

Side Dishes

Hand cut chips	£2.75
Straight cut skinny chips	£2.75
Sweet potato fries	£2.95
Creamy mashed potato	£2.75
Buttered roasted Chantenay carrots	£2.75
Selection of mixed vegetables	£3.75
Tomato, red & spring onion salad	£3.75
Mixed leaf salad	£3.75
Garlic butter baguette	£3.75

Children's Menu

Cubes of water melon with orange	£2.95
Battered squid rings with a mayonnaise dip	£2.95

Crispy fish fingers, new potatoes and peas	£4.95
Chicken nuggets, chips and baked beans	£4.95
Sausages, mashed potato, broccoli and gravy	£4.95
Penne pasta with tomato sauce and broccoli	£4.95
Roasted fresh salmon, vegetables and new potatoes	£4.95
Linguini bolognese	£4.95

Selection of ice cream (2 scoops)	£2.95
Fresh fruit salad	£2.95

(n) may contain nuts (v) vegetarian (h) healthy eating option
Vat included at the current rate.



Desserts

Blackberry crème brûlée homemade shortbread biscuits	£5.75
Bread and butter pudding a house favourite, made with freshly baked croissants and served with vanilla ice cream	£5.75
Selection of ice creams & sorbets in a tuille biscuit basket, garnished with fresh berries	£5.50
Bitter lemon tart with coconut ice cream and toasted coconut shavings	£5.75
Strawberry and peach crumble with a homemade raspberry sorbet	£5.75
Fresh fruit salad (h) in a tuille biscuit basket with raspberry sauce and vanilla ice cream	£5.25
Chocolate duo bitter dark chocolate tart and iced white chocolate parfait with maraschino cherries	£5.75
British cheese platter Quickes Cheddar Truckle, Long Clawson Stilton, Somerset Brie and Rosary Ash goat's cheese, served with homemade chutney, dried fruit, celery, grapes and cheese biscuits	£6.95

Teas, Coffees & Pastries

STARBUCKS COFFEE	tall	grande	vente
Café Latte	£3.30	£3.50	£3.70
Cappuccino	£3.30	£3.50	£3.70
Café Mocha	£3.65	£3.85	£4.05
Caramel Macchiato	£3.45	£3.65	£3.85
Café Americano	£3.05	£3.25	£3.45
Tazo Tea Selection	£2.65	£2.85	£3.05

Muffins	£2.80
Pain au chocolat	£2.25
Toast and jam (2pcs)	£2.00

SOLSTICE
bar & grill



Menu

SOLSTICE
bar & grill

Whilst you wait

Available from 10am until 10pm

Choose from a selection of light bites to savour whilst you decide.

Individually priced at (each) **£3.25**
A sharing platter with all items **£15.95**

Grilled pork and sage pot stickers with apple sauce

Breaded button mushrooms & garlic mayonnaise

Corned beef potato croquette with honey mustard

Deep fried whitebait bites & sweet chilli

Crispy chilli chicken wings with Cajun dip

Aubergine dip and cheese stuffed peppers with pitta bread (v)

Bread selection platter **£1.95**

freshly grilled rustic breads served with olive oil, balsamic vinegar and flavoured butter

Cold Sandwiches 🌙 & Baguettes

All sandwiches are triple decker and served with hand cooked crisps and salad garnish
Available on white, wholemeal or a French baguette

all **£6.95**

Tuna with red onion and mayonnaise

Farmhouse Cheddar and Branston pickle (v)

Roast beef and creamed horseradish

Honey roast ham, mayonnaise and Gruyère cheese

Chicken mayonnaise

Hot Cumberland sausage or smoked bacon baguette **£4.50**

Hearty Sandwiches and Paninis

All served with salad garnish, hand cooked crisps and homemade coleslaw

Classic club sandwich **£9.75**

grilled chicken and mayonnaise, bacon, fried egg, tomato on toasted white bread

Fillet steak bookmaker **£11.95**

120g prime grilled beef fillet, sautéed onions and mushrooms in a toasted French baguette, tomato relish on the side

Fish finger ciabatta roll **£7.50**

with homemade tartare sauce and shredded iceberg lettuce

Somerset Brie and Parma ham panini **£8.25**

tomato relish and baby spinach

Tuna mayonnaise melt panini **£8.25**

with Cheddar cheese and spring onion

Roasted Mediterranean vegetables & mozzarella **£8.25**

with basil pesto and wilted rocket

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Night menu is represented by 🌙 and served between 10pm and 6am

