

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!



starters

HAM HOCK & PEA TERRINE

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

CRAYFISH & AVOCADO COCKTAIL

Crayfish in a Marie Rose sauce, avocado, crisp lettuce and cherry tomatoes

TODAY'S SOUP

Crusty bread & butter

CRISPY MACKEREL BITES

Mackerel strips in crispy seeded breadcrumbs. Lemon & parsley mayonnaise

LEEK & CHEESE STUFFED MUSHROOMS

Oven-baked flat mushrooms filled with creamed leeks & mature Cheddar cheese

BRITISH CHICKEN LIVER PATÉ

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

STILTON & BROCCOLI TART

Crisp pastry case filled with broccoli and crumbled Stilton. Tomato chutney and rocket leaves

GRILLED ENGLISH GOATS' CHEESE

Goats' cheese grilled on crusty bread. Watercress, cherry tomatoes and herb oil

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, bread & butter and your choice of garden or mushy peas

COD LOIN & SCOTTISH SMOKED SALMON

Oven-baked cod loin wrapped in Scottish smoked salmon, wilted baby spinach and pan-fried new potatoes

FISH PIE

Hake, salmon and prawns in a creamy dill sauce topped with crispy Cheddar cheese crumbs. Green vegetables

BEEF BRISKET FRITTER

Slow-cooked beef brisket, potato & mustard coated in herb breadcrumbs. Buttered cabbage and horseradish cream sauce

BACON & CHEDDAR CHICKEN BREAST

Oven-baked British chicken breast topped with grilled back bacon and Taw Valley mature Cheddar. Jacket potato wedges

DORSET PORK BELLY

Slow-cooked pork belly, sage mashed potatoes, courgettes and green beans

COTSWOLD LAMB CROWN CHOP

Oven-baked double lamb chop, roast potatoes, tenderstem broccoli and minted gravy

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

BRITISH CHICKEN & ASPARAGUS PASTA

Chicken breast, asparagus, peas and penne pasta in a herb cream sauce

COURGETTE, TOMATO & LINCOLNSHIRE POACHER PASTA

Pan-fried courgettes, plum tomatoes and penne pasta. Shavings of Lincolnshire Poacher

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

CAULIFLOWER & HEREFORD HOP CHEESE TART

Cauliflower and Hereford Hop cheese 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 breast with bread sauce
- 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

CORONATION CHICKEN SALAD

Roasted British chicken breast, spiced mayonnaise with sultanas. Baby gem leaves and spring onion

PRAWN & MANGO COCKTAIL

Prawns and diced mango in a Marie Rose sauce. Cherry tomatoes and Cos leaves

WENSLEYDALE & ASPARAGUS SALAD

Crumbled Wensleydale, grilled asparagus, cherry tomatoes and summer leaves. Herb dressing

sides

CHUNKY CHIPS

SPICY POTATO WEDGES

RUSTIC BREAD & BUTTER

GRILLED MUSHROOMS & TOMATO

ONION RING

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

AFTERNOON TEA CHEESECAKE

Baked clotted cream, strawberry and scone cheesecake. Beechdean vanilla ice cream

APPLE & WALNUT CAKE

Baked apple cake with walnuts. Cornish clotted cream

RASPBERRY CRANACHAN

Raspberries, toasted oats, whipped cream and Scotch whisky

APPLE CRUMBLE

Slow-cooked apples with cinnamon, topped with a crunchy demerara crumble. Your choice of custard, cream or Beechdean vanilla ice cream

SUMMER PUDDING

Classic pudding with summer berries. Whipped cream

STRAWBERRIES & CREAM

Fresh strawberries with pouring cream

BREAD & BUTTER PUDDING

Traditional oven-baked pudding with 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 ETON MESS POT

Strawberries, crushed meringue & whipped cream

LITTLE CHOCOLATE POT

An indulgent pot of dark chocolate

(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.



Best of British



tuck in...