<b>GRILLED CHICKEN</b> (625kcal)	<b>12.50</b>
Tender chicken with baby gem and sriracha mayo	
<b>GRILLED MUSHROOM SWISS</b> <span>🌱</span> (397kcal)	<b>12.50</b>
Grilled mushrooms with Swiss cheese and chilli jam	
<b>MIDDLE EASTERN FALAFEL</b> <span>🌱</span> (553kcal)	<b>12.50</b>
Middle Eastern Falafel with whipped feta and mint	
<b>GRILLED CHEESE STEAK</b> (592kcal)	<b>17.95</b>
Grilled slices of steak with American Monterey Jack cheese, extra gooey cheese sauce and onions. Served with french fries. Chef recommends medium	

## PIZZA

The ultimate feel-good food

<b>MARGHERITA PIZZA</b> <span>🌱</span> <span>24</span> (926kcal)	<b>16.00</b>
Classic margherita with fresh rocket leaves and shavings of Italian cheese	
<b>NDUJA AND MASCARPONE, TRUFFLE HONEY</b> <span>24</span> (1112kcal)	<b>18.00</b>
Spicy Italian sausage, topped with creamy mascarpone and truffled honey drizzle	
<b>TRUFFLED MUSHROOM</b> <span>🌱</span> <span>24</span> (963kcal)	<b>18.00</b>
Wild mushroom, Fior di latte, finished with a drizzle of White Truffle Oil	
<b>VEGGIE TWIST</b> <span>🌱</span> <span>24</span> (950kcal)	<b>17.00</b>
A colourful medley of grilled vegetables with fresh rocket and black pepper	
<b>GARLIC BREAD PIZZA</b> <span>🌱</span> <span>24</span> (950kcal)	<b>10.50</b>
Finished with garlic butter and fresh herbs. Perfect for sharing	
+ <b>MOZZARELLA</b> <span>🌱</span> <span>24</span> (1082kcal)	<b>12.50</b>

## HOUSE FAVOURITES

Your favourite dishes, from near and far

<b>1970'S CHICKEN KIEV</b> (714kcal)	<b>15.95</b>
A 1970's classic. Stuffed with herby garlic butter and served with vine tomatoes and chunky chips	
<b>PIE OF THE WEEK</b> (979kcal)	<b>16.95</b>
Owen Taylor's award winning pies, served with chunky chips, peas and gravy	
<b>PAN FRIED SEA BASS</b> (632kcal)	<b>19.95</b>
Served with crushed baby potatoes, sauteed yukon leeks and mustard & chive beurre blanc	
<b>CLASSIC FISH &amp; CHIPS</b> (1180kcal)	<b>16.50</b>
Beer-battered fish accompanied by chunky chips, garden peas and chunky house-made tartare sauce	

<b>TORTELLONI</b> <span>🌱</span> (837kcal)	<b>17.95</b>
Pasta parcels stuffed with spinach and ricotta served with an Italian sage butter sauce	
<b>GNOCCHI</b> <span>🌱</span> (568kcal)	<b>14.50</b>
Creamy tomato sauce served with vegetarian Grana Padano shavings and basil	
<b>PENNE</b> (1208kcal)	<b>18.95</b>
Free range chicken thigh and breast cooked in white wine and cream. Topped with fiery Nduja and parmesan	

### STEAK NIGHT

Please join us every Thursday night for steak from our award winning local butcher Owen Taylor.

<b>8oz RUMP*</b> (815kcal)	<b>18.95</b>
Served with chunky chips, garden peas and side salad, cooked just how you like it. Chef recommends medium rare	
+ <b>MUSHROOM DIANE SAUCE</b> <span>🌱</span> (174kcal)	<b>4.00</b>
+ <b>PEPPERCORN SAUCE</b> (51kcal)	<b>4.00</b>
+ <b>BEARNAISE SAUCE</b> (234kcal)	<b>4.00</b>

<b>8oz CUMBERLAND SAUSAGE</b> (925kcal)	<b>15.95</b>
Buttery mash potato served in a giant yorkshire pudding and topped with a cumberland sausage ring, crispy onions and gravy	

