

CHILDREN’S MENU



MAINS

Sausage & Mash <small>LOW SUGAR</small>	£3.95
Served with green beans, peas and onion gravy	
Mini Fish & Chips <small>LOW SUGAR</small>	£3.95
Served with crushed minted peas and creamy tartare sauce	
Plain Beef Burger	£3.95
Served with chips	
Add Cheese	70p
Chicken Bites <small>LOW SALT</small>	£3.95
Served with chips	
Beef Meatballs & Spaghetti	£3.95
Served in a tomato and herb sauce	
Build Your Own Wrap <small>LOW SUGAR</small>	£3.95
Two soft flour tortillas with a selection of ham, cheese and coleslaw, served with fresh carrot and cucumber sticks and a Marie Rose dipping sauce	
Vegetarian option – cooked mushrooms <small>V</small>	

SWEET TREATS

Chocolate Brownie	£2.25
Rich and indulgent brownie with a scoop of ice cream	
Bowl of Ice Cream	£2.25
Selection of traditional ice cream	
Fruit Salad	£2.25
A selection of fresh cut fruits with fruit sauce dip	



LOW SALT For the grown ups – our children’s menu has been developed with the support of our suppliers nutritionist and meets the government guidelines for salt, sugars and saturated fats

LOW SUGAR



DESSERTS

Selection of Great British Ice Cream <small>24</small>	£5.50
Three scoops of your choice	
Cherry Bakewell Cheesecake	£6.50
New York style baked cheesecake with an almond biscuit base, crunchy praline and warm vanilla custard	
Banoffee Mess <small>GF</small>	£5.75
An indulgent take on a classic! Chantilly cream laced with banana and dark rum, served with broken meringue, salted caramel, caramelised banana and roasted peanuts	
Homemade Chocolate Brownie	£5.75
Our delicious homemade brownie served warm with vanilla pod ice cream	
Roasted Plum Tiramisu	£6.50
Coffee and cocoa flavoured cream layered over soaked sponge and roasted autumn plums, roasted pistachio and buttery shortbread	
Cheese Plate	£7.75
Selection of classic cheeses with celery, grapes, biscuits and chutney	



Holiday Inn

If you would like anything that is not on the menu, please ask a team member.
If you require this menu in large print, please ask a team member.
All prices include VAT.

V suitable for vegetarians H denotes a healthier option

GF gluten free 24 denotes 24hr offering

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.

Please note that a tray charge of £4.50 per tray will be added to your final bill.

ROOM SERVICE MENU

EAT, DRINK AND ENJOY



AVAILABLE FROM 10AM –11PM

DELI

Choose from white or brown farmhouse loaf, ciabatta bread or tortilla wrap, served with crisps and homemade slaw. Ask our team if you would like your sandwich toasted


Blushed Tomato, Fennel Slaw & Asian Style Yoghurt V 24	£6.25
Lincolnshire Poacher Cheese V 24 Served with apple and date chutney	£6.50
Smoked Ham, Sundried Tomato Mustard & Rocket 24	£6.50
Open Sandwich of Hot Smoked Salmon, Pickled Fennel, Lemon & Red Pepper Coarse salmon pate with cream cheese, gherkins and herbs served open, Scandinavian style with pickled fennel and red pepper	£7.50
Pulled Duck, Halloumi & Mint Wrap Slowly cooked duck leg, with hummus, halloumi and mint leaves in a grilled tortilla wrap	£7.50
Vietnamese Style Shaved Pork Marinated and seared pork, with English mustard and pickles on toasted sourdough	£8.00
New York Club A classic, triple decker with grilled chicken, bacon, boiled egg, tomato and lettuce, served with skinny fries	£12.25

BURGERS

All burgers served in a brioche style bun with lettuce, red onion, tomato, pickle, burger relish and fries

