

Draught Beers

½ Pt	Pint	
£2.00	£3.95	Stella Artois
£2.80	£5.50	Goose Midway Session IPA
£1.90	£3.75	Beck's Vier

Bottled beers

£3.95	Becks Blue (Non Alcoholic)
£4.10	Asahi
£4.10	Peroni (also available gluten free)
£3.80	Strongbow
£4.10	Budweiser
£4.10	Birra Moretti
£4.10	Corona Extra
£4.50	Blue Moon Belgian White
£4.95	Guinness Surger
£5.20	Hopgoblin

Gin

£3.85	Hendrick's
£3.70	Bombay Sapphire
£3.40	Beefeater
£4.00	Sipsmith London Dry Gin
£3.00	Gordon Sloe Gin
£3.00	Gordon Pink Distilled Gin
£3.85	Whitley Neill Gin
£3.00	Beefeater Orange

Vodka

£4.60	Grey Goose
£3.70	Absolut
£3.40	Eristoff

Rum

£3.40	Bacardi white
£3.40	Lamb's navy
£3.60	Captain Morgan spiced
£3.60	Captain Morgan

Whisk(e)y Scottish + Irish + American

£4.20	Chivas Regal
£4.60	Glenkinchie 12years old
£3.40	Grant's
£5.10	Balvenie 12 years old
£6.95	Oban 14 years old
£5.10	Talisker 10 years old
£6.95	Lagavulin 16 years old
£4.30	Cragganmore 12 years old
£3.70	Jameson Irish
£3.80	Jack Daniel

Sherry and port

£4.30	Cockburn's Special Reserve 50ml
£3.65	Cockburn's Fine Ruby 50ml
£3.65	Tio Pepe 50ml
£3.65	Harveys Bristol Cream 50ml

Soft Drinks

£1.90	Fever-Tree Tonic 200ml
£2.75	Coca Cola 330ml
£2.75	Diet Coke 330ml OR Coke Zero 330ml
£2.15	Still or Sparkling Water 330ml
£3.55	Still or Sparkling Water 750ml
£2.75	J2O Orange & Passion Fruit, Apple & Raspberry, Apple & Mango
£2.00	Capri Sun
£2.75	Appletiser

White Wine

175ml	250ml	Bottle
£5.00	£6.50	£19.50
Bespoke Chenin Blanc, Western Cape South Africa		
<i>Lively fruit with a note of richness to the palate</i>		
£5.50	£6.75	£20.00

Corte Vigna Pinot Grigio delle Venezie, Italy
The Grapes are grown in north-eastern Italy

£5.50	£6.75	£20.00
Berri Estates, Unoaked Chardonnay, Australia		
<i>The grapes are fermented and matured in stainless steel with no oak contact</i>		

£6.00	£7.50	£22.50
Granfort Sauvignon Blanc, Vin de France		
<i>Bursting gooseberry aromas and fresh, zingy acidity</i>		

Côtes du Rhône, France £28.50
The wine shows exotic fruit such as lychee and mango

Flagstone Viognier, South Africa £30.00
Aromas of ripe watermelon and juicy peach in a delicate hint of spice

Rose Wine

175ml	250ml	Bottle
£5.50	£7.35	£20.00

Vendange White Zinfandel, California
Summer drinking, full of ripe strawberries and cream

£5.75	£7.50	£21.00
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Granfort Cinsault Rosé, France
Sophisticated rosé for sipping – or glugging!

Red Wine

175ml	250ml	Bottle
£5.00	£6.50	£19.50

Tierra Merlot, Central Valley South Africa
Soft juicy plums and warming spice

£5.00	£6.50	£19.50
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Monte Verde Cabernet Sauvignon, South Africa
Seductively rich wine

£5.75	£7.00	£21.00
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Luis Felipe Edwards Malbec, Rapel Valley, Argentina
Very fragrant plum

£6.00	£7.50	£22.50
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Berri Estates Shiraz, South Estern, Australia
Dark berry fruit flavours and juicy, soft tannins, with a touch of oak

Arienzo De Marqués De Riscal Rioja, Spain £27.00
Selection of tempranillo graciano grapes from vineyards located in Laguardia and Elciego

Valpolicella Classico, Bolla, Italy £29.00
Fragrant aromas of cherry, redcurrant and blackberry

Sparkling Wine

125ml	Bottle
£4.75	£25.95

Da Luca Prosecco, Italy
Peachy-keen, prefect Prosecco

Jacquart Brut Mosaique. France £39.00
Classy, sophisticated and elegant



GOURMET BAR

MENU

There is a £3.00 tray charge for all room service or collection is available
This menu is served between 10am & 10pm every day

