

# our Menu



**SOLSTICE**  
Bar & Grill

# Whilst you wait

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

Individually priced at **£3.75**  
A sharing platter with all items **£15.95**

**Lamb samosas, minted crème fraîche**

**Sundried tomato, garlic and olive bruschetta (v)**

**Tandoori chicken skewers, mango chutney**

**Crispy chilli chicken wings, sweet chilli sauce**

**Breaded calamari, lemon mayonnaise**

**Grilled mini chorizo sausages**

**Mixed provençale marinated olives (v/gf)**

**Bread platter (v) £1.95**  
Freshly grilled rustic breads, olive oil, balsamic vinegar, flavoured butter

## Cold Sandwiches & Baked Breads

Available on white, wholemeal, toasted ciabatta or seeded bloomer with hand cooked crisps, and salad garnish all **£7.50**

**Tuna mayonnaise**

**Farmhouse Cheddar & red onion marmalade (v)**

**Oak smoked salmon, cucumber and cream cheese**

**Shredded roast beef and egg mayonnaise**

**Chicken mayonnaise with avocado**

**Honey roast ham with Emmental cheese & pickled onions**

**Hot Cumberland sausage or smoked bacon baguette £4.65**

**Charity of the year 2016**  
is Julia's House a local children's cancer charity

# SOLSTICE

## Bar & Grill

Available 10am - 10pm

## Light Meals and Starters

	Starter	Main
<b>Homemade soup of the day (v)</b> Crisp croûtons, freshly baked bread	<b>£5.50</b>	
<b>Eggs Benedict or Eggs Florentine (v)</b> English muffin, Wiltshire ham or spinach, poached eggs, hollandaise sauce	<b>£6.95</b>	
<b>Avocado on toasted wholegrain bloomer (v)</b> Poached egg, tomato relish, roasted tomatoes, rocket	<b>£6.95</b>	
<b>Thai fish cakes</b> Mild chilli spice, lemongrass, beansprout and spring onion salad, dipping sauce	<b>£6.95</b>	
<b>Grilled salmon Niçoise salad</b> New potatoes, green beans, red onion, tomato, black olives, soft boiled egg, dressed rocket	<b>£6.75</b>	<b>£12.75</b>
<b>Matt's Solstice Caesar salad (v)</b> Baby gem lettuce, garlic croûtons, Parmesan cheese Add grilled chicken and marinated anchovies	<b>£5.95</b>	<b>£8.95</b> <b>£12.75</b>
<b>Goat's cheese and red onion tartlet (v)</b> Rocket salad, sweet onion purée	<b>£6.25</b>	
<b>Individual chicken liver pâté</b> Homemade fruit chutney, grilled brioche, salad garnish	<b>£5.95</b>	
<b>Seared scallops and pork</b> Braised pork belly pieces, pan fried scallops, sweet apple sauce, air dried ham	<b>£8.75</b>	

## Hearty Sandwiches and Paninis

<b>Classic club sandwich</b> Grilled chicken, mayonnaise, bacon, fried egg, iceberg lettuce, tomato on toasted white bread	<b>£9.95</b>
<b>Chicken bookmaker</b> Butterflied and grilled chicken breast on toasted ciabatta, mayonnaise, salad garnish, tomato relish, french fries, homemade coleslaw	<b>£10.50</b>
<b>Battered cod goujon ciabatta roll</b> Homemade tartare sauce and shredded iceberg lettuce	<b>£7.75</b>

<b>Corned beef and Branston pickle panini</b> Sliced tomatoes, shredded radicchio lettuce	<b>£8.75</b>
<b>Tuna mayonnaise melt panini</b> Cheddar cheese, spring onion	<b>£8.75</b>
<b>Piri piri halloumi cheese panini</b> Grilled Mediterranean vegetables, wilted rocket	<b>£8.75</b>

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

## From the Grill

All beef is reared in the UK or Ireland

### Create your plate

<b>Rib eye steak</b> 225g	<b>£19.95</b>
<b>Prime fillet steak</b> 200g	<b>£24.75</b>
<b>Rump steak</b> 300g	<b>£17.95</b>
<b>Honey grain mustard glazed pork cutlet</b> 225g	<b>£12.25</b>
<b>Solstice mixed grill</b> 75g rib eye steak, gammon steak, lamb cutlet, chicken skewer, Cumberland sausage, fried egg, watercress	<b>£18.95</b>
<b>Rack of maple hickory smoked pork ribs</b>	<b>£14.75</b>
<b>Cajun marinated chicken breast</b> 220g	<b>£13.95</b>

**Grilled gammon steak** 225g **£13.25**

With two fried eggs

**Garlic butter stuffed chicken breast** **£14.50**

Wrapped in smoked back bacon (please allow 20 mins for cooking time)

