

Carlton Park Hotel Menu

Allergen
Key

NIBBLES

	Home-made Pork Scratchings	£2.25
	Wasabi Peas (v)	£2.50
	Kettle Chips with Salsa and Hummus (v)	£3.45
6,8,9	Award Winning Ploughman's Pork Pie with spiced piccalilli and pickled onions	£3.95

STARTERS

6 GFO	Soup of the Day with Sourdough bread	£5.00
6,8 GFO	Chicken Liver Parfait with onion textures and toasted Sourdough	£6.50
1,6,8	Smoked Applewood Arancini (v) with a tomato and basil reduction	£6.50
8	Creamed Garlic-Scented Forest Mushrooms topped with dry-cured bacon and Yorkshire Blue cheese	£6.50
1,3,6,8, 9	Pork and Black Pudding Scotch Egg with spiced piccalilli	£6.50
2,6,8 GFO	Classic Smoked Salmon Plate with capers, red onion, lemon and brown bread and butter	£6.95
6,8,13 GFO	Classic Moules Marinière with Sourdough bread	£7.25
3,5,6,13	Beer-Battered Squid and Tiger Prawns finished with a sweet chilli dipping sauce	£7.00
1,5,8	Tian of Atlantic Prawns served with a Bloody Mary dressing and Parmesan crisps	£7.00

Served from 11.00 am to 10.00 pm

For guests staying on a Dinner Inclusive rate, an allowance of £23.00 is allocated off this menu

Carlton Park Hotel Menu

Allergen
Key

MAINS

Served 11.00 am to 10.00 pm, 25% off all Mains marked prices between 11.00 am and 4.00 pm

6,8	Classic Beef or Roasted Vegetable Lasagne (v) finished with Pecorino cheese, tomato and basil sauce and garlic bread	£11.95
1,3,6,8	Pulled Beef Chilli or 5-Bean Veggie Chilli (v) served with braised rice, home-made Corn bread and sour cream	£11.95
6,8	Grilled Halloumi, Sweet Pepper, Courgette and Red Onion Brochette (v) sat on a bed of vegetable cous cous, served with warm Pitta bread and Tzatziki	£12.50
1,2,3,6,8 GFO	Ale Battered Cod Fillet hand-cut chips, minted mushy peas and Tartare sauce	£12.95
1,6,8	Open Chicken, Ham and Leek Pie with creamy mash, tarragon-buttered carrots and Chicken gravy	£12.95
3,6,8	Award Winning Cumberland Curl creamy mash, Henderson's onions with buttered carrots and Ale gravy	£12.95
1,3,6,8	Individual Hot Water Pastry Steak and Ale Pie with minted mushy peas, hand-cut chips and gravy	£12.95
6,8,13 GFO	Moules Frites native mussels cooked in garlic white wine, fresh parsley and a splash of cream with skinny fries and Sourdough bread	£14.50
1,2	Pan Roast Fillet of Sea Bass with a warm Nicoise potato salad, roast vine cherry tomatoes and Salsa Verde	£14.95
8	Whole Roast (800g*) Churchill Farm Chicken accompanied by hand-cut chips and French peas	£15.95
8,10	Garlic and Rosemary Infused English Lamb Chops set on Champ mash with green beans, lamb jus and toasted almonds	£15.95
3,6	8oz* Centre-Cut Sirloin cooked to your liking and served with roast vine cherry tomatoes, beer-battered onion rings and hand-cut chips or skinny fries and watercress	£19.95

* Uncooked weight

Any steaks cooked above medium cannot be guaranteed for its tenderness

Served from 11.00 am to 10.00 pm

For guests staying on a Dinner Inclusive rate, an allowance of £23.00 is allocated off this menu

Carlton Park Hotel Menu

Allergen
Key

PLATTERS

Ideal as a Main Meal for 1 or as a Sharing Starter for 2 or 3 persons

- Forest (v)** £13.95
1,6,8 Smoked Applewood Arancini, grilled Halloumi Brochette, vegetable cous cous, 5-bean veggie chilli bowl and home-made Corn bread
- Sea** £15.95
1,2,5,6,8,13 GFO Beer-battered Squid, Tiger Prawns, mini Cod fillet, Moules Marinière, smoked fish and seafood cocktail, skinny fries, Bloody Mary dressing, Tartare sauce and crusty bread
- Mountain** £16.95
1,3,6,8 Ploughman's Pork Pie, Black Pudding Scotch Egg, Chicken Liver parfait, char-grilled lamb chop, scratchings, house pickles and Sourdough bread

CHEF'S SALADS

- Super Food (v)** £13.95
Tender-stem broccoli, butternut squash, Quinoa, sweet potato salad finished with toasted pumpkin seeds, baby spinach leaves and pomegranate
- Salmon Nicoise** £14.95
1,2 Pan-roast Salmon fillet, crisp leaves, baby potatoes, green beans, black olives, soft boiled egg and blushed tomatoes
- Chef's House Salad** £14.95
1,6,9 Char-grilled chicken breast on a bed of seasonal leaves with crispy Parma ham, black pudding, bread shards bound in a honey-mustard dressing topped with a poached egg

- 6,8 **10" STONE-BAKED PIZZAS** £11.95

All Pizza bases are made in-house, topped with a Plum tomato and Oregano base and melting Mozzarella

Select 4-toppings
from the following:

Bacon	Chicken	Jalapeno	Onions
Ham	Pepperoni ^{1,8}	Mushroom	Pineapple
Salami	Chorizo ⁸	Olives	Pepper
Prawn ⁵	Tuna ²		

Served from 11.00 am to 10.00 pm

For guests staying on a Dinner Inclusive rate, an allowance of £23.00 is allocated off this menu

