



night-time menu

Available 10.30pm – 6.30am weekdays and 10pm – 7am weekends and bank holidays.

Soup of the Day	£4.50
Selection of Assorted Sandwiches	£5.95
Crusty Bacon Roll	£4.95
Crusty Sausage Roll	£4.95
Selection of Cheeses	£5.95

wine

Las Condes Merlot

A soft easy drinking red with hints of ripe red berry fruits

18.75cl bottle	£4.50
37.5cl bottle	£8.75
75cl bottle	£14.95

Las Condes Sauvignon Blanc

A crisp dry light white with hints of citrus and tropical fruits

18.75cl bottle	£4.50
37.5cl bottle	£8.75
75cl bottle	£14.95

Suitable for vegetarians

Children's portions available.

Complimentary organic baby food available.

Choose from the menu and press the restaurant button on your telephone to place your order.

Allergy notice: when ordering please advise us of any allergy or intolerances.

All prices are inclusive of VAT at the current rate.

cold drinks

Coke	£2.25
Diet Coke	£2.25
Lemonade	£2.25
Orange Juice	£1.90
Apple Juice	£1.90
Bottled Water	
Still or Sparkling	330ml £1.90
	750ml £3.20

hot drinks

Available 6.30am – 10pm

Espresso	
Single	£1.50
Double	£2.00
Americano	£2.00
Latte	£2.45
Cappuccino	£2.45
Mocha	£2.60
Tea	£1.95
English Breakfast or Herbal	
Hot Chocolate	£2.60



in room dining

all day menu

Available 11am – 10pm

Welcome to in room dining from Hotel Indigo's restaurant Phi.

Our autumn menu champions the best of British food from artisan producers, the finest ingredients for these classic dishes presented with a twist.

breakfast menu

Available 6.30am – 10.30am on weekdays and 7am – 11am on weekends and public holidays.

Phi Breakfast £6.95
A selection of pastries, breads, breakfast muffins, preserves, fruit juice, coffee or tea

English Breakfast £8.95
Smoked back bacon, free-range Essex sausage, black pudding, bubble and squeak, field mushroom, English tomato, free-range eggs and toast, coffee or tea

The Veggie Breakfast £6.95
Glamorgan vegetarian sausages, hash brown, field mushroom, plum tomato, free-range eggs, homemade baked beans and toast, coffee or tea

The Phi Bap £5.95
A choice of egg, bacon, sausage or Glamorgan vegetarian sausage bap

starters

Today's Soup £4.95
Served with a crusty roll, please ask a member of staff for today's choice

Cheese £4.95
Traditional Welsh rarebit of Cheddar cheese, local beer, a dash of Lea & Perrins and English mustard served on toast with homemade chutney

Game £5.95
A game paté served with farmhouse brown bread and homemade Cumberland sauce

Mushrooms £5.50
Sautéed wild mushrooms, in a creamy sauce with onions, garlic and parsley served on toast

Chicken £6.25
Oak smoked chicken and Romano red peppers salad

Salmon £5.95
Beetroot cured salmon with celeriac and grape remoulade

Vegetarian Tart £5.50
Tomato and red onions in puff pastry

side orders

All side orders £2.95

Creamy Mash

New Potatoes

Hand Cut Chips

Roasted Root Vegetables

Braised Red Cabbage

Sautéed Spinach

Broccoli

Mixed Salad

Mixed Green Salad

mains

Pork £12.50
Slow roasted pork belly cooked with garlic and sage served with honey roast root vegetables

Duck £11.50
Barbary duck breast with redcurrant sauce

Fish £15.95
Baked whole black bream with lemon thyme and rosemary served with sautéed spinach

Vegetable Casserole £8.50
Lentil and autumn vegetables with Cheddar cheese scone

Sausages £9.50
Traditional British toad in the hole; wild boar and apple sausages, served with mustard mash and onion gravy in a Yorkshire pudding case

Goat's Cheese £8.95
Goat's cheese tart with roasted beetroot and baby leaf salad

desserts

Orange and Lemon £4.95
Cheesecake with ginger snap

Chocolate £4.95
Deep pot of chocolate with orange 'Jaffa Cake' flavouring

Plums £4.95
Victoria plum tart with almond ice cream or custard cream

Apple £4.95
Baked Granny Smith apple stuffed with a mix of dried fruits and custard cream

Selection of Jude's Dairy Ice Cream £3.95
Vanilla, strawberry or chocolate

Seasonal Berries Crumble £5.95
In a crumble with custard or vanilla ice cream

Selection of British Isles Cheeses £7.00
With shallot chutney and oatcakes

grills

Simply grilled and served with the sauce of your choice

meat

12oz Sirloin Steak £14.50
28 day aged Scotch beef

12oz Ribeye £17.00
28 day aged Scotch beef

Fillet of Beef £21.50
28 day aged Scotch beef

Phi Burger £9.95
8oz organic beef burger with crispy iceberg lettuce, sliced beef tomato and hand cut chips

All our beef is sourced from the Suffolk area and from a Limousin cross breed.

fish

8oz Salmon Steak £10.50

Fillet of Cod £13.95
Sustainable and certified cod from the North Atlantic.

Fish of the Day
(please ask a member of staff for today's choice)

All grill dishes are served with tomatoes, mushroom and watercress salad and your choice of Béarnaise, peppercorn, maître d'hôtel butter or English mustard sauce.

Suitable for vegetarians

Children's portions available.

Complimentary organic baby food available.

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