Light Meals and Starters

Homemade soup of the day (v)

served with crisp croutons and freshly baked bread

Goat's cheese spring roll (v)

caramelised figs, pickled sweet onions and grilled country bread

Thai fish cakes (h)

mild chilli spice with lemongrass, beansprout and spring onion salad, dipping sauce

Fried chilli squid rings

on red pepper, onion and grilled pineapple jam, rocket salad & chilli oil

Matt's Solstice Caesar salad (v)

baby gem lettuce, garlic croutons and Parmesan cheese
Add grilled chicken and marinated anchovies

Seared king scallops (v)

in a puff pastry parcel, buttered baby leeks and a tomato and chive butter sauce

Individual chicken liver paté

served in its own terrine pot with peach and red onion relish, grilled brioche slice and petit salad

Confit duck and mango salad

slow cooked crispy duck served with a mango, chilli and coriander salsa, Wonton wafers

From the Grill

The weight is the uncooked weight

Rib eye steak 225g

£18.95

Prime fillet steak 200g

£22.95

Premium 28 day aged sirloin steak 225g

£18.95

Cajun marinated chicken breast 220g

£13.50

all grills served with roasted plum tomato, sautéed onion with mushrooms and watercress. Your choice of either skinny chips, hand cut chips or mash

Rack of baby back pork ribs

a full rack glazed with a honey barbecue sauce
skinny chips, green salad

£13.95

Fresh salmon fillet (h)

poached and roasted fennel, sauce vierge consisting of tomato, black olives, shallots, parsley and olive oil

£13.95

Sauces

Peppercorn sauce

£2.25

Mushroom sauce

£2.25

Grain mustard and shallot sauce

£2.25

Garlic and herb butter

£1.25



(v) Only available from 6pm to 10pm, Monday to Saturday only

Main Dishes

Pan fried fillet of sea bass

spring onion mashed potato, morel mushroom cream sauce and buttered samphire

£15.95

Roast rump of English lamb (v)

dauphinoise potatoes, roast cubed beetroot, Chantenay carrots and sautéed spinach, redcurrant jus

£16.50

The Solstice burger

homemade 200g prime beef burger with Cheddar cheese, smoked bacon, mayonnaise, salad garnish, a side of tomato relish and coleslaw, a floured ciabatta roll and sweet potato fries
(Includes £1 donation to Holiday Inn chosen charity of the year)

£12.95

Wild mushroom and tofu spring roll

stir fried bok choy with peppers, bean shoots and coriander steamed rice and sweet teriyaki sauce

£11.50

Pan fried breast of duck (v)

braised red cabbage with orange, purèed sweet potato with roasted red pepper, French beans and port jus

£14.25

Beer battered cod and chips

chunky chips, mushy peas and homemade tartare sauce

£11.95

Medallions of British beef (v)

topped with a tarragon chicken mousse and served with a braised potato, roasted courgette and wilted watercress

£17.95

Grilled salmon Niçoise (h)

with a barbecue glaze, warm new potatoes, tomato, beans, red onion, soft boiled egg, black olives, rocket salad and lemon scented oil

£12.95

Peppered beef fillet salad

grilled strips of rib eye steak cooked how you like it on a spring onion crispy crouton, rocket and blue cheese crumble salad, herb oil and balsamic vinegar syrup

£13.50

Oven baked monkfish en crôte (v)

with a light smoked haddock mousse, wrapped in filo pastry and served on sautéed new potatoes, seasonal cabbage and broad beans, tomato jus

£16.25

Chicken tikka masala

homemade with authentic Indian spices, served with mixed wild and basmati rice, mini nan breads and onion bhaji

£12.95

Rice and Pasta

Caramelised red onion and artichoke risotto (v)

with goat's cheese pieces, sun blushed tomato and a ruby chard salad

£10.75

Linguini bolognese

classic recipe made with lean quality beef and topped with a dressed rocket salad and freshly shaved Parmesan cheese

£10.95

Creamed pesto and chicken penne pasta

chicken strips cooked in a creamed basil pesto, with cherry tomatoes and rocket salad

£11.95

Please advise our waiting staff if you have any food related allergies or special dietary needs. We cannot guarantee foods are gluten free.