

The background of the entire page is a vibrant blue with a dynamic, hand-painted texture. It features numerous vertical and diagonal brushstrokes of varying lengths and thicknesses, creating a sense of movement and depth. Scattered throughout this background are small, delicate white line drawings of what appear to be sprigs of herbs or small plants, adding a subtle, naturalistic touch to the design.

Bennett's

RESTAURANT
& BAR

STARTERS

Black Pudding & Lancashire Cheese Rosti Served with a Soft Poached Egg, Crispy Pancetta & Homemade Brown Sauce 8.95

Smoked Salmon, Chalk Stream Trout & Prawn Terrine Served with Guacamole Puree & Mixed Leaf (Gf) 9.95

Peppered Goats Cheese Dusted with Candied Walnuts, Served with Rainbow Beetroot & an Apple Balsamic Reduction (Gf) 9.95

Homemade Soup Of The Day Served with Warm Breads (Gfa) 6.50

Haloumi Fries with Warm Pitta Bread, Spiced Hummus Olives & Tabouleh Salad 8.95

Slow Cooked Ham Hock Croquettes with Heritage Tomatoes & a Gruyere Cheese Fondue 8.95

Smooth Chicken Liver Pate with Toasted Brioche & Bramley Apple Chutney (Gfa) 8.95

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

Beef Fillet Medallions Served with....& Sorrel Buttered King Prawns, Baked Potato Faral & Baby Leaf Spinach (Gfa) **29.95**

Gressingham Duck Breast Served with Sweet Potato Lyonnaise, Wilted Kale, Cherry Brandy Reduction (Gf) **22.95**

Baked Breast of Chicken Wrapped in Dry Cured Bacon with Brie, Roast Vegetables & Basil Dressing (Gf) **18.95**

Poached Salmon with Seasoned Greens, Sea Salt Baked Potatoes, Served with A Spicy 'Mojo' Sauce (Gf) **21.95**

Chicken Tikka Balti Served with Fragrant Rice & Warm Nann Bread (Gf) **18.95**

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

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) **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, Sweet Potato, Avocado & Cranberry & Goji

(Gf/V) 15.95

Add Chicken Skewer / Salmon Skewer 22.95/23.95

Cajun Spiced Chicken Caesar Salad with Shaved Parmesan (Gfa) 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

DESSERT

Vanilla Yoghurt Mousse Served with an Apple & Blackberry Compote &
Honey Wafers (Gfa) 8.50

Sticky Toffee Pudding with Toffee Sauce & Vanilla Ice Cream 8.95
(Gfa)

Rhubarb, Plum & Ginger Crumble with Traditional Custard 8.50

Duo of Chocolate Brownie & Blondie Served Warm with Raspberry
Ripple Ice Cream 8.50

Cheese And Biscuits with Homemade Chutney, Celery & Grapes 9.95
(Gfa)

Lemon Meringue with Oatmeal Crumb & Raspberry Gel 8.95

Deluxe Dairy Ice Cream with Rossini Curls 6.95
Please ask your server for today's flavours

All Prices are inclusive of VAT

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

VEGAN & VEGETARIAN

STARTERS

Homemade Soup Sweet Potato & Roasted Red Pepper (ve)	6.50
Tempura Field Mushrooms with Aïoli Dip (v)	6.75
Twice Baked Lancashire Cheese Souffle with Lancashire Sauce, Tomato & basil Salad (v)	8.50
Warm Pïtta Bread with Hummus (ve)	6.50
Garlic Ciabatta with Vegan Cheese (ve)	5.95

MAINS

Roast Vegetable Kashmir Curry Served with Jasmine Rice (ve)	16.50
Mixed Bean & Spinach Chilli with Steamed Rice (ve)	15.50
Aubergine & Tomato Tian with Sweet Potato & Harïssa Mash & Haloumï Fries (v)	14.00
Pad Thai Noodles with Sweet Chilli Marinated Tofu & Stïr Fry Vegetables (ve)	14.50
Vegetarian Sausage with Mash & Gravy (ve)	14.00

Dessert

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