



RESTAURANT MENU

EAT, DRINK AND ENJOY

STARTERS

Bread Board V	£4.75
A quality selection of sourdough, pumpkin seed and ciabatta breads served with balsamic vinegar and olive oil	
Chipotle Prawns with Sweet Tamarind Dip	£6.95
Lightly battered, smokey chipotle prawns on a bed of baby gem leaves, served with a wedge of lemon and a sweet tamarind dip	
Chicken Panggang Skewers	£6.25
Marinated chicken skewers served with a Malaysian dip	
Ham Hock and Pea Terrine	£6.45
Served with toasted sourdough bread, lettuce, tomato and a side of tomato chutney	
Creamy Mushrooms V	£5.50
Sautéed button mushrooms in a rich Shropshire Blue cream cheese sauce, served with toasted sourdough bread	
Soup of the Day V	£4.95
Delicious homemade soup with rustic bread – ask your server for today's special	

SALADS & PASTA

Holiday Inn Salad	£11.95
A mixed salad topped with 'Hot and Kickin' chicken strips, with fresh mango and sour cream	
Caesar Salad H	£9.95
A twist on a classic dish, served with crispy bacon and rich Caesar dressing Vegetarian option can be served without bacon	
Add salmon or chicken breast	£3.25
Pomodoro Penne V	£9.95
Freshly cooked penne pasta with garlic, tomato and basil sauce, topped with Italian hard cheese	
Cajun Penne Pasta V	£9.95
Cajun cream pasta with onions, mushrooms and mixed peppers	
Add salmon or chicken breast to either of the above pasta dishes	£3.25
Crab and Crayfish Mac 'n' Cheese	£12.75
An indulgent homebaked pasta, finished with breadcrumbs, oven baked with a Shropshire Blue cheese sauce served with garlic ciabatta	

MAINS

Vegetable Filo Strudel V	£10.95
Lightly spiced vegetables, topped with feta cheese oven baked and served on a bed of creamed spinach and tomato salsa	
Cedarwood Plank Salmon	£16.50
Maple and BBQ marinated salmon fillet, cooked on a cedarwood plank, served with noodles, a soy and toasted sesame stir fry of pak choi, red onion and mixed peppers	
Premium Fish and Chips	£15.95
A hand battered, king size, premium cut of pollock served with chunky fries, minted mushy peas and tartare sauce	
Smoked Fillet of Cod	£14.95
Served on a bed of sautéed potatoes, roast beetroot and samphire, with a dill dressing	
Hunter's Chicken	£13.95
A traditional chicken dish, combined with bacon, cheese and BBQ sauce, served with skinny fries	
Curry of the Week	£13.95
A selection of authentic regional curries, served with rice, naan and a poppadum – please ask our team for this week's choice	
Homemade Steak and Pedigree Ale Pie	£13.95
Slow cooked diced beef in a rich ale gravy topped with crisp puff pastry and served with mash potato and glazed carrots with aniseed	
Chicken and Chorizo Kebabs	£12.50
Oven roasted skewers, served on a bed of mixed vegetable savoury rice and fresh chunky salsa	

SIDES

Skinny or Chunky Fries V	£3.25
Sweet Potato Fries V	£3.50
Jacket Potato and Sour Cream V	£3.25
Braised Red Cabbage V	£3.25
Garlic Ciabatta Bread V	£3.25
Add Cheese	50p
Beer Battered Onion Rings V	£3.25
Roasted Root Vegetables V	£3.25
Glazed Carrots with Aniseed V	£3.25
Side Salad V	£3.25

BURGERS

The below burgers are served in a brioche bun with tomato, onion, pickle, skinny fries, homemade coleslaw and burger relish

Portobello Mushroom and Halloumi Burger V H	£10.95
With red onion and chilli jam	
Gourmet Burger	£12.95
Award winning succulent 6oz burger	
Grilled Chicken Breast Burger	£12.95
Wild Boar and Chorizo Burger	£12.95
Upgrade your Burger	£2.95
Choose one of the below options	
Ultimate Burger	
Onion rings, potato rosti, cheese and BBQ sauce	
Mexican Chilli Burger	
Mexicana sliced cheese, jalapeños, chilli, sour cream and salsa	
New Yorker	
Cheese, bacon and tomato salsa	
American BBQ	
Pulled pork with BBQ sauce, jalapeños and cheese	

GRILL

All our steaks are sourced from either the UK or Ireland and are cooked to your liking

Sirloin Steak 8oz*	£17.95
Rib Eye Steak 8oz*	£18.95
Mixed Grill	£18.95
A real feast of rump steak, lamb cutlet, gammon, sausage and an egg, all served with chunky fries and a grill garnish	
Selection of Classic Steak Sauces	£2.75
Peppercorn sauce, Diane sauce, Béarnaise sauce	
8oz D Cut Gammon*	£12.95
A prime cut of gammon, served with fried/poached egg or a pineapple ring	
All of the above are served with a grilled flat mushroom, grilled tomato, peas and chunky fries.	
If you prefer a different potato option, please ask your server	

DESSERTS

Great British Ice Creams	£5.50	Blackcurrants with Greek Yoghurt and Cassis Coulis	£5.50
A selection of three scoops of gourmet ice creams to end your meal		Layers of Greek yoghurt, fresh blackcurrants and a subtle flavouring of cassis	
Salted Caramel Roulade	£5.50	Spiced Apple Tart	£5.50
Sticky toffee rolled sponge with a salted caramel centre, served with ice cream or custard		Baked apple and cinnamon filling in a butter pastry tart, topped with caramel glaze, served with ice cream or custard	
Chocolate Brownie (Gluten free option available)	£5.50	Homemade Fruit Crumble	£5.50
A real favourite, served warm with ice cream		A delicious homemade crumble, served with piping hot custard. Please see a team member for today's choice	
Cheese Plate	£7.50		
Selection of classic cheeses with celery, grapes, biscuits and chutney			

COFFEE REPUBLIC

	Tall	Regular
Latte	£3.30	£3.50
Cappuccino	£3.30	£3.50
Americano	£2.95	£3.15
Flat White	£2.95	£3.15
Mocha	£3.25	£3.45
Hot Chocolate	£3.25	£3.45
Chai Tea Latte	£3.25	£3.45
English Breakfast Tea	–	£2.95
Flavoured Tea	–	£2.95
Espresso	Single £2.75	Double £2.95
Add syrup (Vanilla, Caramel, Hazelnut)		30p
Decaffeinated options available		

V suitable for vegetarians H denotes a healthier option

If you require this menu in large print, please ask a member of staff. If you are concerned about food allergies and intolerances e.g. nuts, you are invited to ask when selecting one of our menu items. *Weights shown are approximate weights before cooking. All prices include VAT. If you would like anything that is not on the menu, please ask a member of staff. A 10% discretionary service charge will be added to your bill. The service charge is entirely discretionary and all of these payments go towards our employee bonus schemes. All of our employees participate in the bonus schemes which reward total team performance.