

A silver fork and a red chili pepper are positioned diagonally across the top half of the image. The background is dark with scattered spices, including yellow and red powders and small white and black seeds. The text 'THE MAIN EVENT' is centered in a large, white, sans-serif font.

THE
MAIN
EVENT



CROWNE PLAZA[®]

HOTELS & RESORTS

AN IHG[®] HOTEL

WHILE YOU WAIT

Sun dried tomato and oregano bread ^{VE}	3.25
with choice of red pepper hummus or marinated olives	
.....	
Marinated olives ^{VE}	3.75
.....	
Smoked almonds ^{VE}	3.75

STARTERS

Our chef's freshly made soup	5.75
with warm bread	
.....	
Herb crumbed halloumi fries ^V	6.75
with sweet chilli and coriander dip	
.....	
Prawn and crayfish cocktail	7.50
with Bloody Mary cocktail sauce	
.....	
Crispy buffalo chicken wings ^{GF}	
six wings	7.25
twelve wings	12.95
with a blue cheese dip and fresh celery	
.....	
Roast beetroot falafel ^{VE}	5.95
with red pepper hummus, pomegranate pearls and rocket	
.....	
Chicken liver and brandy pâté	6.50
with apple and cider brandy sauce served with a toasted bloomer	
.....	
Crispy salt and pepper squid	6.75
with garlic and lemon aioli and grilled lemon	
.....	
Bruschetta ^V	6.25
with Heirloom tomatoes, mozzarella, chargrilled peppers, basil and either a herb or balsamic dressing	

SIDE ORDERS

Skin-on-fries ^V	3.75
with sea salt	
.....	
Beer battered onion rings ^V	3.95
.....	
Garlic bread ^V	3.75
with melted mozzarella	
.....	
Sweet potato fries ^V	3.95
.....	
Green beans ^{V GF}	3.75
with leeks and peas	

SALADS

Caesar	10.50
little gem, Grana Padano, crispy bacon, cheese and garlic croutons and a Caesar dressing	
.....	
Superfood ^{V GF}	11.50
little gem, baby spinach, tomatoes, cucumber, avocado, feta cheese, sun blush tomatoes, pomegranate pearls, edamame beans, toasted pumpkin seeds and a honey mustard dressing	

Add grilled chicken breast ^{GF} 3.75, flaked hot smoked salmon ^{GF} 4.50, grilled halloumi ^{V GF} 2.75 to any salad.

GRILLS

served with grilled tomato, roasted field mushroom, skin-on-fries and watercress

Rump steak (224g/8oz) ^{GF}	17.95
Sirloin steak (224g/8oz) ^{GF}	21.95
Rib eye steak (280g/10oz) ^{GF}	22.95

SAUCES AND BUTTERS

Peppercorn sauce	2.25
Red wine and shallot sauce	2.25
Blue cheese butter	1.95

Grilled halloumi, pepper and red onion skewers ^{V GF}	14.50
with vine tomatoes, roasted field mushrooms, skin-on-fries and watercress	

Grilled chicken breast ^{GF}	15.25
rosemary and garlic or piri piri flavoured, served with grilled tomato, roasted field mushroom, skin-on-fries and watercress	

Gourmet beef burger	15.75
served on a toasted sourdough bun with melted Monterey Jack cheese, crispy bacon and skin-on-fries	

Upgrade to sweet potato fries for 75p

LARGE PLATES

Crispy beer battered cod fillet	14.95	Sea bass fillets ^{GF}	17.50
with skin-on-fries, mushy peas, chunky tartare sauce and lemon		with potato rosti, wilted spinach, tomato, basil and caper salsa and lemon	
.....		
Roast rump of lamb	17.50	Buttermilk breaded chicken fillet	15.25
with gratin potato, bacon, little gem, peas and red wine gravy		with macaroni cheese and a mixed leaf and cherry tomato salad	
.....		
Chicken, ham hock and leek pie	13.95	Aubergine and smoked mozzarella ravioli ^V	13.75
with creamy mash, buttered peas and leeks		with cherry tomatoes, pomodoro sauce, fresh basil and Grana Padano	
.....		
Sweet potato, red onion and cranberry tagine ^{VE}	13.75		
with basmati rice, grilled pitta and pomegranate raita			

