



RESTAURANT MENU

EAT, DRINK AND ENJOY

STARTERS

Bread Board V	£4.50
A quality selection of premium breads served with a balsamic vinegar and olive oil	
Crayfish Tail Salad	£6.45
Served with a lime crème fraîche dressing, and brown bread and butter	
Grilled Halloumi and Couscous Salad	£6.95
A grilled halloumi salad with couscous, Greek yoghurt, pomegranate, fresh mint and honey	
Tandoori Marinated Chicken Skewers	£6.25
Strips of chicken marinated in tandoori spices served with a mango salsa	
Pig and Fig Terrine with Homemade Piccalilli	£5.95
A coarse pork and fig terrine, served with homemade piccalilli and sundried tomato bread	
Creamed Mushrooms V	£5.95
Sautéed with garlic, tarragon and white wine, served with ciabatta bread	
Soup of the Day V	£4.95
Delicious homemade soup with rustic bread – ask your server for today's special	
Smoked Salmon Fishcake	£5.95
Served on a bed of spinach topped with hollandaise sauce	

SALADS & PASTA

Holiday Inn Salad	£10.95
A mixed salad topped with 'Hot and Kickin' chicken strips, with fresh mango and sour cream	
Hot Smoked Salmon Salad	£13.95
Flaked 'hot smoked' salmon fillet, served on a bed of rocket, mixed leaf and watercress, horseradish, crème fraîche, a boiled egg and pomegranate seeds	
Caesar Salad H	£9.95
A classic dish with a rich Caesar dressing	
Add Salmon or Chicken Breast	£3.25
Tuna Niçoise H	£13.95
Chargrilled tuna supreme, fine green beans, warm buttered new potatoes and olives topped with a soft poached egg	
Pomodoro Linguine	£9.95
Freshly cooked linguine with garlic, double cream, tomato and basil sauce, topped with Italian hard cheese	
Cajun Linguine	£9.95
Freshly cooked linguine with Cajun, garlic, fresh chilli and chives	
Alfredo Linguine	£10.95
Freshly cooked linguine with garlic, double cream and Italian hard cheese	
Add Salmon, Chicken Breast or Seasonal Vegetables to any of the above pasta dishes	£3.25

MAINS

Quorn Chorizo Casserole V	£9.95
Spanish style, meat free, chorizo Quorn casserole, with Mediterranean vegetables and chickpeas	
Hand Battered Fish and Chips	£12.95
With chunky fries, minted mushy peas and tartare sauce	
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	
Chicken and Ribs	£16.95
Piri piri marinated chicken breast with a half rack of marinated BBQ ribs, skinny fries and coleslaw	
Gourmet Ham, Eggs and Chips	£10.95
Herb crusted bacon loin, served cold with poached or fried eggs and skinny fries	
Baked Fillet of Cod	£12.95
Premium cod fillet on a bed of chorizo and roasted Mediterranean vegetables	
Hunter's Chicken	£13.95
With bacon, BBQ sauce and a cheese melt 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	

Chicken, Wiltshire Ham and Leek Pie	£13.95
Fully encased shortcrust pastry pie, served with mash potato, gravy and a panache of spring vegetables	
Smoked Salmon Fishcakes	£9.95
Two fish cakes served on a bed of spinach, topped with a soft poached egg, asparagus and hollandaise sauce	
Red Pesto Chicken Kiev	£12.95
A twist on an old classic! A Panko breaded chicken breast, stuffed with red pesto, served with sautéed potato and Mediterranean vegetables	

SIDES

Skinny, Chunky or Sweet Potato Fries V	£2.95
Jacket Potato and Sour Cream V	£2.95
Panache of Spring Vegetables V	£2.95
Minted New Potatoes V	£2.95
Garlic Ciabatta Bread	£2.95
topped with Cheese V	£2.95
Beer Battered Onion Rings V	£2.95
Roasted Mediterranean Vegetables V	£2.95
Cauliflower Cheese V	£2.95

