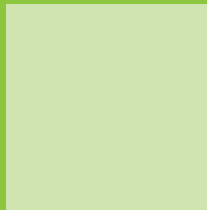




*Holiday Inn*

# Lime Lounge



## Starters

**Homemade Soup of the Day** £3.95 \*  
With bread and butter

**Creamy Garlic and Chive Mushrooms (v)** £4.95 \*  
On toasted ciabatta and rocket leaves

**Mississippi Style Southern Fried Chicken Tenders** £5.75  
With crispy leeks and ranch dressing

**Mussels Mariniere** £6.50  
With shallots, garlic, white wine and cream with sliced crusty bread

**Roasted Garlic Butter Fries** £4.50  
Tossed with smoked bacon strips and parmesan cheese

**Goats Cheese, Caramelized Red Onion and Fresh Basil Brushetta (v)** £4.95 \*  
With Italian balsamic glaze

## Sharing Platters (serves 2/3)

**Fully Loaded Nachos (v)** £8.95  
Corn tortilla chips piled high with jalapenos, fajitas seasoned diced onions and peppers then melted with Monterey Jack cheese served with tangy salsa and sour cream and chive dips

**Jumbo Combo** £10.95  
Southern fried chicken tenders, beer battered onion rings, cheesy garlic flat bread, seasoned wedge fries, tempura battered prawns and crunchy bread sticks with honey bbq, sweet chilli and sour cream and chive dips

## Hot off the Char-Grill

All of our specially selected Prime steaks and grills are served with sautéed mushrooms, grilled tomato; beer battered onion rings and a choice of seasoned fries or baked potato

**10oz Sirloin Steak** £15.95

**12oz Ribeye Steak** £15.95

**8oz Leg of Lamb Steak** £11.95

**8oz Chicken Supreme** £10.95 \*

**Steakhouse Mixed Grill** £15.95  
5oz sirloin steak, Cumberland sausage, half chicken supreme, 2 smoked bacon rashers, bury black pudding and fried egg

**8oz Salmon Fillet** £10.95

**Add a sauce from £1.95**

Peppercorn, Sweet Chilli and Creamy Mushroom and Garlic

## Prime Aberdeen Angus Burgers

All of our burgers served in a toasted seeded sourdough roll with seasoned fries, homemade slaw, and relish

### Classic Bacon Cheese Burger

£9.95 \*

Topped with crispy smoked bacon, cheddar cheese and beer battered onion rings

### B.B.Q. Pepperoni Burger

£9.95

Topped with sticky B.B.Q. relish, pepperoni slices and mozzarella cheese

### Louisiana Burger

£9.95

Seasoned with blackened Cajun spices and topped with blue cheese beer battered onion rings

### Crispy Crumbed Vegetable Burger (v)

£8.95

Topped with cheddar cheese and beer battered onion rings

## House Pastas

### New York Chicken Pasta

£11.95

Char-Grilled chicken escalope glazed with mozzarella cheese set penne pasta tossed in bbq salsa with red onions, pepperoni and sprinkled with chilli flakes

### Four Cheese Tortellini (v)

£9.95 \*

Cooked in tomato and pesto sauce with peppers, red onions and mushrooms sprinkled with parmesan cheese

### Cajun Chicken Pasta

£10.95

Chicken strips sautéed with blackened Cajun spices finished with white wine, cream, baby spinach leaves and penne pasta, sprinkled with parmesan cheese

### Homemade Lasagne

£9.95

Served with garlic flatbread and crispy salad

## House Salads

### Caesar Salad

£11.95 \*

Crisp romaine leaves, buttered croutons, bacon strips, Caesar dressing and parmesan with your choice of Char-Grilled Chicken Breast or Poached Salmon Fillet

### Beef Fillet Wedge Salad

£13.95

Tender slices of beef fillet pan-fried with red onions and peppers set on a chunky garden salad finished blue cheese dressing and black grapes

