



Room service menu

Small Plates

Soup of the Day Ask your server for chef's soup of the day ❷	£6.00
French Onion Soup Caramelised white onions in a rich vegetable stock topped with a cheese croute	£6.00
Grilled Flatbread with Dips Hummus, tzatziki and olives ø	£6.50
Samosa Chaat Crispy vegetable samosas and curried chickpeas topped with sweetened yoghurt, tamarind sauce and mint chutney 9	£5.50
Sandwiches	
On your choice of white or brown bloomer and served with skinny fries	
The Club Triple deck toasted sandwich layered with mayonnaise, baby gem, tomato, bacon, chicken and boiled egg	£11.50
Grilled Mumbai Veggie ② Coriander and mint chutney, mayonnaise, sliced boiled potatoes, tomatoes, onion, cucumber and cheese	£9.50
Pasta	
Spaghetti or Penne in your choice of sauce and served with a house salad	
Napolitana, tomato, basil and parmesan 🛮	£12.50
Arabiatta, red chilli, peppers and tomato 🛮	£12.50
Bolognaise, classic beef ragu cooked with tomatoes and herbs	£13.50
Pizza	
Our pizzas are stuffed crust	
Margherita, tomato and cheese ②	£11.00 £12.00
Pepperoni Please ask for gluten free and vegan option	£13.00



Fish & Chips Local beer battered fish served with chunky chips, peas and tartare sauce	£13.50
Chicken Tikka Masala Roasted tikka spiced chicken, finished in a delicate creamy tomato and butter sauce lightly flavoured with cardamom and fenugreek powder, served with onion, tomato and cucumber salad, baby naan, steamed rice and mango chutney	£15.00
Braised Lamb Shanks Slow cooked in a rich red wine, caramelised onion and mint gravy, served with rosemary flavoured mashed potatoes, green beans and carrots	£16.00
Mushroom and Spinach Risotto ② With sundried tomato pesto, served with a side salad of rocket and parmesan and sliced ciabatta	£12.00
With Freshly Grilled Chicken	£14.00



Served with roasted vine tomatoes, flat mushroom, crunchy onion rings $\&\,$ mixed salad

10oz Sirloin Steak	£20.00
10oz Rib-Eye Steak	£21.00
Choose a sauce Green peppercorn / béarnaise / Diane	
Cajun Blackened Salmon	£16.00
With avocado, cherry tomato redichilli and coriander salsa	

Gourmet Burgers

Our burgers are flame grilled, served on a toasted brioche bun with tomato, lettuce, red onion & mayonnaise accompanied by chunky chips and coleslaw a tangy tomato relish

The Classic 8oz Beef Burger - Classic 100% beef burger	£12.00
Peri Peri Chicken - Chargrilled chicken breast fillet	£12.00
Spicy Falafel - Falafel and spinach patty, topped with tzatziki, piquillo peppers and hummus and hot chilli sauce	£11.00
Add Extra Toppings Pich Guacamola / Malting choose / Crispy bacon /	just £1.00 each

Rich Guacamole / Melting cheese / Crispy bacon / Stilton cheese / Crunchy onion rings



Jaraas	
Antipasto Verduras Grilled aubergine and courgettes with roasted peppers, artichokes, mozzarella, olives, sundried tomatoes, pesto and ciabatta.	£12.00
Tuna Nicoise Freshly grilled tuna supreme on a salad of baby potatoes, green beans, tomatoes, red onions, cucumber boiled egg, olives, vinaigrette served with pita so	£13.00 Idiers
Caesar Salad Cos lettuce, marinated anchovy fillets, parmesan shavings and herb croutons tossed in a classic caesar dressing	£10.50
With Freshly Grilled Chicken Breast Sides	£12.00
Sweet Potato Fries	£3.50
Mashed Potato	£3.50
Seasonal Vegetables	£3.50
Crunchy Onion Rings	£3.00
Chunky Chips or Skinny Fries	£3.50
Garlic Bread (3pcs) With Cheese	£2.95 £3.50
Rocket and Parmesan/ Mixed Salad	£3.00
Desserts	
Warm Chocolate Brownie Served with a scoop of Vanilla ice cream	£6.50
New York Style Baked Vanilla Cheesecake Served with a forest fruit coulis	£6.50
Fruit Salad - With fresh cream	£5.00

TRAY CHARGE of £5.00 PER ORDER APPLIES

We will start on your order straight away, but please do allow for up to 30 minutes for your meal to be delivered. All in-room dining menu options can be delivered between 11am and 11pm.

