

DESSERTS

Chocolate Fondant with Vanilla Ice Cream **£4.95**
Soft chocolate fondant with a gorgeously smooth chocolate centre. Served with a scoop of Jude's vanilla ice cream. Did we mention the chocolate?

Sticky Toffee Pudding **Gluten-free** **£4.95**
Sticky toffee pudding smothered in golden custard or a scoop of Jude's vanilla ice cream. One for the sweet tooth.

Mango and Coconut Cheesecake **£5.25**
Coconut and mango cheesecake. A medley of delicious fruits served on top of a crunchy biscuit base, drizzled in a refreshing raspberry coulis.

Salad Macedonia **£4.95**
Fruit salad and a scoop of Jude's ice cream of your choice drizzled in a refreshing raspberry coulis. Ain't that the fruit.

A Scoop of Summer
Choose from a selection of classic ice cream flavours made by Jude's in Hampshire (UK). Choose from vanilla, chocolate, strawberry, salted caramel and pistachio.
1 scoop **£1.95** 2 scoops **£3.50** 3 scoops **£4.75**

ALSO AVAILABLE FROM 6-10PM

Panettone and Chocolate Sauce **£4.95**
Panettone from the heart of Milano topped with warm custard.

Tart Tatin **£5.25**
How do you like them apples? We like 'em baked, caramelized and served with a choice of creamy custard or cool vanilla ice cream.

COFFEE & TEA

Americano / Espresso **£2.25**

Double Espresso **£3.00**

Cappuccino / Latte / Mocha **£2.60**

English Colonies Traditional Tea **£2.50**
Please ask for our selection of teas

 **Suitable for vegetarians**

Food Allergy Advice:
We welcome enquiries from our guests who wish to know whether any meals contain particular ingredients. Please ask a member of staff and we will be happy to help.

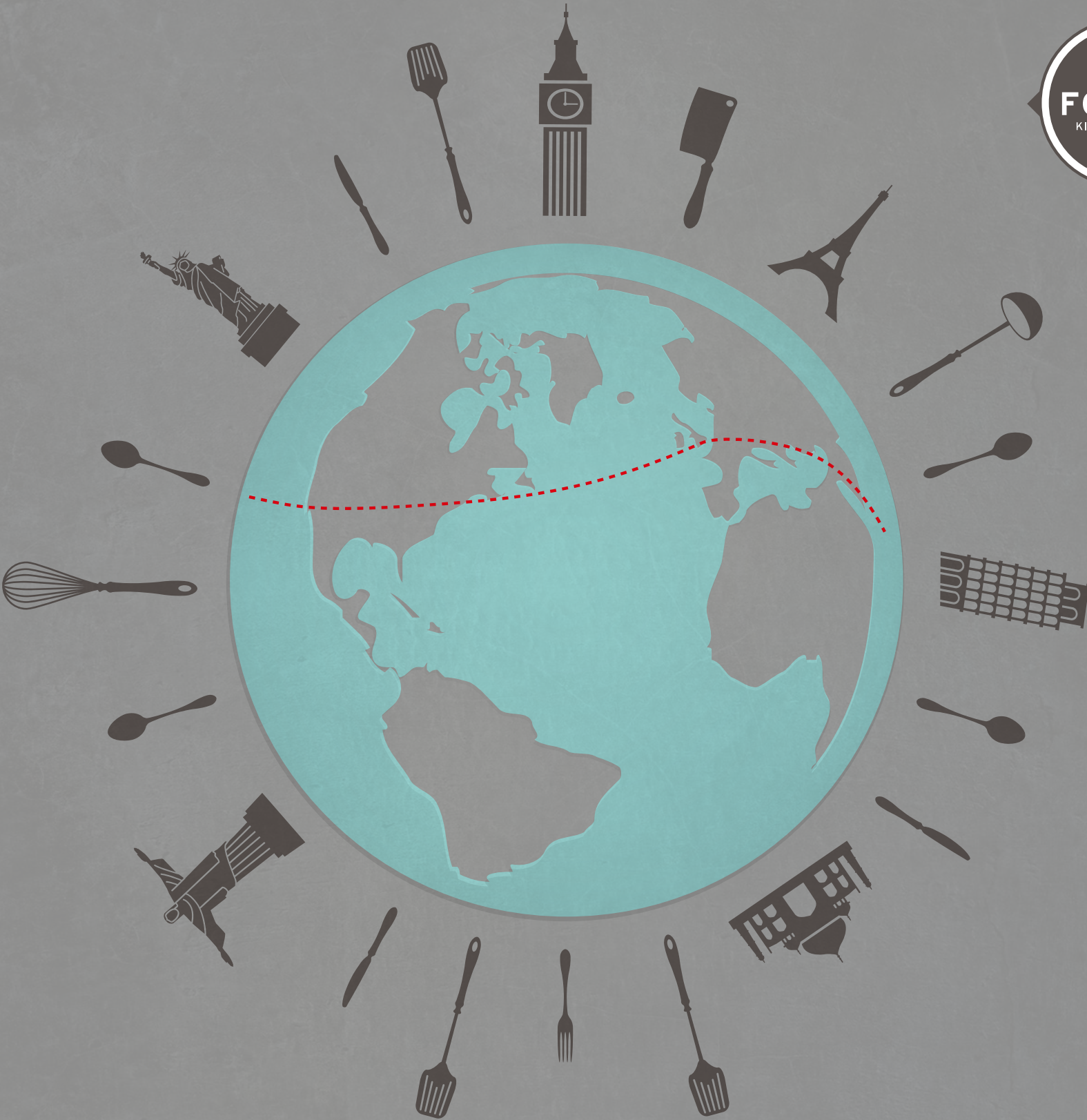
Still hungry after 10pm? Contact reception to ask for our 24/7 menu