TWO DINE FOR 39.99 WITH A LARGE GLASS OF WINE

Our chef's freshly made soup ^V	Crispy beer battered cod fillet
with warm bread	with skin-on-fries, mushy peas, chunky tartare sauce and lemon
.....
Chicken liver and brandy pâté	Chicken, ham hock and leek pie
with apple and cider brandy sauce served with a toasted bloomer	with creamy mash, buttered peas and leeks
.....
Crispy salt and pepper squid	Buttermilk breaded chicken fillet
with garlic and lemon aioli and grilled lemon	with macaroni cheese and a mixed leaf and cherry tomato salad
.....
Bruschetta ^V	Gourmet beef burger
with Heirloom tomatoes, mozzarella, chargrilled peppers, basil and either a herb or balsamic dressing	served on a toasted sourdough bun with melted Monterey Jack cheese, crispy bacon and skin-on-fries
.....
Six crispy buffalo chicken wings ^{GF}	Sweet potato, red onion and cranberry tagine ^{VE}
with a blue cheese dip and fresh celery	with basmati rice, grilled pitta and pomegranate raita
.....
	Grilled rump steak (224g/8oz) ^{GF}
	served with grilled tomato, roasted field mushroom, watercress and skin-on-fries

	2.50 supplement on steak

DESSERTS

Apple and blackberry crumble ^{V GF}	6.50	Chocolate and orange tart ^{VE GF}	6.50
with vanilla custard		with orange sorbet	
.....		
Sticky toffee pudding ^V	6.75	Ice creams and sorbets	per scoop 1.75
with salted caramel ice cream		Clotted cream vanilla, Belgian chocolate, salted caramel, pistachio, raspberry pavlova, white chocolate and Malteser, orange sorbet	
.....		
Baked vanilla cheesecake ^{V GF}	6.75	Cheese plate	7.75
with strawberry relish and a white chocolate spear		Keens Mature Cheddar, Blue Stilton, Croxton Manor brie, crackers, apple and cider chutney, grapes	
.....		
White chocolate crème brûlée ^V	6.50		
with butter shortbread			

Food allergies and intolerances: Please inform your server before ordering if you have a food allergy or intolerance. All food is prepared in an area where allergens are present.

WHITE WINES

LIGHT AND DELICATE

Delicately flavoured, crisp, generally with a very dry finish

	175ml	250ml	bottle
Don Jacobo Rioja, Tempranillo Blanco Bodegas Corral			26.95
Rioja, Spain			

Solstice, Pinot Grigio delle Venezie	5.85	8.35	24.95
Venezie, Italy			

Ca' Bianca, Gavi			29.95
Piemonte, Italy			

Réserve Mirou Picpoul de Pinet 			26.95
Languedoc-Roussillon, France			

If you like Pinot Grigio, try this!

HERBACEOUS AND AROMATIC

Medium-bodied styles offering mouth-watering freshness

	175ml	250ml	bottle
Santa Rita 8km, Sauvignon Blanc 			24.95
Central Valley, Chile			

Castillo de Mureva, Organic Verdejo			22.95
Castilla-La Mancha, Spain			

Waipara Hills, Sauvignon Blanc	7.00	10.00	29.95
Marlborough, New Zealand			

Refreshing and intensely fruity, everything NZ Sauvignon should be

Vine Trail, Viognier			25.95
Rapel Valley, Chile			

Paco & Lola Lolo Tree, Albariño			26.95
Rías Baixas, Spain			

JUICY AND FRUIT-DRIVEN

Richly flavoured with ripe, often tropical fruit character

	175ml	250ml	bottle
Cullinan View, Chenin Blanc	5.45	7.75	22.50
Western Cape, South Africa			