<b>CAESAR SALAD</b> <span>🌱</span> (255kcal)	<b>10.50</b>
Baby gem lettuce and croutons, tossed in a classic Caesar dressing and finished with Parmesan	
+ <b>CHICKEN</b> (227kcal)	<b>6.50</b>
+ <b>PRAWN COCKTAIL</b> (151kcal)	<b>6.95</b>
+ <b>SWEET CHILLI CAULIFLOWER</b> <span>VE</span> (455kcal)	<b>6.00</b>
+ <b>HALLOUMI</b> <span>🌱</span> (365kcal)	<b>6.00</b>

## BURGERS

Served in a toasted brioche bun with lettuce, red onion and tomato with french fries and house pink slaw.

<b>THE BEEF ENCOUNTER*</b> (1187kcal)	<b>16.50</b>
6oz beef burger topped with melting Monterey Jack cheese and tangy mustard mayonnaise	
+ <b>STEAKY BACON</b> (195kcal)	<b>2.00</b>
+ <b>CRISPY ONION</b> <span>VE</span> (195kcal)	<b>2.00</b>
<b>CRISPY CHICKEN BURGER</b> (944kcal)	<b>16.50</b>
Crispy breaded chicken fillet topped with American cheese, smoked streaky bacon and BBQ Sauce	
<b>HALLOUMI BURGER</b> <span>🌱</span> (1167kcal)	<b>15.50</b>
Golden fried halloumi with roasted Portobello mushroom, finished with sweet and spicy red chilli marmalade	
<b>FALAFEL</b> <span>VE</span> (1161kcal)	<b>15.50</b>
Chickpea, spinach and red onion falafel with guacamole and crispy onions. Served in a vegan brioche bun	

## ON THE SIDE

Add a little extra, you deserve it

<b>BEER BATTERED ONION RINGS</b> <span>VE</span> (335kcal)	<b>5.00</b>
<b>GARLIC CIABATTA BREAD</b> <span>🌱</span> (236kcal)	<b>4.00</b>
<b>STEAMED BASMATI RICE</b> <span>VE</span> (365kcal)	<b>4.00</b>
<b>NEW POTATOES</b> <span>VE</span> (490kcal)	<b>5.00</b>
<b>FRENCH FRIES</b> <span>VE</span> (326kcal)	<b>4.00</b>
<b>CHUNKY CHIPS</b> <span>🌱</span> (303kcal)	<b>4.00</b>
<b>HOUSE SALAD</b> <span>🌱</span> (174kcal)	<b>5.00</b>
Classic Italian rocket and parmesan salad	
<b>SEASONAL VEGETABLES</b> <span>VE</span> (128kcal)	<b>5.00</b>
Medley of seasonal vegetables	

## DESSERTS

<b>VEGAN BLACKBERRY AND APPLE CRUMBLE</b> <span>VE</span> (629kcal)	<b>8.50</b>	<b>BLACK FOREST CHEESECAKE</b> (364kcal)	<b>8.50</b>
Gluten free fruit compote filling, topped with buttery crumb and served with custard or ice cream		Belgian chocolate cheesecake with a centre of sweet black cherry compote and Kirsch flavour mousse	
<b>GOOEY CHOCOLATE FONDANT</b> <span>🌱</span> (521kcal)	<b>8.50</b>	<b>SELECTION OF ICE CREAMS AND SORBETS</b> <span>🌱</span> <span>24</span> (159kcal)	<b>6.00</b>
Gluten free chocolate fondant with salted caramel sauce and Chantilly cream		Ask your server for today's ice cream and sorbet selection	
<b>PANETTONE BREAD &amp; BUTTER PUDDING</b> <span>🌱</span> (759kcal)	<b>8.50</b>	<b>BRITISH CHEESEBOARD</b> (1130kcal)	<b>15.00</b>
Layers of Italian Panettone filled with dark chocolate and mixed peel. Served with a crème anglaise		Our Head Chef's carefully curated selection of British cheeses from a Nottingham cheese shop: Montgomery's 24-Month Cheddar, Cropwell Bishop Stilton and Brie-style Baron Bigod, served with traditional accompaniments.	
<b>BISCOFF OVERLOAD</b> <span>🌱</span> (682kcal)	<b>7.50</b>		
Biscoff ice cream with layers of biscuit topped with whipped cream			

Please inform a member of staff before dining if you have a food allergy or intolerance. All food is prepared in an area where allergens are present.  
🌱 Vegetarian. VE Vegan. VEA Vegan available. GF Gluten Free. GF Gluten Free available. 24 Available 24 hours a day. 🌟 Available for dinner for inclusive guests.  
 \*Approximate uncooked weight. Prices include VAT.