LE CLUB  **ACCOR
HOTELS**

Collect loyalty points on your meal and drinks with your Le Club Accorhotels card.









by **ibis** kitchen




FOOD MENU

STARTERS & SOUPS

Garlic Bread 	£4.95
Crispy garlic bread straight from the oven.	
Nacho Average Starter 	£4.95
These are some damn tasty triangles: crispy nachos loaded with melted cheese, guacamole and sour cream.	
Spanish Omelette 	£3.75
Baked Spanish omelette served with a rich tomato sauce. Viva España!	
Tomato Soup 	£3.95
Rich tomato and basil soup - just like mum used to make.	
Mushroom Soup 	£3.95
Leave the foraging to us and enjoy this thick, creamy mixed mushroom soup.	
Duck Rillettes Terrine	£4.45
One posh pâté: pork and duck rillettes served with toasted artisan baguette.	
Caesar Salad 	£4.75
It's crunch time: a crispy cos lettuce with creamy Caesar dressing and parmesan shavings.	
Chicken Caesar Salad	£5.95
Just like our classic Caesar salad, but with sumptuous chicken breast mixed through.	

SANDWICHES

Dutch Tosti	£4.95
Our hot Dutch tosti is a beautiful blend of ham and melted cheese in a toasted sandwich. Served with crisps.	
Emmental and Red Onion Chutney 	£4.95
Emmental cheese and onion chutney on an artisan baguette. Served with crisps.	
BLT	£5.45
Bacon, lettuce and tomato sandwich served in toasted bread. The ultimate sandwich combo - this BLT is a belter.	
Hot Dog	£5.25
Hot diggity! Our hot dog is a meaty German sausage inside a fresh bun, topped with mustard and ketchup. Served with crisps.	
Cajun Chicken Pocket	£6.95
Fill your pockets: Cajun chicken in tzatziki sauce within a hot pita bread. Served with crisps.	
Panko Crumb Fish Burger	£6.45
Fillet of pollock coated in a panko breadcrumb. Served in a delicious brioche bun with tartar sauce and a side of crisps.	

TWEETART BY FOGG'S

tweetartbyfogs.com

TweetArt is an interactive visual experience for guests staying at an IBIS hotel. Your comments are transformed into a beautiful unique animation of colours and shapes. The artwork is projected and shared with other guests in real time, inside the closest IBIS hotel to you. Go on, tell us what you think and share your TweetArt with friends and family.