The Vegi V Portobello mushroom and halloumi burger with chimichurri crème fraiche	£12.50
The Chook Succulent chicken breast, with a spicy crispy coating and a side of red cabbage slaw	£13.95
Black & Blue Venison burger topped with blue cheese	£14.50
The Original 6oz* gourmet burger, with Lincolnshire Poacher Cheese	£14.75
Piggy Back Gourmet burger, Lincolnshire Poacher Cheese and BBQ pulled pork	£16.95
Full Pig Gourmet burger, BBQ pulled pork, pickled onion ring, Lincolnshire Poacher Cheese and smoked bacon	£18.50

MAINS

Roasted Lamb Rump GF Tender lamb roasted with root vegetables, balsamic onions, tomato and rosemary sauce	£16.75
Brie & Roasted Beet Tart GF Served with buttered seasonal greens	£12.50
Premium Fish & Chips Chunky chips, crushed peas and tartare sauce	£15.95
Confit of Duck Leg GF Slow cooked duck leg, with a mixed bean and celeriac stew, braised red cabbage and salsa verde	£17.50
Chicken & Field Mushroom Suet Pie Traditional style suet crust pie, filled with chunks of chicken breast, roasted mushrooms and a creamy mushroom sauce, served with spinach, beans, peas, and a leek and onion gravy	£14.50
Holy Cow Curry 24 Served with rice, sourdough naan, mango and tamarind chutney 	£15.75
Red Lentil & Chickpea Dahl V 24 Lemon rice, harissa and mint riata served with a sourdough naan	£14.25
Braised Blade of Beef Slow braised blade of beef, with baby onions, carrots, creamed parsnips and smoked bacon gravy	£16.50

GRILL

All our steaks are sourced from the UK or Ireland and served with a grilled field mushroom, grilled tomato and fries

Ribeye Steak 10oz* GF	£22.50
Casterbridge 7oz* Rump Steak GF	£18.95
Mixed Grill Rump steak, lamb cutlet, gammon, sausage and a fried egg	£21.50
10oz* GammonSteak GF Slow fried egg and thyme roasted pineapple	£14.50
Steak Sauces, Rubs and Butters	
Peppercorn GF	£2.50
Mushroom and Dolcelatte GF	£2.75
Spicy BBQ Rub GF	£1.50
Chimichurri Rub GF	£1.50
Roasted Garlic Butter GF	£2.00

SALADS & PASTA

Asian Style Panggang Chicken Salad Spiced chicken breast marinated in a panggang paste, served with aromatic spiced freekeh grains, shaved carrots, chilli, red onion and drizzled with a lemon dressing	£13.95
Goats Cheese, Fennel, Wheatberry & Couscous Salad V 24 Somerset goats cheese, served with pickled fennel, tangy beetroot couscous and wheatberry and sprinkled with toasted seeds and nuts	£13.50
Spiced Butternut Squash, Freekeh & Marinated Feta Salad V Butternut squash, roasted with aromatic spices, ancient freekeh grains and feta cheese served with a creamy yoghurt and chilli dressing	£12.95
Caesar Salad GF 24 A twist on a classic dish, served with crispy bacon and rich Caesar dressing	£10.95
With Chicken Breast	add £4.00
With Prawn & Monkfish Skewer	add £4.00
Roasted Pumpkin Ravioli V A seasonal and delicious pumpkin ravioli, matched perfectly with buttered spinach and topped with toasted pumpkin seeds, lemon and parmesan	£13.95

SIDES

Skinny Fries GF	£3.50
Spiced Sweet Potato Wedges GF	£3.75
Signature Pickled Onion Rings	£3.50
Polenta & Parmesan Chips with Rosemary Salt	£4.00
Roasted Root Vegetables in Rosemary & Thyme Butter GF	£3.75
Broccoli, Lincolnshire Greens & Cashews GF	£3.50
Roasted Garlic Ciabatta With Cheese	£3.50 £4.25

24 denotes 24hr offering