STARTER

CHEF'S HOMEMADE SOUP OF THE DAY

Served with bread roll
24/7   £5.00



KING PRAWN COCKTAIL

Iceberg lettuce, avocado, spicy seafood sauce
£5.75

PULLED HAM HOCK AND PEA TERRINE

Apple and ale chutney, crisp bread, dressed leaves
24/7 £5.75


SPICED BATTERED TOFU

Onion, pepper, sweet and sour sauce
  £5.50

ORIENTAL DUCK SPRING ROLL

Cucumber and pickled ginger salad, plum sauce
£5.75

ROSEMARY BAKED CAMEMBERT

Topped with walnut and honey served with plum chutney and toasted ciabatta
 £6.75

BURGERS

Served with tomato, gem lettuce, pickle, relish
In a brioche bun and chunky chips

Double up beef or chicken for
£3.00

CLASSIC NOVOTEL BURGER

8oz beef patty, smoked bacon, emmental cheese
£11.00



SMOKEY CHIPOTLE CHICKEN BURGER

Emmental cheese
£11.00

HERBY LAMB BURGER


Minted yogurt
£12.00

SPICED MEXICAN BEAN BURGER


Guacamole
  £9.00

MAIN

BEER BATTERED HADDOCK


Mushy peas, chunky chips and tartar sauce
£13.00 

8OZ AGED RIBEYE STEAK

Served with roast mushrooms and tomatoes and chunky chips
£20.00 

Add peppercorn or stilton sauce for extra £1.50


CUMBERLAND WHIRL SAUSAGE

Creamed bubble and squeak, garden peas and onion gravy
£10.00 

HERB CRUSTED SALMON

Tenderstem broccoli, fennel, steamed new potatoes and dill butter
£13.00



AGED CHEDDAR, COURGETTE, LEEK AND SPINACH TART

Fine beans and tomato, sauté potatoes
£10.00 

CHICKEN COCONUT CURRY

Red pepper and mangetout, coconut rice and naan bread
£12.00

THAI VEGETABLE CURRY

Aubergine, spinach, coconut rice and flatbread
£9.00  


CLASSIC SPAGHETTI BOLOGNESE

Garlic, tomato and herb sauce served with garlic bread
£10.00

SMOKED SALMON SPAGHETTI



Asparagus and mussels in a carbonara sauce served with garlic bread
£12.00

WILD MUSHROOM AND SPINACH PENNE

Herb cream sauce with toasted pine nuts and truffle oil served with garlic bread
£10.00 

PIZZA

STONE BAKED 12" MARGHERITA


Mozzarella and herb tomato sauce
£10.00  

Add extra topping £0.75 each




Pepperoni, charred chicken, mushroom, roast pepper, olive, red onion

SALAD

CLASSIC CAESAR SALAD

Parmesan, croutons, anchovies, gem lettuce in a Caesar dressing
 £7.00

CHICKPEAS, CURRIED CAULIFLOWER AND DRIED CRANBERRIES

Topped with pumpkin, sunflower and sesame seeds served with a vegan cumin mayonnaise
   £8.00

ALL CLUB SALAD

Chicken, smoked bacon, tomato, gem lettuce, egg, onion croutons in a garlic mayonnaise dressing
£10.00

Add


Smokey chipotle chicken to any salad
£3.00

SIDE


MIXED DRESSED SALAD

   £3.00


STEAMED GREEN VEGETABLES

 £3.00


STONE BAKED GARLIC BREAD WITH MOZZARELLA

24/7  £3.50



FOCACCIA WITH OLIVES AND BALSAMIC

24/7  £4.75



BEER BATTERED ONION RINGS

 £3.50

CHUNKY CHIPS

  £3.50


CURLY FRIES

  £3.50



HOT SANDWICHES

Served with chunky fries

ROAST PORK AND APPLE SAUCE

Roquette and mustard mayonnaise on a toasted ciabatta
£9.00 

SPICY VEGETABLE PAKORA

Pineapple and black pepper chutney, vegan mayonnaise and roquette on a toasted tortilla wrap
£8.00  

DUCK AND SPRING ONION

Cucumber, ginger and hoisin sauce on a toasted tortilla wrap
£9.00

CLASSIC FISH FINGERS

Lettuce, tomato, tartar sauce on a toasted ciabatta
£8.00

DESSERT

WARM APPLE PIE

Served with old fashioned custard
£5.00

CHOCOLATE AND COCONUT TART

Coconut ice cream
£5.50  


SWEET SYRUP SPONGE

Amaretto ice cream
£5.00

CRUNCHY BANOFFEE CHEESECAKE

Toffee sauce
£5.75



SELECTION OF ICE CREAM

Coconut, amaretto and cherry
£4.50 

FRESH FRUIT SALAD

Mango sorbet
£4.50    

CLASSIC CHEESE SELECTION

Stilton, Brie, Wensleydale and cranberry served with biscuits and chutney
£8.00  

Allergen information for this menu is available on request. Please inform a member of staff if you have any allergies or intolerances. We are unable to guarantee that any item is totally free of nut traces.

All prices in GBP include VAT. Kids' menu available on request.



Suitable for Vegan




Suitable for Vegetarian



Gluten free



Traditional British dishes

 Available 24/7