

The background of the entire image is a vibrant blue with a dense, textured pattern of white brushstrokes. These strokes are primarily vertical and diagonal, creating a sense of movement and depth. Interspersed among the larger strokes are smaller, delicate white motifs that resemble sprigs of herbs or small floral elements, adding a natural and organic feel to the design.

# Bennett's

RESTAURANT  
& BAR

## STARTERS

Trio Of Lancashire Classics - Twice Baked Cheese Souffle, Brown Shrimps on Sourdough Toast, Bury Black Pudding with a Mustard Glaze 9.95

Tempura Fried Chicken Wings Served with Asian Slaw and a Tomato and Chilli Jam (Gfa) 8.50

Smoked Salmon and Prawn Ballotine Served with Crushed Avocado and Mixed Spring Leaves (Gf) 11.50

Goat Cheese Bonbons with Lightly Pickled Rainbow Beetroot, Candied Walnut and Celery, Bramley Apple Essence 8.95

Smooth Chicken Liver Pate with Toasted Bloomer, Red Onion Relish and Mixed Leaf (Gfa) 8.95

Homemade Soup of The Day Served with Warm Rustic Bread (Gfa) 6.50

Buffalo Mozzarella Crostini with A Heritage Tomato Salsa and Cured Mackerel (Gfa) 8.50

Please inform your server of any dietary requirements

V- Vegetarian

Gf- Gluten Free

Gfa- Gluten Free Available

Tray Charge for Room Service £2.50

## MAINS

Baked Duck Breast with a Soy Honey and Ginger Glaze, Asian Greens, Sesame and Chilli Rice Noodles (Gf) 21.95

Pan Fried Hake with Shrimp and Bacon Hash, Shredded Kale, Garden Pea, and Tomato Butter Sauce (Gf) 21.95

Breaded Chicken Katsu Curry Served with Steamed Jasmine Rice and Sauté Spinach (Gfa) 18.95

Poached Salmon with a Parcel of Local Seasonal Vegetables, Spinach, Asparagus, New Potatoes and Sauce Hollandaise (Gfa) 21.95

Pistachio Crusted Lamb Rump Steak with Harissa Sweet Potatoes, Braised Aubergine and Tomato Ragu, Shallot and Garlic Puree (Gf) 22.95

Steak Pudding Encased in Suet Pastry with Hand cut Chips and Mushy Peas 16.95

Baked Breast of Chicken with Glazed Wild Garlic, Parmesan and Pancetta Macaroni Pasta, Firecracker Pesto 18.95

Beer Battered Fish and Chips with Mushy Peas and Tartar Sauce 18.95

Beef Fillet Medallion and Braised Short Rib with Chive Potato Cake and Root Vegetable Gravy (Gf) 24.50

## BURGERS

Cajun Spiced Chicken Burger	
Cos Lettuce, Cheddar Cheese, Salad & Fries (Gfa)	18.95
100% Prime Beef Gourmet Burger	
Bacon, Cheddar Cheese, Salad & Fries (Gfa) 1	16.95

## STEAKS

8oz Aberdeen Angus Fillet Steak	29.95
10oz Aberdeen Angus Sirloin Steak	26.95
Steaks are served with: Hand Cut Chips, Field Mushrooms & Onion Rings (Gfa)	
Add a sauce of your choice: Peppercorn, Blue Cheese Or Onion Gravy	2.95

## SALADS

Superfood Salad	
Broccoli, Quinoa, Beetroot, Baby Leaf, Sweet Potato, Cranberry & Pomegranate (Gf/V)	
15.50	
Add Chicken Skewer / Salmon Skewer	22.95/23.95
Cajun Chicken Caesar Salad	
Baby Gem Lettuce, Creamy Garlic, Parmesan & Anchovy Dressing (Gfa)	18.50
Greek Salad with Aged Feta and Marinated Olives	16.95

## SIDES

4.00  
Honey Roast Carrots  
Buttered Greens  
French Fries  
Hand Cut Chips

4.50  
Vegetable Panache  
Cauliflower Cheese  
Mixed Salad  
Sweet Potato Fries

## DESSERTS

Sticky Toffee Pudding with Toffee Sauce and Vanilla Ice Cream 8.50

Manchester Tart with Candied Coconut and Raspberry Jelly 7.50

Champagne Bellini Pannacotta Served with Poached Strawberries 7.50

Cheese And Biscuits with Homemade Chutney and Grapes 9.95

Apple And Rhubarb Crumble with Traditional Vanilla Custard 7.95

Assiette Of Chocolate: Chocolate Brownie with Vanilla Ice Cream  
Rich Chocolate and Salted Caramel Tart  
Dried Berry Crème Brulé 8.95

All Prices are inclusive of VAT

An optional 10% Service Charge will be added to the bill.

# VEGAN & VEGETARIAN

## STARTERS

Homemade Soup Sweet Potato & Roast Red Pepper	6.50 (ve,v)
Tempura Field Mushrooms with Aioli Dip	6.75 (v)
Twice Baked Lancashire Cheese Souffle Lancashire Sauce, Tomato & Basil Salad	6.95 (v)
Warm Pitta Bread with Hummus	6.50 (ve)
Garlic Ciabatta with Cheese or Vegan Cheese	5.95 (ve,v)

## MAINS

Roast Vegetable Kashmir Curry served with Jasmine Rice	16.50 (ve,v)
Mixed bean & Spinach Chilli with Steamed Rice	15.50 (ve,v)
Aubergine & Tomato Tian with Sweet Potato & Harissa Mash, Haloumi Fries	14.00 (v)
Pad Thai Noodles with Sweet Chilli Marinated Tofu & Stir Fry Vegetables	14.50 (ve,v)
Vegetarian Sausage with Mash & Vegan Gravy	14.00 (ve,v)

## DESSERTS

Coconut Soya Rice Pudding with Berry Compote	6.95 (ve,v)
Raspberry Frangipane Tart with Vanilla Ice Cream & Peach Essence	7.50 (ve,v)
Chocolate Brownie with Vanilla Ice Cream	7.50 (ve,v)
Seasonal Fruit Skewer with Soya Yoghurt Dipping Sauce	6.50 (ve,v)
Apple & Rhubarb Crumble served with Soya Bean Custard	7.95 (ve,v)