## SOFT DRINKS & MIXERS

<b>COCA COLA</b> 330ml (139kcal)	<b>£3.50</b>
<b>COCA DIET/ ZERO</b> 330ml (1kcal)	<b>£3.25</b>
<b>SCHWEPPE'S LEMONADE</b> 200ml (36kcal)	<b>£2.40</b>
<b>FANTA</b> 330ml (63kcal)	<b>£3.25</b>
<b>APPLETIZER</b> 275ml (129kcal)	<b>£3.95</b>
<b>J2O APPLE &amp; RASPBERRY</b> 275ml (52kcal)	<b>£3.50</b>
<b>IRON BRU</b> 305ml (52kcal)	<b>£3.50</b>
<b>BRITVIC GINGER ALE</b> 200ml (35kcal)	<b>£2.40</b>
<b>SCHWEPPE'S GINGER BEER</b> 200ml (26kcal)	<b>£2.40</b>
<b>SCHWEPPE'S TONIC</b> 200ml (26kcal)	<b>£2.40</b>
<b>SCHWEPPE'S SLIMLINE</b> <b>TONIC</b> 200ml (4kcal)	<b>£2.40</b>
<b>KICK ENERGY</b> 275ml (120kcal)	<b>£3.10</b>
<b>STILL/ SPARKLING WATER</b> 330ml	<b>£1.80</b>
<b>STILL/ SPARKLING WATER</b> 750ml	<b>£3.20</b>
<b>FRUIT JUICE</b> 200ml (90kcal)	<b>£2.40</b>
<b>CORDIAL</b> 50ml (6kcal)	<b>£0.60</b>

## BAR SNACKS

Fancy a snack to accompany your drink?  
Choose from our delicious bar  
snack selection:

<b>'FAIRFIELDS FARM' CRISPS</b>	<b>£2.00</b>
<b>NOBBY'S SALTED NUTS</b> (307kcal)	<b>£2.00</b>
<b>NOBBY'S DRY</b> <b>ROASTED NUTS</b> (298kcal)	<b>£2.00</b>
<b>NOBBY'S CHILLI NUTS</b> (298kcal)	<b>£2.00</b>
<b>CHOCOLATE BAR</b>	<b>£1.50</b>

# Holiday Inn

## DRINKS

### HOT DRINKS by Starbucks

	Tall	Grande
<b>CAFE LATTE</b>	<b>£3.60</b> (82kcal)	<b>£4.00</b> (132kcal)
<b>LATTE MACCHIATO</b>	<b>£3.60</b> (82kcal)	<b>£4.00</b> (132kcal)
<b>CAPPUCCINO</b>	<b>£3.60</b> (65kcal)	<b>£4.00</b> (120kcal)
<b>AMERICANO</b>	<b>£3.00</b> (5kcal)	<b>£3.40</b> (10kcal)
<b>CARAMEL MACCHIATO</b>	<b>£4.35</b> (111kcal)	<b>£4.75</b> (174kcal)
<b>MOCHA</b>	<b>£4.00</b> (179kcal)	<b>£4.40</b> (320kcal)
<b>HOT CHOCOLATE</b>	<b>£3.80</b> (179kcal)	<b>£4.20</b> (320kcal)
<b>HOT TEA</b>	<b>£2.75</b> (0kcal)	<b>£3.00</b> (0kcal)
<b>CHAI TEA LATTE</b>	<b>£4.00</b> (95kcal)	<b>£4.40</b> (178kcal)

