

our Menu



SOLSTICE
Bar & Grill

Whilst you wait

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

Individually priced at **£3.95**
A sharing platter with all items **£16.95**

- Satay beef skewers** (gf)(n)
- Deep fried whitebait bites & sweet chilli**
- Breaded mini Mozzarella balls, tomato mustard relish** (v)
- Crispy chilli chicken wings, Cajun dip**
- Lamb samosas, yoghurt mint dip**
- Char grilled pitta bread with hummus dip** (v)
- Mixed provençale marinated olives** (v/gf)
- Bread selection platter** (v) **£2.50**
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 **£7.95**

- Tuna with mayonnaise & spring onion**
- Smoked salmon, red onion, capers, cream cheese**
- Farmhouse Cheddar & ale chutney** (v)
- Roast beef, grilled red pepper, horseradish mayonnaise**
- Chicken mayonnaise with wafer thin chorizo**
- Honey roast ham, tomato, pesto mayonnaise**
- Hot Cumberland sausage or smoked bacon baguette** **£4.95**

Charity of the year 2017
is Julia's House a local children's cancer charity

SOLSTICE

Bar & Grill

Available 10am - 10pm

Light Meals and Starters

	Starter	Main
Homemade soup of the day (v) Crisp croûtons, freshly baked bread	£5.80	
Eggs Benedict or Eggs Florentine (v) English muffin, Wiltshire ham or spinach, poached eggs, hollandaise sauce	£7.45	
Crispy duck Spring rolls Pickled cucumber salad, pepper purée and hoisin dressing	£7.25	
Thai fish cakes Mild chilli spice, lemongrass, beansprout and spring onion salad, dipping sauce	£7.65	
Pan seared scallops and black pudding mousse (gf) With crisp pancetta and fried capers	£8.50	
Matt's Solstice Caesar salad (v) Baby gem lettuce, garlic croûtons, Parmesan cheese Add grilled chicken and marinated anchovies	£6.25	£9.60
Macaroni cheese (v) Dressed rocket and grilled country bread	£5.95	
Individual chicken liver pâté Fruit chutney, grilled brioche, salad garnish	£6.40	
Pan steamed moules marinière (gf available) Fresh mussels cooked with shallots, garlic, white wine and butter served with crusty toasted farmhouse bread Main course with French fries	£6.95	£12.95

Hearty Sandwiches and Paninis

Classic club sandwich £10.70 Grilled chicken, mayonnaise, bacon, fried egg, iceberg lettuce and tomato on toasted white bread, topped with French fries	Wiltshire ham and beetroot relish panini £9.40 With wilted rocket
Chicken bookmaker £11.25 Butterflied and grilled chicken breast on toasted ciabatta, mayonnaise, salad garnish, tomato relish, French fries, homemade coleslaw	Tuna mayonnaise melt panini £9.40 Cheddar cheese, spring onion
Fillet steak sandwich £11.75 120g prime grilled beef fillet, sautéed onion and mushrooms in a toasted French baguette, pickled gherkin and chunky chips	Roasted Portobello mushroom and Mozzarella (v) £9.40 Wilted baby spinach, barbecue sauce

All served with salad garnish and homemade coleslaw

From the Grill

All beef is reared in the UK or Ireland. All dishes are gluten free.

Create your plate

Rib eye steak 225g	£21.95	Pork fillet and pepper kebabs £13.95 Rubbed with Szechuan pepper and garlic
Prime fillet steak 200g	£26.50	Choose two of the following Sautéed onion and mushrooms, roasted plum tomato, whole roast garlic, paprika parsley butter, blue cheese and chive butter
Rump steak 300g	£19.25	And a choice of a side dish Skinny fries, sweet potato fries, chunky chips, new potatoes, mashed potato, mixed salad or steamed turmeric rice
Barnsley chop (8oz double lamb chop) mint and apricot crust	£19.25	
Rack of maple hickory smoked pork ribs	£15.95	
Cajun marinated chicken breast 220g	£14.60	
Grilled gammon steak 225g With two fried eggs	£13.95	

Main Dishes

Pan fried chicken breast (gf) £13.90 Topped with a cream cheese, chive and red pepper crust, braised potato, root vegetables and green beans	Slow cooked belly of Wiltshire pork (gf) £13.95 Pan steamed Savoy cabbage and curly kale with apple, brown buttered cocotte potatoes and honey roasted carrots
The Solstice burger £13.50 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)	Locally produced sausages of the week £11.60 Creamy spring onion mashed potato, purple sprouting broccoli, broad beans and a rich baby onion red wine jus
Pan fried fillet of sea bass £16.45 Herbed gnocchi, chorizo, butterbeans, cherry tomatoes, winged beans and basil	Beer battered cod and chips £12.85 Chunky chips, mushy peas, homemade tartare sauce
Linguini bolognese £11.70 Classic recipe, rocket salad, Parmesan shavings	Creamed pesto and sundried tomato penne pasta (v) £9.95 Homemade basil pesto, white wine, cream and sun dried tomatoes, rocket salad and freshly shaved Parmesan cheese Add a whole grilled chicken breast £13.95
Potato, rosemary and goat's cheese tartlet (v) £11.50 Served on roasted honeyed root vegetables, wilted spinach and a grain mustard butter sauce	Home style shepherd's pie (gf) £13.75 With a leek and Red Leicester cheese topping, pan steamed spring greens and extra rosemary jus
Grilled fillet of salmon hollandaise (gf) £13.95 Parsley new potatoes, market vegetables	
A taste of India £14.25 Homemade curry with authentic Indian spices, turmeric braised basmati rice, mini naan breads, onion bhaji	

Sauces

Béarnaise sauce	£2.45
Peppercorn sauce	£2.45
Mushroom sauce	£2.45
Creamed garlic jus	£2.45
Garlic and herb butter	£1.35

Side Dishes

Hand cut chips	£3.25
Straight cut skinny chips	£3.25
Sweet potato fries	£3.25
Honey roasted root vegetables	£3.25
Buttered purple sprouting broccoli	£3.25
Selection of mixed vegetables	£3.95
Tomato, red & spring onion salad	£3.95
Mixed leaf salad	£3.95
Beer battered onion rings	£3.25
Garlic butter baguette	£3.95

Desserts

Bailey's crème brûlée (gf available) With homemade chocolate chip shortbread	£6.25
Bread and butter pudding Baked croissants, sultanas, custard, Beachdean vanilla ice cream	£6.25
Selection of ice creams and sorbets (gf without basket) Tuile biscuit basket, fresh berries	£5.95
Dark chocolate fondant Made with 70% cocoa. Goopy chocolate centre served with Beachdean vanilla ice cream (please allow 15 mins cooking time)	£6.25
Fresh fruit salad (gf available) Biscuit basket, fresh meringue pieces, raspberry sorbet (gf without basket)	£5.75
Rhubarb and cranberry crumble (n) With either warm custard or Beachdean vanilla ice cream	£6.25
Lemon meringue Eton Mess Creamy lemon curd, crunchy meringue pieces, buttery shortbread, sweetened cream and Beachdean vanilla ice cream	£6.25
British cheese platter Mild Cheddar, Long Clawson Stilton, Somerset Brie, Rosary Ash goat's cheese, homemade chutney, dried fruit, celery, grapes and biscuits	£8.25

(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.