Carlton Park Hotel Menu

Allergen
Key

BURGERS

£11.95

1,3,6,8 All Burgers served in a toasted Brioche bun with Gem lettuce, tomato, beer-battered onion rings, hand-cut chips or skinny fries and house slaw

Beef

6oz* seasoned British beef Pattie

Chicken

crispy buttermilk fried Churchill Farm chicken fillet

Squash and Quinoa (v)

lightly spiced and full of flavour

Burger toppings:

£1.00 each

Crispy Back Bacon Blue Stilton⁸ Mushrooms
Crispy Henderson's Onions Vintage Cheddar⁸
Jack Cheese⁸ Brie⁸

£2.50 each

Pulled Beef Chilli or 5-Bean Veggie Chilli

UPGRADES

£2.95

8

Truffle, Parmesan and Bacon Fries

8

Pulled Beef Chilli or 5-Bean Veggie Chilli Cheese Fries

Sweet Potato Fries

OMELETTES

£7.95

1,8,9

All served with a dressed salad and house slaw

Yorkshire Ham and Mature Cheddar

Forest Mushroom and Mature Cheddar (v)

Forest Mushroom and Blushed Tomato (v)

Mature Cheddar and Red Onion (v)

The Works - Yorkshire Ham, Forest Mushrooms,

Mature Cheddar and Red Onion

£8.95

SIDE ORDERS

£3.25

Skinny Fries

Hand-Cut Chips

Ale Battered Onion Rings^{3,6}

Creamy Mashed Potatoes⁸

Steamed Greens

Dressed House Salad⁹

Served from 11.00 am to 10.00 pm

For guests staying on a Dinner Inclusive rate, an allowance of £23.00 is allocated off this menu

Carlton Park Hotel Menu

Allergen
Key

LIGHT BITES AND SANDWICH MENU

Soup of the Day and Sandwich Combo £8.50

COLD SANDWICHES £6.95

1,6,8
GFO

All served on a choice of white or brown bread with skinny fries and house slaw

9

English Cured Ham and Wholegrain Mustard Mayo
Roast Silverside of Beef, Horseradish Cream and Watercress
Egg Mayonnaise and Watercress (v)
Mature Cheddar and Tomato (v)

2

Oak Smoked Salmon, Cream Cheese and Cucumber

5

Prawn, Crisp Lettuce and Thousand Island Dressing

2

Tuna and Cucumber Mayo

WARM WRAPS AND CIABATTAS £7.95

1,6,8

All served on your choice of Tortilla Wrap or Ciabatta with skinny fries and house slaw

Spicy Pulled Beef, Sour Cream and Watercress
Buttermilk Fried Chicken, Romaine Lettuce and Sweet Chilli Mayo
5-Bean Veggie Chilli, Guacamole and grated Cheddar (v)

SALT-BAKED JACKET POTATOES £6.95

1,8,9

All buttered and served with your choice of fillings, dressed salad and house slaw

5

Atlantic Prawns bound in a Thousand Island Dressing

Baked Beans (v)

Mature Cheddar Cheese (v)

2

Tuna and Cucumber Mayo

Pulled Beef Chilli

5-Bean Veggie Chilli (v)

CHEESE BOARD

3,6,8,14,
GFO

3-Ripe Regional Cheeses £7.95

5-Ripe Regional Cheeses £10.95

With Celery, Iced Grapes, Dried Fruit, House Pickles and Biscuits

Served from 11.00 am to 10.00 pm

For guests staying on a Dinner Inclusive rate, an allowance of £23.00 is allocated off this menu

Carlton Park Hotel Menu

Allergen
Key

DESSERTS

£5.95

- 1,6,8 **Bramley Apple and Yorkshire Forced Rhubarb Crumble Tart**
with stewed rhubarb and custard
- 1,3,4,6,8 **Red Velvet Chocolate Brownie** with salted Caramel ice-cream
- 1,8 **Berry Mess** Meringue, meringue cream, poached and fresh berries, berry
syrup and blackcurrant sorbet
- 8 **Vanilla Panacotta** with textures of tropical fruits
- 3,4,6,8 **Dark Chocolate Orange Torte** with Jaffa Cake ice-cream
- 4,6,8 **Baked Vanilla Cheesecake** with poached raspberries and white
chocolate shards

BEVERAGES

3,8

Liqueur Coffee, topped with cream

£5.25

Parisiennne - Cognac

Caribbean - Rum

Calypso - Tia Maria

Highlander - Scotch Whisky















Gaelic - Irish Whisky

Yankee - Southern Comfort

Russian - Vodka

	Regular	Large		Regular	Large
White ⁸ /Black Coffee	£2.50	£2.75	Espresso ⁸	£2.75	£2.95
Traditional Tea	£2.50	£2.75	Latte ⁸	£2.95	---
Herbal Tea	£2.75	£2.95	Chocomilk ⁸	£2.75	£2.95
Mocha ^{6,8}	£2.75	£2.95	Hot Chocolate	£2.75	£2.95

ALLERGEN KEY AND INFORMATION

1		Eggs	6		Cereals containing gluten	11		Peanuts
2		Fish	7		Lupin	12		Sesame seeds
3		Sulphites	8		Milk	13		Mollusc
4		Soya	9		Mustard	14		Celery
5		Crustaceans	10		Tree Nuts	GFO	Gluten Free	On Request

*All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present
and our menu descriptions do not include all ingredients.
If you have a food allergy or intolerance, please let us know before ordering.*

Served from 11.00 am to 10.00 pm

For guests staying on a Dinner Inclusive rate, an allowance of £23.00 is allocated off this menu