Cheese Plate	£7.50
Selection of classic cheeses with celery, grapes, biscuits and chutney	
Blueberries with Greek Yoghurt, Cassis Coulis and Honey	£5.50
Layers of Greek yoghurt, fresh blueberries and cassis drizzled with honey	
Salted Caramel Cheesecake	£5.50
Premium baked New York style cheesecake, topped with salted caramel sauce, served with ice cream	
Homemade Fruit Crumble	£5.50
A delicious homemade crumble, served with piping hot custard. Please see a team member for today's choice	

BURGERS

Tuna and Sweet Potato Burger V H	£9.95
Flaked tuna and sweet potato pattie served with a lightly dressed salad	
The below burgers are served in a brioche bun with tomato, onion, pickle, skinny fries, homemade coleslaw and burger relish	
Kew Green Gourmet Burger	£12.95
Our own prize burger, produced by Head Chef Peter Jupp from Holiday Inn Rugby, as judged by a panel headed up by Chef Brian Turner CBE	
Piri Piri Chicken Burger	£12.95
Black n Blue Veggie Burger V	£10.95
Upgrade your Burger	£2.75
Choose one of the below options	
Ultimate Burger	
Onion rings, potato rosti, cheese and BBQ sauce	
New Yorker	
Cheese, bacon and tomato salsa	
Mediterranean	
Sliced chorizo and mozzarella	
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*	£16.95
Rib Eye Steak 8oz*	£17.95
Mixed Grill	£17.95
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	
Cajun Spiced Tuna	£13.95
With mango and coriander salsa	

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

TEA & COFFEE

Cappuccino	£3.20
Latte	£3.20
Americano	£2.90
Espresso	£2.60
Add a dash of flavoursome syrup; vanilla, caramel, gingerbread or hazelnut	75p
Add an extra shot of Espresso	75p
English Breakfast Tea	£2.80
Flavoured Teas	£2.80
Smoothie of the Day	£2.95
Classic Hot Chocolate	£2.95

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 e.g. nuts, you are invited to ask when selecting one of our menu items. *Weights shown are approximate weights before cooking.

Guests on a dinner inclusive package will receive an allowance of £18.00 towards dinner food.

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.

DESSERTS

Great British Ice Creams	£5.50
A selection of gourmet ice creams to end to your meal	
Cherry Bakewell Tart	£5.50
A traditional Bakewell tart, served warm with vanilla ice cream	
Carpaccio of Pineapple with Ginger and Chilli Syrup	£5.50
Thinly sliced fresh pineapple topped with a delicate ginger and chilli syrup	
Chocolate Brownie (Gluten free option available)	£5.50
A real favourite, served warm with ice cream	

STARTERS

Bread Board V	£4.50
A quality selection of premium breads served with a balsamic vinegar and olive oil	
Crayfish Tail Salad	£6.45
Served with a lime crème fraîche dressing, and brown bread and butter	
Grilled Halloumi and Couscous Salad	£6.95
A grilled halloumi salad with couscous, Greek yoghurt, pomegranate, fresh mint and honey	
Tandoori Marinated Chicken Skewers	£6.25
Strips of chicken marinated in tandoori spices served with a mango salsa	
Pig and Fig Terrine with Homemade Piccalilli	£5.95
A coarse pork and fig terrine, served with homemade piccalilli and sundried tomato bread	
Creamed Mushrooms V	£5.95
Sautéed with garlic, tarragon and white wine, served with ciabatta bread	
Soup of the Day V	£4.95
Delicious homemade soup with rustic bread – ask your server for today's special	
Smoked Salmon Fishcake	£5.95
Served on a bed of spinach topped with hollandaise sauce	