### ICED DRINKS by Starbucks

	Tall	Grande
<b>ICED LATTE</b>	<b>£3.60</b> (98kcal)	<b>£4.00</b> (121kcal)
<b>ICED AMERICANO</b>	<b>£3.00</b> (10kcal)	<b>£3.40</b> (16kcal)
<b>ICED CARAMEL MACCHIATO</b>	<b>£4.00</b> (155kcal)	<b>£4.40</b> (193kcal)
<b>ICED CHAI LATTE</b>	<b>£4.00</b> (143kcal)	<b>£4.40</b> (185kcal)
<b>ICED MOCHA</b>	<b>£4.00</b> (252kcal)	<b>£4.40</b> (274kcal)

	Solo	Doppio
<b>ESPRESSO</b>	<b>£2.00</b> (5kcal)	<b>£2.50</b> (10kcal)
<b>FLAT WHITE</b>	<b>£3.55</b> (119kcal)	



## WHITE

	175ml	250ml	750ml
<b>LA VIVIENDA VERDEJO</b> <i>La Mancha, Spain 11%</i> A zesty wine with lemon and lime flavours and a soft finish	<b>£5.80</b>	<b>£7.80</b>	<b>£23.00</b>
<b>SANTA RITA 8KM SAUVIGNON BLANC</b> <i>Central Valley, Chile 12.5%</i> Cool -fermented in stainless steel and then bottled early to capture those classic grassy and gooseberry aromas and flavours	<b>£5.80</b>	<b>£7.80</b>	<b>£23.00</b>
<b>OPERETTO PINOT GRIGIO DELLE VENEZIE</b> <i>Italy 12%</i> Floral nose of jasmine and honeysuckle that is fresh and zesty on the palate	<b>£6.25</b>	<b>£8.35</b>	<b>£25.00</b>
<b>SHORT MILE BAY CHARDONNAY</b> <i>Australia 12%</i> Cool-fermented in stainless steel and bottled early to retain the freshness, a citrusy Chardonnay with a crisp finish	<b>£6.20</b>	<b>£8.30</b>	<b>£24.50</b>
<b>REIGN OF TERROIR CHENIN BLANC</b> <i>South Africa 12.5%</i> Tropical guava flavours coalesced with passion fruit & underlying vanilla flavours			<b>£26.50</b>
<b>PETAL AND STEM SAUVIGNON BLANC</b> <i>New Zealand 12.5%</i> Passion fruit nose with gooseberry and tomato-plant greener notes on the palate			<b>£31.00</b>
<b>RIESLINGFREAK NO.44</b> <i>Australia 13%</i> A light and delectate nose of white flowers and sweet spice. Ripe citrus of limes and lemons, lathering the palate with the sweet spice of notes			<b>£35.00</b>

## RED

	175ml	250ml	750ml
<b>LA VIVIENDA TEMPRANILLO</b> <i>Spain 11%</i> Deep dark purple. Nose medium intensity of dark fruits and spice. Palate rich plum and firm structural tannin but soft and rounded through the mid palate.	<b>£5.80</b>	<b>£7.80</b>	<b>£23.00</b>
<b>SANTA RITA 8KM MERLOT</b> <i>Central Valley, Chile 13%</i> Plums and blackberries, with subtle spicy and vanilla notes that come from the interaction with French and American oak.	<b>£6.00</b>	<b>£8.30</b>	<b>£24.50</b>
<b>ALAMOS MOUNTAIN MALBEC</b> <i>Argentina 12.5%</i> Aromas of ripe dark berry fruit, including raspberry and currant flavours, with notes of sweet spice and a touch of leather.	<b>£7.00</b>	<b>£9.30</b>	<b>£28.00</b>
<b>REIGN OF TERROIR SHIRAZ, SWARTLAND</b> <i>South Africa 14%</i> Lots of spicy notes, including pepper and hints of nutmeg coming from the Shiraz, bright red cherry and plum fruit from Grenache noir.	<b>£6.65</b>	<b>£8.80</b>	<b>£26.50</b>
<b>JOSEPH MELLOTT DESTINEA PINOT NOIR</b> <i>France 13.5%</i> Deep ruby red colour with a boquet of black cherry, blackberry and earthy notes. On the palate, there are hints of spicy oak and a long smooth finish.			<b>£30.00</b>
<b>VIVANCO RIOJA CRIANZA</b> <i>Spain 14%</i> Intense cherry red, with aromas of parma violets and red fruit, vanilla and spice with a concentration of red fruit flavours from the ripe Tempranillo.			<b>£35.00</b>
<b>NATURALMENTE BIO NERO D'AVOLA SICILIA DOC</b> <i>Italy 14%</i> Aromas of dark berry, Mediterranean scrub and cedar. The savory palate offers black cherry jam, tobacco and raw almond alongside smooth tannins on the finish.			<b>£33.00</b>