### Fajtas Seasoned Grilled Goats Cheese, Cherry Tomato & Pepper Salad (v)

£9.95

Set on crisp salad leaves and red onions with soft tortilla wraps, sour cream and tangy salsa

## Chefs Speciality Sandwiches

All sandwiches are served with salad, homemade slaw and salted crisps, served on your choice of a white or oat topped brown foot long deli sub roll

### Chicken B.L.T. £7.95

Grilled smoked bacon, battered chicken breast, melted cheddar cheese, tomato and lettuce

### Philly Steak £9.95

Pan-fried fillet steak strips, red onion, peppers and melted cheddar cheese

### Italian Veggie (v) £6.95

Grilled Mediterranean vegetable with pesto and grilled mozzarella

### Sticky B.B.Q. Chicken £8.95

Grilled chicken breast with sticky bbq relish, tomato, lettuce and parmesan cheese

## Side Orders

Seasoned Fries £2.50

Beer Battered Onion Rings £2.50

Crispy Mixed Salad £2.95

Garlic Flatbread with Mozzarella Cheese £2.95

Fresh Seasonal Vegetables £2.95

Cheesy Fries £2.95

Cheesy Nachos and Salsa £3.50

## Desserts

### Hot Chocolate Fudge Brownie £5.95

Topped with dairy caramel chocolate chip ice cream, chocolate sauce and milk chocolate callets

### Seasonal Fresh Fruit Salad £3.95 \*

With your choice of ice cream or pouring cream

### Tripe Layer Carrot Cake £3.95

With fresh pouring cream

### Selection of Dairy Ice Creams £3.95 \*

Choose from vanilla with pods, caramel chocolate chip and mint chocolate chip

### Hot Belgian Waffle £4.50 \*

Topped with dairy vanilla ice cream and toffee sauce

### English and Continental Cheeses with Biscuits £4.95

With black grapes and chutney

## Items with \* 3 courses for £15.95 or 2 courses for £12.95

Some of our foods may contain nuts, nut products or ingredients produced from genetically modified soya or maize. If you are allergic to certain foodstuffs and would like advising regards to the content of our menus, please ask a member of our team.

## White Wine Selection

Per bottle

### Castle Creek - Chardonnay

£15.50

A medium-full wine with lovely bright tropical fruit and vanilla flavours. The palate shows abundant peach and melon fruit, with clean, dry finish of good length.

### Rocheburg Chenin Blanc

£15.95

The Western Cape-South Africa

A refreshingly, zesty, unoaked Chenin Blanc. Packed full of fresh tropical fruit flavours of pineapple, peach and apple. Versatile, a great value wine from Riebeek Cellars. One of the Capes most innovative and ethically conscientious producers.

### Rioja Blanco - Azabache

£16.50

Spain

A soft, smooth -textured lemony wine. Delicate oak flavours add to the fruit on the creamy palate. Finishes very crisp with fresh green apples and gooseberry flavours.

### Villa Rosa Sauvignon Blanc

£16.95

Chile

The nose is full of clean and youthful green sauvignon fruit. Clean and soft on the palate, where peat flavours emerge. Great length - a very appealing style. This is a vegan wine

### Pinot Grigio

£16.95

San Antonio - Veneto - Italy

Light straw colour with green tints, a very fruity, flowery bouquet and medium body.