### Choose two of the following

Grilled onion and mushrooms, roasted plum tomato, whole roast garlic, paprika parsley butter, sundried tomato and caper butter

### And a choice of a side dish

Skinny fries, sweet potato fries, chunky chips, new potatoes, mashed potato, mixed salad or steamed turmeric basmati rice

## Main Dishes

<b>Chicken satay skewers (gf)</b> Steamed jasmine rice, Asian slaw, sweet pickle, satay dipping sauce	<b>£11.50</b>
<b>The Solstice burger</b> Homemade 200g prime beef burger, Cheddar cheese, smoked bacon, mayonnaise, salad, tomato relish, coleslaw, ciabatta, sweet potato fries (Includes £1 donation to Holiday Inn Salisbury-Stonehenge charity of the year)	<b>£13.25</b>

<b>Spinach, Feta cheese and pine nut samosas (v,n)</b> Sweet potato and ground cumin purée, toasted pumpkin seed oil	<b>£11.50</b>
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<b>Linguini bolognese</b> Classic recipe, rocket salad, Parmesan shavings	<b>£10.95</b>
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<b>Pan fried fillets of sea bass (gf,n)</b> Sautéed new potatoes, roasted baby fennel, buttered samphire, roasted red pepper pesto	<b>£15.25</b>
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<b>Grilled fillet of salmon hollandaise (gf)</b> Parsley new potatoes, market vegetables	<b>£13.25</b>
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<b>A taste of India</b> Homemade curry with authentic Indian spices, turmeric braised basmati rice, mini naan breads, onion bhaji	<b>£13.25</b>
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<b>Teriyaki marinated sirloin steak salad (gf)</b> Baby gem lettuce, green beans, mixed peppers, cherry tomatoes, teriyaki glaze	<b>£12.95</b>
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<b>Pan fried breast of duck</b> Garlic fondant potato, roasted beetroot wedges, grilled baby leeks, redcurrant jus	<b>£16.95</b>
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<b>Macaroni cheese (v)</b> Roasted vine tomatoes, dressed rocket	<b>£10.95</b>
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<b>Beer battered cod and chips</b> Chunky chips, mushy peas, homemade tartare sauce	<b>£11.95</b>
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<b>Locally produced sausages of the week (ask your waiter)</b> Creamy mashed potato, summer greens, balsamic and pearl onion gravy, parsnip crisps	<b>£10.95</b>
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## Sauces

Béarnaise sauce	<b>£2.25</b>
Peppercorn sauce	<b>£2.25</b>
Mushroom sauce	<b>£2.25</b>
Creamed blue cheese jus	<b>£2.25</b>
Garlic and herb butter	<b>£1.25</b>

## Side Dishes

Hand cut chips	<b>£2.95</b>
Straight cut skinny chips	<b>£2.95</b>
Sweet potato fries	<b>£2.95</b>
Moroccan roasted carrots (n)	<b>£2.95</b>
Long stem broccoli with sesame	<b>£2.95</b>
Selection of mixed vegetables	<b>£3.75</b>
Tomato, red & spring onion salad	<b>£3.75</b>
Mixed leaf salad	<b>£3.75</b>
Beer battered onion rings	<b>£2.95</b>
Garlic butter baguette	<b>£3.75</b>

## Desserts

<b>Vanilla crème brûlée</b> (gf without shortbread) Fruits of the forest compote, homemade shortbread	<b>£5.95</b>
<b>Bread and butter pudding</b> Baked croissants, sultanas, custard, Beechdean vanilla ice cream	<b>£5.95</b>
<b>Selection of ice creams and sorbets (gf without basket)</b> Tuile biscuit basket, fresh berries	<b>£5.50</b>
<b>Strawberries with sablé biscuits</b> Bound with a lemon and orange syllabub	<b>£5.95</b>
<b>Duo of chocolate</b> Bitter chocolate tart and white chocolate mousse, glazed raspberries, clotted cream	<b>£5.95</b>
<b>Pear Belle Hélène</b> Poached conference pear with Beachdean vanilla ice cream, chocolate sauce, tuile wafer	<b>£5.95</b>
<b>Fresh fruit salad (gf without basket)</b> Biscuit basket, fresh meringue pieces, raspberry sorbet	<b>£5.25</b>
<b>Homemade tart of the week (n)</b> Please ask your waiter for choice	<b>£5.50</b>
<b>British cheese platter</b> Mild Cheddar, Long Clawson Stilton, Somerset Brie, Rosary Ash goat's cheese, homemade chutney, dried fruit, celery, grapes, biscuits	<b>£7.50</b>

(n) may contain nuts  
(v) vegetarian  
(gf) gluten free

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients before you order your meal.