Granfort, Unoaked Chardonnay			23.95
Pays d'Oc, France			

Lively and unoaked with soft, green apple flavours

Between Thorns, Oaked Chardonnay	5.25	7.50	21.95
South-Eastern Australia			

Ayrum Airén Blanco Albalí	4.95	7.15	20.95
Valdepeñas, Spain			

RED WINES

SMOOTH AND ELEGANT

Lightly structured with gentle red-fruit flavours

	175ml	250ml	bottle
Marchesi Ervani, Montepulciano d'Abruzzo			22.50
Abruzzo, Italy			

Rare Vineyards, Pinot Noir	5.75	8.00	23.95
Pays d'Oc, France			

Fresh and fruity, perfect if you enjoy lighter reds

Ayrum Tempranillo Tinto Albalí	5.25	7.00	20.95
Valdepeñas, Spain			

MEDIUM-BODIED AND JUICY

Juicy, fruity wines made in an easy-drinking style

	175ml	250ml	bottle
Don Jacobo, Rioja Crianza	7.00	10.00	29.95
Rioja, Spain			

Tekena, Merlot	5.50	7.50	21.95
Central Valley, Chile			

Castillo de Mureva, Organic Tempranillo			27.95
Valdepeñas, Spain			

The Guv'nor, Garnacha 			25.95
Spain			

Full of rich, ripe fruit flavours with grapes sourced from all over Spain

SPICY AND WARMING

Rich and ripe in style with a spicy or peppery character

	175ml	250ml	bottle
Lunaris by Callia Malbec 			26.95
San Juan, Argentina			

Between Thorns, Shiraz	5.50	7.75	22.95
South-Eastern Australia			

Jean-Luc Colombo, Les Abeilles Rouge Côtes du Rhône			29.95
Côtes du Rhône, France			

The bees knees! 10p from every bottle sold goes to The British Beekeepers Association

XYZin, Zinfandel			24.95
California, USA			

INTENSE AND CONCENTRATED

Full-bodied and complex wines with oak ageing

	250ml	bottle
Nederburg The Manor, Cabernet Sauvignon		25.95
Western Cape, South Africa		

Tenute Piccini "Antica Cinta", Chianti Riserva		25.95
Tuscany, Italy		

Made from select parcels of Chianti with red fruits and spicy notes

Kleine Zalze Cellar Selection, Pinotage		27.95
Coastal Region, South Africa		

ROSÉ WINES

	175ml	250ml	bottle
Estandon Reflet Provence Rosé 	6.25	8.75	25.95
Provence, France			

Dry and crisp with pink grapefruit flavours, this is rosé for grown-ups

Solstice, Pinot Grigio Rosato	5.50	7.75	22.95
Venezie, Italy			

Whispering Hills, White Zinfandel	5.95	8.50	24.95
California, USA			

SPARKLING WINE AND CHAMPAGNE

	125ml	bottle
Bottega Gold, Prosecco Brut NV 		39.95
Veneto, Italy		

Super high-quality Prosecco from the hills of Valdobbiadene

Galanti, Prosecco Extra Dry	5.25	29.95
Veneto, Italy		

Bottega Gold, Prosecco Brut NV (200 ml) 		9.50
Veneto, Italy		

Bottega Rosé Gold, NV (200 ml) 		9.50
Veneto, Italy		

Taittinger Brut Réserve 	9.50	55.95
Champagne, France		

Bouché Père et Fils Cuvée Réservee Brut 		45.95
Champagne, France		

We also offer a smaller measure of wine by the glass (125ml).

Please ask for details of the wines available and prices.

Should a wine or vintage become unavailable we will be pleased to offer a suitable alternative. Unless stated the wines on this list have an ABV content of between 9% and 15%.