SALADS & PASTA

Holiday Inn Salad	£10.95
A mixed salad topped with 'Hot and Kickin' chicken strips, with fresh mango and sour cream	
Hot Smoked Salmon Salad	£13.95
Flaked 'hot smoked' salmon fillet, served on a bed of rocket, mixed leaf and watercress, horseradish, crème fraîche, a boiled egg and pomegranate seeds	
Caesar Salad H	£9.95
A classic dish with a rich Caesar dressing	
Add Salmon or Chicken Breast	£3.25
Tuna Niçoise H	£13.95
Chargrilled tuna supreme, fine green beans, warm buttered new potatoes and olives topped with a soft poached egg	
Pomodoro Linguine	£9.95
Freshly cooked linguine with garlic, double cream, tomato and basil sauce, topped with Italian hard cheese	
Cajun Linguine	£9.95
Freshly cooked linguine with Cajun, garlic, fresh chilli and chives	
Alfredo Linguine	£10.95
Freshly cooked linguine with garlic, double cream and Italian hard cheese	
Add Salmon, Chicken Breast or Seasonal Vegetables to any of the above pasta dishes	£3.25

MAINS

Quorn Chorizo Casserole V	£9.95
Spanish style, meat free, chorizo Quorn casserole, with Mediterranean vegetables and chickpeas	
Hand Battered Fish and Chips	£12.95
With chunky fries, minted mushy peas and tartare sauce	
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	
Chicken and Ribs	£16.95
Piri piri marinated chicken breast with a half rack of marinated BBQ ribs, skinny fries and coleslaw	
Gourmet Ham, Eggs and Chips	£10.95
Herb crusted bacon loin, served cold with poached or fried eggs and skinny fries	
Baked Fillet of Cod	£12.95
Premium cod fillet on a bed of chorizo and roasted Mediterranean vegetables	
Hunter's Chicken	£13.95
With bacon, BBQ sauce and a cheese melt 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	

Chicken, Wiltshire Ham and Leek Pie	£13.95
Fully encased shortcrust pastry pie, served with mash potato, gravy and a panache of spring vegetables	
Smoked Salmon Fishcakes	£9.95
Two fish cakes served on a bed of spinach, topped with a soft poached egg, asparagus and hollandaise sauce	
Red Pesto Chicken Kiev	£12.95
A twist on an old classic! A Panko breaded chicken breast, stuffed with red pesto, served with sautéed potato and Mediterranean vegetables	

SIDES

Skinny, Chunky or Sweet Potato Fries V	£2.95
Jacket Potato and Sour Cream V	£2.95
Panache of Spring Vegetables V	£2.95
Minted New Potatoes V	£2.95
Garlic Ciabatta Bread	£2.95
topped with Cheese V	£2.95
Beer Battered Onion Rings V	£2.95
Roasted Mediterranean Vegetables V	£2.95
Cauliflower Cheese V	£2.95

Cheese Plate	£7.50
Selection of classic cheeses with celery, grapes, biscuits and chutney	
Blueberries with Greek Yoghurt, Cassis Coulis and Honey	£5.50
Layers of Greek yoghurt, fresh blueberries and cassis drizzled with honey	
Salted Caramel Cheesecake	£5.50
Premium baked New York style cheesecake, topped with salted caramel sauce, served with ice cream	
Homemade Fruit Crumble	£5.50
A delicious homemade crumble, served with piping hot custard. Please see a team member for today's choice	

BURGERS

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Flaked tuna and sweet potato pattie served with a lightly dressed salad	
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Black n Blue Veggie Burger V	£10.95
Upgrade your Burger	£2.75
Choose one of the below options	
Ultimate Burger	
Onion rings, potato rosti, cheese and BBQ sauce	
New Yorker	
Cheese, bacon and tomato salsa	
Mediterranean	
Sliced chorizo and mozzarella	
American BBQ	
Pulled pork with BBQ sauce, jalapeños and cheese	

GRILL

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Mixed Grill	£17.95
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	
Cajun Spiced Tuna	£13.95
With mango and coriander salsa	

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



TEA & COFFEE

Why not try one of our quality coffees made with ethically sourced finest Arabica coffee beans, or one of our range of speciality teas
Ask a team member for details

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Cheese, bacon and tomato salsa	
Mediterranean	
Sliced chorizo and mozzarella	
American BBQ	
Pulled pork with BBQ sauce, jalapeños and cheese	

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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		

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