



autumn menu



Welcome to Phi, Hotel Indigo's all day restaurant. Our autumn menu champions the best of British food from artisan producers, the finest ingredients for these classic dishes presented with a twist.

## starters

<b>Today's Soup</b>	<b>£4.95</b>
Served with a crusty roll, please ask your waiter for today's choice	
<b>Cheese</b>	<b>£4.95</b>
Traditional Welsh rarebit of Cheddar cheese, local beer, a dash of Lea & Perrins and English mustard served on toast with homemade chutney	
<b>Game</b>	<b>£5.95</b>
A game paté served with farmhouse brown bread and homemade Cumberland sauce	
<b>Ⓥ Mushrooms</b>	<b>£5.50</b>
Sautéed wild mushrooms, in a creamy sauce with onions, garlic and parsley served on toast	
<b>Chicken</b>	<b>£6.25</b>
Oak Smoked chicken and Romano red peppers salad	
<b>Salmon</b>	<b>£5.95</b>
Beetroot cured salmon with celeriac and grape remoulade	
<b>Ⓥ Vegetarian Tart</b>	<b>£5.50</b>
Tomato and red onions in puff pastry	

## side orders

<b>All side orders</b>	<b>£2.95</b>
Creamy Mash	
New Potatoes	
Hand Cut Chips	
Roasted Root Vegetables	
Braised Red Cabbage	
Sautéed Spinach	
Broccoli	
Mixed Salad	
Mixed Green Salad	
<b>Ⓥ Suitable for vegetarians</b>	

Children's portions available

Complimentary organic baby food available

Allergy notice: Some dishes may contain traces of nuts or shellfish. Please inform your waiter of any allergy or intolerances

All prices are inclusive of VAT at the current rate

A optional 10% service charge is added to your bill

## mains

<b>Pork</b>	<b>£12.50</b>
Slow roasted pork belly cooked with garlic and sage served with honey roast root vegetables	
<b>Duck</b>	<b>£11.50</b>
Barbary duck breast with redcurrant sauce	
<b>Fish</b>	<b>£15.95</b>
Baked whole black bream with lemon thyme and rosemary served with sautéed spinach	
<b>Ⓥ Vegetable Casserole</b>	<b>£8.50</b>
Lentil and autumn vegetables with Cheddar cheese scone	
<b>Sausages</b>	<b>£9.50</b>
Traditional British toad in the hole; wild boar and apple sausages, served with mustard mash and onion gravy in a Yorkshire pudding case	
<b>Ⓥ Goat's Cheese</b>	<b>£8.95</b>
Tart with roasted beetroot and baby leaf salad	

## grills

Simply grilled and served with the sauce of your choice

### meat

<b>12oz Sirloin Steak</b>	<b>£14.50</b>
28 day aged Scotch beef	
<b>12oz Ribeye</b>	<b>£17.00</b>
28 day aged Scotch beef	
<b>Fillet of Beef</b>	<b>£21.50</b>
28 day aged Scotch beef	
<b>Phi Burger</b>	<b>£9.95</b>
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

<b>8oz Salmon Steak</b>	<b>£10.50</b>
<b>Fillet of Cod</b>	<b>£13.95</b>
Sustainable and certified cod from the North Atlantic.	

### Fish of the Day

(please ask your waiter 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.

## desserts

<b>Orange and Lemon</b>	<b>£4.95</b>
Cheesecake with ginger snap	
<b>Chocolate</b>	<b>£4.95</b>
Deep pot of chocolate with orange 'Jaffa Cake' flavouring	
<b>Plums</b>	<b>£4.95</b>
Victoria plum tart with almond ice cream or custard cream	
<b>Apple</b>	<b>£4.95</b>
Baked Granny Smith apple stuffed with a mix of dried fruits and custard cream	
<b>Selection of Jude's Dairy Ice Cream</b>	<b>£3.95</b>
Vanilla, strawberry or chocolate	
<b>Seasonal Berries Crumble</b>	<b>£5.95</b>
In a crumble with custard or vanilla ice cream	
<b>Selection of British Isles Cheeses</b>	<b>£7.00</b>
With shallot chutney and oatcakes	

## drinks

<b>Espresso</b>	
Single	<b>£1.50</b>
Double	<b>£2.00</b>
<b>Americano</b>	<b>£2.00</b>
<b>Latte</b>	<b>£2.45</b>
<b>Cappuccino</b>	<b>£2.45</b>
<b>Mocha</b>	<b>£2.60</b>
<b>Tea</b>	<b>£1.95</b>
English Breakfast or Herbal	
<b>Hot Chocolate</b>	<b>£2.60</b>
<b>Coke</b>	<b>£2.25</b>
<b>Diet Coke</b>	<b>£2.25</b>
<b>Fruit Juice</b>	<b>£1.90</b>
Apple, Cranberry, Grapefruit or Orange juice	
<b>Classic Lemonade</b>	<b>£2.25</b>
<b>Bottled Water</b>	
Still or Sparkling	330ml <b>£1.90</b>
	750ml <b>£3.20</b>