## ROSÉ

	175ml	250ml	750ml
<b>WICKED LADY WHITE ZINFANDEL</b> <i>USA 10.5%</i> Delightfully fruity rose wine which has flavours of red berries and peaches, complimented by soft, floral notes.	<b>£5.50</b>	<b>£7.20</b>	<b>£22.00</b>
<b>OPERETTO PINOT GRIGIO ROSATO DELLE VENEZIE DOC</b> <i>Italy 10.5%</i> Delightfully fruity rose wine which has flavours of red berries and peaches, complimented by soft, floral notes.	<b>£6.35</b>	<b>£8.35</b>	<b>£25.00</b>

## BUBBLES

<b>PONTEBELLO PROSECCO</b> <i>Italy 11%</i> Elegant and crisp with a fine bubble mousse and delicious apricot, pear and citrus flavours	<b>£28.00</b>
<b>GALANTI PROSECCO</b> <i>Italy 10.5%</i> Crisp with flavours of apple and pear with a hint of peach	<b>£9.50 / 200ml</b>
<b>PALMER &amp; CO BRUT RESERVE NV</b> <i>France 11%</i> A rich aromatic palate of white fruits, pears	<b>£58.00</b>

## BEER, CIDER & BOTTLES

<b>GROLSCH</b> <i>3.4% pint</i>	<b>£5.50</b>
<b>PERONI</b> <i>5% pint</i>	<b>£6.50</b>
<b>MEANTIME IPA</b> <i>4.3% pint</i>	<b>£6.50</b>
<b>CORNISH ORCHARD</b> <i>4.5% pint</i>	<b>£5.00</b>
<b>LONDON PRIDE</b> <i>4.7% 500ml</i>	<b>£6.25</b>
<b>ASHAI</b> <i>5% 330ml</i>	<b>£5.75</b>
<b>OLD MOUNT</b> <i>4% 500ml</i>	<b>£6.95</b>
<b>CORONA</b> <i>5% 330ml</i>	<b>£5.75</b>
<b>GUINNESS MICRO DRAUGHT</b> <i>4.2% 568ml</i>	<b>£6.50</b>

## 0% ALCOHOL

<b>PERONI '0.0'</b> <i>0% 330ml</i>	<b>£4.60</b>
<b>OLD MOUNT BERRIES &amp; CHERRIES</b> <i>0.0% 500ml</i>	<b>£5.00</b>
<b>GORDON'S PINK 0% GIN</b> <i>0.0%</i>	<b>£4.50</b>
<b>SEEDLIP GARDEN 109</b> <i>0%</i>	<b>£4.95</b>

## LIQUEURS

<b>PIMMS</b> <i>50ml 25%</i>	<b>£3.30</b>
<b>JOSE CUERVO TEQUILA</b> <i>38%</i>	<b>£3.75</b>
<b>DISARONNO</b> <i>28%</i>	<b>£3.85</b>
<b>DRAMBUIE</b> <i>40%</i>	<b>£3.75</b>
<b>COINTREAU</b> <i>40%</i>	<b>£3.75</b>
<b>JÄGERMEISTER</b> <i>35%</i>	<b>£3.75</b>
<b>TIA MARIA</b> <i>20%</i>	<b>£3.75</b>
<b>BAILEYS</b> <i>50ml 17%</i>	<b>£4.20</b>
<b>SAMBUCA</b> <i>38%</i>	<b>£3.30</b>
<b>ARCHERS</b> <i>18%</i>	<b>£3.75</b>
<b>MALIBU</b> <i>21%</i>	<b>£3.75</b>