### Brown Brothers Everton

£17.95

Victoria - Australia

Sassy unwooded, dry white. Delicate aromas of peach, apricot and almonds. On the palate - fresh, crisp and lively with attractive fruit flavours

### Chablis AC "Le Manoir"

£20.50

Dry crisp, with pure citrus and green apple fruit - clean and refreshing

## Rosé Wine

Per bottle

### Cougars Moon White Zinfandel

£14.95

Lots of jammy, red berry fruit. An increasingly recognizable and popular grape variety. Light in alcohol and medium

### San Antonio Pinot Grigio Rosato

£15.95

The skin of the Pinot Grigio get that rose hue in warm autumnal sunshine. As well as an attractive slightly coppery pink colour the wine displays a flavor that is simply and warmly fruity

## Red Wine Selection

Per bottle

### Castle Creek - Shiraz

£15.95

The nose exhibits spicy and peppery varietal characters, with distinct purple hues to its red colour. It is a medium body wine with well intergrated tannins and plenty of juicy fruit

### Avanti Malbec

£15.95

San Juan Argentina

Sweet blackberry and ripe cherry fruit. A soft, rich, easy-drinking blend

### Rocheburg Pinotage

£16.95

Western Cape - South Africa

South Africa's Cinsault gives a rustic, high-toned wine, with velvet smoothness, and the Shiraz grape provides extra juicy fruit flavours.

### Brown Brothers Everton

£16.95

Shiraz/ Cabernet/ Malbec - Victoria

Full bodied, full-flavoured red blend from one of Australia's most innovative wine makers. Ripe red berry fruit, violets, subtle oak and a slightly gamey character

### Villa Rosa Merlot

£16.95

Deep violet-red colour and an attractive smokey, plummy nose. Medium bodied and well balanced, soft, fruity and deliciously easy-drinking. Handpicked grapes

### Rioja Crianza - Azabache

£20.50

Very attractive nose of warm strawberries. A soft, light-medium weight palate with strawberry fruit flavours and savoury overtones of leather and oak

## Sparkling Wines

Per bottle

### Veuve Valmante Brut NV

£17.95

Crisp, refreshing fizz. Flavours of apple and citrus fruit, with toasty, yeasty overtones

### Veuve Valmante Rose NV

£16.95

Two words would suffice to describe this supple and fruity wine: pleasing and gourmet. It has a smell with aromas of strawberry and cherry with a hint of liquorice and releases the flavor of banana and English sweets in the mouth

## Champagnes

### Renard Barnier Cuvee

£31.95

Speciale Brut

Traditional method. 2nd fermentation in bottle. Unusual pure 100% Pinot Meunier gives this wine its deep colour from the skins. Minimum 36 months bottle aging prior to release

### Mumm Cordon Rouge NV

£38.50

A Fresh, light bodied Champagne with crisp, fruity flavor and a fine mousse. Hints of citrus, white fruit and toasty flavours. Elegant - a Perfect aperitif Champagne

### Mumm Rose NV

£42.95

Deep salmon-pink. Clean and wonderfully fresh. Rich, complex, soft-fruit flavours. Refined and fruity, a hint of raspberries and blackcurrants. A great all-rounder

### Laurent Perrier Brut NV

£45.95

Biscuity, soft nose - with an underlying richness of dark berry fruit. The palate is clean and superbly balanced, exhibiting fresh lemon and acacia flavours.

## House Wines

	per bottle	per 250ml glass
<b>Puente Del Inca - Sauvignon</b>	<b>£13.85</b>	<b>£4.90</b>
Off-dry. Soft citrus fruit and a delicate palate. Easy drinking and inoffensive		
<b>Puente Del Inca - Chardonnay</b>	<b>£13.85</b>	<b>£4.90</b>
Crisp and lively, light texture, with appealing pear and spice aromas and flavours. Finishes clean and refreshing		
<b>Puente Del Inca - Merlot</b>	<b>£13.85</b>	<b>£4.90</b>
Lovely concentrated nose, plummy with dark oak. Ripe dark plums on the palate, toasty oak. A vibrant, soft and youthful wine		
<b>Puente Del Inca</b>	<b>£13.85</b>	<b>£4.90</b>
Cabernet/Sauvignon Rose		
A soft medium dry with juicy ripe fruit makes this wine great to drink with or without food. Slightly more pronounced colour than some rose's due to being produced by saignee method (skin contact)		



*Holiday Inn*<sup>®</sup>