COCKTAILS

Espresso Martini **9.50**

Ketel One Vodka, espresso coffee, sugar syrup, Kalhúa

The classic bitter-sweet blend of Ketel One Vodka, coffee liqueur, sugar and fresh espresso coffee

Passion Fruit Martini **9.50**

Ketel One Vodka, passion fruit liqueur, vanilla syrup, lime juice, passion fruit puree, prosecco

A fruity fresh blend of Ketel One Vodka, tropical passion fruit and zesty lime, served up in a martini glass with a side shot of prosecco

Mojito **8.35**

Captain Morgan White (or spiced, if spiced Mojito), sugar syrup, soda water, mint leaves, lime wedges

A refreshing, summery blend of Captain Morgan White, mint, lime and soda. Or, with a fiery twist, using Captain Morgan Spiced

Pink Gin Spritz **9.25**

Gordon's Pink, lemonade, prosecco

Celebrate with a sweet concoction of pink gin, lemonade and a sparkle of prosecco to finish

Signature Gin and Tonic **9.00**

Tanqueray London Dry, cloudy apple, tonic, rosemary and lime

Our signature twist on the classic G&T, made with Tanqueray London Dry

Sevilla Negroni **8.25**

Tanqueray Flor de Sevilla, Campari, sweet vermouth, orange zest

A sweet twist on a classic. Sophisticated and simple at the same time, with a complex flavour that makes the perfect aperitif

Bourbon Old Fashioned **8.50**

Bulleit bourbon, sugar syrup, Angostura bitters

Bulleit bourbon stirred gently with aromatic bitters

French 75 Twist **8.35**

Tanqueray London Dry, grapefruit juice, touch of vanilla, prosecco

Tanqueray London Dry gin with grapefruit and a touch of vanilla, topped up with prosecco

The Ultimate Bloody Mary **9.25**

Ketel One Vodka, Britvic tomato juice, fresh lemon juice, Worcestershire sauce, Tabasco, Angostura bitters, salt and pepper

The ultimate version of the classic Bloody Mary. Whether you are looking for a pick-me-up or just love this cocktail, this is a recipe you can't beat

Purdey's Passion **9.50**

Ketel One Vodka, Aperol, lime juice, sugar, passion fruit syrup, Purdey's

A cocktail with goodness – packed with botanicals and vitamins to give a refreshing fruity boost to power your day

Ron N Ginger **8.50**

Dead Man's Fingers Spiced Rum, ginger beer, lime juice

A drink that packs a punch, with a zesty refreshing lime kick, one for the sophisticated cocktail drinker

ALCOHOL FREE COCKTAILS

Mojito Lime and Mint cooler **4.95**

Lime, mint, sparkling water

This delicious fruit and botanical cordial is made with juicy limes, freshly crushed to get every drop of juice, then expertly blended with a hint of mint

Strawberry Spritz **4.95**

(only available in summer)

Strawberry, mint, cucumber, sparkling water

The perfect summer mix – fruity strawberries with a splash of fresh cucumber and mint... Anyone for a game of tennis?

Apple and Cinnamon Winter Warmer **4.95**

(only available in winter)

Crushed apples, cinnamon, boiled spring water

A beautiful warm, hearty drink, great to help keep you smiling during those cold winter months

Bittersweet Raspberries **4.95**

Britvic cranberry juice, Britvic bitter lemon, raspberries

A punchy mix of sour and sweet which leaves a beautiful fresh feeling on the palate, perfect for a refreshing afternoon drink

 vegetarian  vegan  gluten free

All prices are inclusive of VAT at the current rate. All items are subject to availability and all weight is approximate uncooked weights. Any discretionary gratuities will be distributed in full to our team members. Food allergies and intolerances: Please inform your server before ordering if you have a food allergy or intolerance. All food is prepared in an area where allergens are present.