## SPIRITS

*served in multiples of 25ml*

<b>GORDON'S GIN</b> <i>37.5%</i>	<b>£3.80</b>
<b>GORDON'S PINK GIN</b> <i>37.5%</i>	<b>£4.50</b>
<b>BOMBAY</b> <i>40%</i>	<b>£4.00</b>
<b>HENDRICKS</b> <i>41.4%</i>	<b>£4.65</b>
<b>WHITLEY NEILL BLACKBERRY</b> <i>43%</i>	<b>£4.60</b>
<b>WHITLEY NEILL RASPBERRY</b> <i>43%</i>	<b>£4.60</b>
<b>WHITLEY NEILL RHUBARD/GINGER</b> <i>43%</i>	<b>£4.60</b>
<b>WHITLEY NEILL PARMA VIOLET</b> <i>43%</i>	<b>£4.60</b>
<b>JACK DANIEL'S</b> <i>40%</i>	<b>£3.80</b>
<b>JAMESON</b> <i>40%</i>	<b>£3.90</b>
<b>JAMESON ORANGE</b> <i>40%</i>	<b>£3.90</b>
<b>MONKEY SHOULDER</b> <i>40%</i>	<b>£4.50</b>
<b>GLENMORANGIE</b> <i>40%</i>	<b>£4.95</b>
<b>SOUTHERN COMFORT</b> <i>35%</i>	<b>£3.80</b>
<b>GLENFIDDITCH</b> <i>40%</i>	<b>£4.95</b>
<b>ABSOLUT VODKA</b> <i>40%</i>	<b>£4.10</b>
<b>GREY GOOSE</b> <i>40%</i>	<b>£5.10</b>
<b>COURVOISER</b> <i>40%</i>	<b>£5.95</b>
<b>THE KRAKEN</b> <i>40%</i>	<b>£4.60</b>
<b>MORGANS SPICED RUM</b> <i>35%</i>	<b>£4.60</b>

# Kids' menu.



## Starters

**Tasty Soup of the Day**   
Served with fresh bread.

**Cheesy Garlic Bread**   
Crunchy slices of toasted garlic bread with melted cheese.



## Mains

Choose your dish, then choose 2 sides to go with it!

**Grilled Chicken Breast**  
Chargrilled free range farm assured chicken breast.


**Sausages**  
Red tractor pork and herb sausages.

**Scampi**  
Wholetail Whitby scampi served with lemon.

**Mushroom Spaghetti**   
Mushroom, garlic and cream.

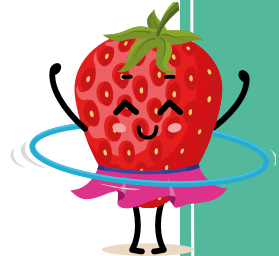
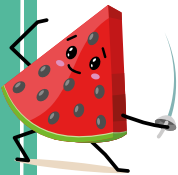
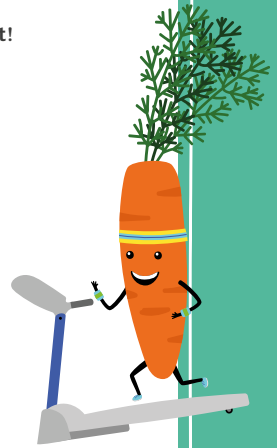
**Sides**  
Chips, baked beans, garden peas, salad  
or warm ciabatta bread.

## Sweet Treats

**Ice Cream**   
Choice of vanilla, chocolate or strawberry.

**Chocolate Fudge Cake**   
Chocolate cake covered in gooey fudge.

**Vanilla Cheesecake**   
New york cheesecake with raspberry coulis.



£5.95 when purchased on its own  Suitable for vegetarians. Ask for allergy details.

Kids Stay & Eat Free means that children under the age of 13 years can enjoy breakfast free of charge when accompanied by at least one adult ordering breakfast. Lunch and dinner are also free when chosen from the Kids' menu and the child is accompanied by at least one adult eating at least one starter or main/large plate from the menu. 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).