

Great food, Great Britain – that's why we try to source our ingredients locally, so our chefs can create classic British recipes that taste delicious and help support British producers. Marvellous!



Best of British

starters

HAM HOCK & PEA TERRINE

Shredded ham hock & pea terrine.
Toasted sourdough bread and piccalilli

CLASSIC PRAWN COCKTAIL

Prawns in a Marie Rose sauce, crisp lettuce, cucumber and cherry tomatoes. Brown bread & butter

TODAY'S SOUP

Crusty bread & butter

MUSHROOMS ON TOAST

Pan-fried flat and cup mushrooms on toasted sourdough bread. Cherry tomatoes and chives

BRITISH CHICKEN LIVER PATÉ

Smooth and rich chicken liver paté, crusty bread and real ale chutney

WENSLEYDALE STUFFED PEPPER

Oven-baked pepper filled with crumbled Wensleydale, leeks and spring onion

CRISPY FRIED WHITEBAIT

Tartare sauce and fresh lemon

WELSH RAREBIT

Mature Cheddar rarebit on toasted bread, tomato chutney and mixed leaves

CLASSIC BRITISH PLATE

Small or Large

Wagstaff cure ham, Melton Mowbray pork pie, Scotch egg, Denhay mature Cheddar, pickled onions, Branston pickle and crusty bread

classic mains

FISH & CHIPS

Sustainably sourced hake fillet in crispy golden batter, chunky chips and your choice of garden or mushy peas. Bread & butter

SMOKED HADDOCK

Oven-baked natural smoked haddock fillet on wilted baby spinach with a Taw Valley mature Cheddar sauce. Green vegetables

WELSH SEABASS FILLET

Grilled seabass fillet, pan-fried new potatoes and cherry tomato salad

HOT PORK PIE

Slow-cooked tender pork encased in a crisp pastry. Pan-fried courgettes and piccalilli

CORONATION CHICKEN

Oven-baked chicken breast with a spiced stuffing, wrapped in smoked bacon with a light curry sauce. Jacket potato wedges

BRITISH STEAK, PARSNIP & HORSERADISH PIE

Slow-braised beef, parsnip & horseradish encased in a light crisp pastry. Steamed broccoli and your choice of chips, mash or new potatoes

SAUSAGE & MASH

Grilled sausages, mashed potato and onion gravy. Choose from our 3 sausages or try 1 of each:

- Blythburgh pork & herb
- Pork, leek & ale
- Gloucester Old Spot

ENGLISH LAMB STEAK

Grilled lamb steak, crushed new potatoes & peas, grilled tomatoes and minted gravy

BRITISH CHICKEN & TOMATO PASTA

Grilled chicken breast, cherry tomatoes, courgette, peppers and penne pasta

STILTON & LEEK PASTA

Crumbled mature Stilton, leeks, cherry tomatoes and penne pasta in a white wine sauce

Our pasta dishes are available to order with gluten free pasta, please ask your server

SOMERSET BRIE & BEETROOT TART

Roasted beetroot and Somerset brie in a crisp pastry case. Buttered new potatoes and mixed salad

steaks & grills

All our grills are served with a mixed side salad and your choice of mashed potato, chunky chips or spicy wedges. Choose from:

- Surrey farm rump steak (8oz*)
- British sirloin steak (6oz*) or (8oz*)
- British rib-eye steak (10oz*)
- Gammon steak and fried egg
- British chicken and pepper skewers
- Mixed grill: Surrey farm rump steak (4oz*), gammon steak (5oz*), 1/2 British chicken breast, Blythburgh pork & herb sausage

Choose from a Béarnaise, Hollandaise, garlic butter or peppercorn sauce.

salads

ROAST BRITISH CHICKEN & BACON SALAD

Chicken breast with grilled back bacon, grilled flat mushrooms and summer leaves. Grain mustard dressing

CRAYFISH & CUCUMBER SALAD

Crayfish, cucumber, rocket leaves and a creamy dill dressing

ENGLISH GOATS' CHEESE, APPLE & PEAR SALAD

Grilled goats' cheese with apple, pear and baby gem leaves. Lemon dressing

sides

CHUNKY CHIPS

SPICY POTATO WEDGES

RUSTIC BREAD & BUTTER

GRILLED MUSHROOMS & TOMATO

ONION RINGS

GREEN BEANS

BABY SPINACH, PEAS AND BEANS

BABY CARROTS & PARSLEY BUTTER

MIXED SALAD

puddings

ICE CREAM SUNDAE

Chocolate and vanilla Beechdean ice cream, whipped cream, chocolate sauce and mini marshmallows

CHEERY BAKEWELL CHEESECAKE

Baked vanilla cheesecake flavoured with almonds and cherries. Beechdean vanilla ice cream

APPLE & WALNUT CAKE

Baked apple cake with walnuts. Cornish clotted cream

ETON MESS

Fresh strawberries, whipped cream and crushed meringue

CARAMEL APPLE GRANNY

Crisp pastry case filled with Bramley apples, caramel sauce and a crunchy crumble topping. Your choice of custard, cream or Beechdean vanilla ice cream

SUMMER FRUIT TRIFLE

Classic trifle with summer fruits

STRAWBERRIES & CREAM

Fresh strawberries with pouring cream

STICKY TOFFEE PUDDING

Sticky sponge drenched in toffee sauce. Your choice of custard, cream or Beechdean vanilla ice cream

CHOCOLATE FUDGE CAKE

Triple layered chocolate cake with fudge icing, mixed berries and whipped cream

STREET PARTY

Join us in celebrating Holiday Inn's 60th birthday this year with our street party dessert to share: Fresh strawberries, banoffee pot, summer fruit trifle, profiteroles with chocolate sauce and a mini cream tea

BRITISH CHEESE BOARD

Choose from our selection of cheeses, served with biscuits and apple chutney: Denhay mature Cheddar, Lincolnshire Poacher, Stilton, Somerset Brie or Wensleydale

little treats

Too full for a whole pudding? Why not try one of our 'little treats' with a hot drink of your choice instead.

Choose from:

LITTLE SCONE, JAM & CREAM POT

A pot of classic British flavours

LITTLE BANOFFEE POT

Crumbled ginger biscuit, toffee bananas and cream

(v) No meat or fish. *Approximate uncooked weight. All prices are inclusive of VAT.

☉ Dishes available as a Set Menu option, all other main course dishes available for a £2.50 supplement.

There may be occasions when supply of certain dishes, products or ingredients are limited or unavailable. In these instances we will be pleased to offer a suitable alternative. Food imagery is indicative only. A discretionary service charge of 10% will be added to your bill.

When ordering please let us know if you have any food allergies.

If you require this menu in large print, please ask a member of our team.



Holiday Inn



Best of British



tuck in...