MAINS

Chicken Leg with a Sautéed Fennel Tomato Sauce	£11.45
Which is served first, the chicken or the leg? Both in our case, with a rich tomato sauce and blanched potatoes.	
Beef Kari Curry	£12.95
Diced beef in a creamy kari sauce. Like every good curry, this one comes with white rice and naan bread.	
Rigatoni Pasta	£10.95
Rigatoni pasta served in a chicken and chorizo sauce.	
A Classic Thin Crust Pepperoni Pizza	£10.95
America meets Italy in this unmistakable combo: the Sly Stallone of pizzas, if you will.	
Chicago Town™ Bacon & Chicken Pizza	£11.95
Chicken breast and streaky bacon on an enchanting cheese and tomato base served with panzanella topping.	
Chicago Town™ Four Cheese Stuffed Crust Pizza 	£10.95
The cheeseboard of all pizzas: a delicious four-cheese blend served on a rich tomato sauce base.	
Mac 'n' Cheese 	£9.95
Comfort food at its most delicious; get carried away on a riptide of cheese. Served with a fresh mixed salad.	
Biryani Rice Mix 	£9.95
A blend of mouth-watering vegetables infused with delicious spices.	
Roast Pepper and Feta Tart with Salad 	£9.95
Roast pepper and creamy feta served in a pastry crust - a Greek God of a salad.	
Caesar Salad 	£8.95
It's crunch time: a crispy cos lettuce with creamy Caesar dressing and parmesan shavings.	
Chicken Caesar Salad	£10.95
Just like our classic Caesar salad, but with sumptuous chicken breast mixed through.	

SIGNATURE DISH








6-10PM

Louisiana Cajun Salmon	£13.95
By Yvonne Davies - ibis Chesterfield North	

I was cooking Cajun chicken one evening while I hosted a dinner party. Unbeknown to me one of the guests didn't like chicken. Luckily to my surprise there was a single fillet of salmon in the fridge, so I used the leftover Cajun seasoning creating Cajun Salmon. The guest was amazed by both the taste and presentation!


SIDES & SAUCES

Sides & Sauces £1.95 unless otherwise stated

French Fries 	Onion Rings 	Mac 'n' Cheese 
Green Beans 	Coleslaw 	Peppercorn Sauce
Mixed Salad 	Broccoli 	Béarnaise Sauce

ALSO AVAILABLE FROM 6-10PM


STARTERS & SOUPS

Sautéed Prawn	£4.95
Sautéed prawns with olive oil, garlic and parsley served with sliced toasted baguette.	
Dusted Calamari	£4.95
Lightly dusted calamari with a zesty lemon mayo. Take your taste buds somewhere sunny.	
Lazy Bruschetta 	£4.25
A deconstructed crunchy bruschetta served with fresh tomato. Bellissimo!	
Tom Kha Kai Soup	£3.95
A silky Thai chicken soup finished with aromatic herbs.	
Chicken Wings	£4.25
Check out this barbecutie - juicy chicken wings served in a smoky BBQ sauce.	

MAINS

Thai Green Curry	£12.95
Aromatic Thai green chicken curry with rice, served in a banana leaf. Just don't eat the leaf!	
Mixed Grill	£15.95
Get ready for a grillin': our mixed grill has beef steak, gammon, lamb cutlet and two juicy sausages. Served with a side of salad, coleslaw and chips.	
Angus Burger with Fries	£13.45
Prime 8oz Aberdeen Angus beef burger served in a brioche bun with onion rings and fries. Add Bacon £0.50 Add Melted Cheese £0.50	
Vegetable Burger 	£11.45
A delicious patty that's full of beans - served in a fluffy brioche bun with onion rings and fries.	

Homemade Fish & Chips with Peas	£12.95
Hake fillet in a crispy batter. Served with thick-cut chips, peas and tartar sauce.	

Duck Confit	£11.95
Put this on the bill. Slow-cooked duck leg served with green beans, blanched deep fried potato. Mixed with parsley and garlic puree.	
British Beef & Ale Pie	£10.95
British beef in a delicious Doom Bar ale gravy, encased in a shortcrust pastry. Served with chantenay carrots and a mash potato side. A real taste of Blighty!	
Rack of Ribs	£16.95
Full rack of smoky pork loin ribs with mixed salad and fries. Served with coleslaw.	
Traditional French Steak Frites	£21.95
Succulent Birchstead sirloin steak (8oz) served with a seasonal salad and French fries. Perfect with one of our sauces.	
Hot Camembert 	£9.45
Creamy oven-baked Camembert, served with fresh bread, onion chutney and a side salad.	
Slow Cooked Featherblade Beef and Red Wine Stew	£13.95
A wonderful winter warmer. Cooked in red wine, garlic and thyme. Served with mashed potato and green beans.	