No meat or fish

Dishes available 24hrs a day

^{*} Approximate uncooked weight. All prices are inclusive of VAT at the currant rate. Gratuities are discretionary

^{*} Allergens are handled in our kitchen and may be present in dishes, please inform a member of staff if you have any food allergies or queries



All served in bottles

Beers and Cider

Corona	330ml £4.50
Peroni	330ml £4.50
Heineken	330ml £4.50
Stella Cidre	568ml £5.95
Spirits	
Gordon Gin	50ml £7.40
Bacardi Superior	50ml £7.40

Soft Drinks

Smirnoff Vodka

Famous Grouse

Coca Cola / Diet Coke	330ml £3.30
Appletiser	275ml £3.30
Schweppes Mixers	200ml £2.50
J2O	330ml £3.30
Orange & Passion Fruit,	
Apple & Mango	
Red Bull	250ml £3.30
Strathmore Mineral Water	330ml £2.50
Strathmore Mineral Water	1litre £4.00



Wine by the Quarter

White	187ml bottle
Hardy's, Semillon / Chardonnay	£7.95
Lifted peach, ripe white pear, stone	fruits and
a suggestion of vanilla oak, the pala	te is medium
bodied with fresh acidity	

Red 187ml bottle

Hardy's, Cabernet Sauvignon / Shiraz £7.95 Wild cherries, blueberries, and mulberries and an impressive structure balanced by spicy, supple oak and soft velvety tannins

Rosé187ml bottle
Footsteps
£7.95
Medium sweet, strawberry and a hint of lime



Wine by the Bottle

White

50ml £7.40

50ml £7.40

Wille	/ JCI DOLLIC
Pinot Grigio di Pavia, Collezione Marchesini (Italy)	£21.50
Lovely buttery, crisp and dry style with fruit. From the southern section of Lon	/ I
Torres Mas Rabell Blanco (Spain) Modern Refreshing Style with apple, p and melon fruit flavours	£20.50 ear
Chablis, Paul Deloux (France) Flowery, fresh and mouth watering wi fruit palate and flinty backbone	£28.95 th crispy
Rosé	75cl bottle
Castelbello Rose, Merlot del Veneto (Italy) Delicious raspberry fruit, backed wi refreshing finish	£22.50 th
Pinot Grigio Rosato del	£23.50

75cl bottle

Pinot Grigio, Rosato del £23.50 Veneto (Italy)

Dry and subtly flavoured raspberry and apple-scented rosé from the north-east of Italy

Red75cl bottleMonte Verde Cabernet Sauvignon,
Central Valley (Chile)£20.50

Vibrant and full of flavours of the ripest blackcurrant, very soft with some oak maturation

Flagstone Longitude (South Africa) £24.95
Blend of one thirds of Cabernet Sauvignon,
Shiraz and Malbec this wine is beautifully balanced with plenty dark berry on the nose

Sparkling & Champagne 75cl bottle Prosecco, Sant Orsola (Italy) £28.00 Light and lively, with ripe pear and lemons rounded off with a hint of sweetness

Piper-Heidsieck Brut (France) £50.00 Young lively fruit flavours, a fresh, vivid aroma and assertive crispness characterise this vivacious champagne

Moët & Chandon Brut Imperial (France) £67.50 A well known blend of older reserves with young wines to ensure a consistency of this flowery aroma and warm biscuit hints



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