# 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

Haloumí Fríes with Warm Pítta Bread, Spiced Hummus Olíves & Tabbouleh 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 Garlic & Sorrel Buttered King Prawns, Baked Potato Farl & Babyleaf 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** 

**Chícken Tíkka Baltí** Served with Fragrant Ríce & Warm Naan 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

802 Aberdeen Angus Fillet Steak 29.95

1002 Aberdeen Angus Sírloín 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

Broccolí, Quínoa, Beetroot, Sweet Potato, Avocado & Cranberry & Gojí

(Gf/V) 15.95

Add Chicken Skewer / Salmon Skewer 22.95/23.95

Cajun Spiced Chicken Caesar Salad with Shaved Parmesan (Gfa) 16.95

Sídes

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Honey Roast Carrots Buttered Greens French Fríes Hand Cut Chíps

4.00

4.50

Vegetable Panache Caulíflower Cheese Míxed Salad Sweet Potato Fríes

# DESSERT

Vanilla Yoghurt Mousse Served with an Apple & Blackberry Compote &	
Honey Wafers (Gfa)	8.50
<b>Stícky Toffee Puddíng</b> with Toffee Sauce & Vanilla Ice Cream (Gfa)	8.95
Rhubarb, Plum & Ginger Crumble with Traditional Custard	8.50
Duo of Chocolate Brownie & Blondie Served Warm with Raspberry	
Rípple Ice Cream	8.50
<b>Cheese And Biscuits</b> with Homemade Chutney, Celery & Grapes (Gfa)	9.95
<b>Lemon Meringue</b> with Oatmeal Crumb & Raspberry Gel	8.95
<b>Deluxe Dairy Ice Cream</b> with Rossini Curls Please ask your server for todays flavours	6.95

All Prices are inclusive of VAT An optional 10% Service Charge will be added to the bill.

# **VEGAN & VEGETARIAN**

## **STARTERS**

Homemade Soup Sweet Potato & Roasted Red Pepper (ve)	6.50
Tempura Field Mushrooms with Aioli Dip (v)	6.75
Twice Baked Lancashire Cheese Souffle with Lancashire Sauce,	8.50
Tomato § basíl Salad (v)	
Warm Pítta Bread with Hummus (ve)	6.50
Garlíc Cíabatta with Vegan Cheese (ve)	5.95

### MAINS

Roast Vegetable Kashmir Curry Served with Jasmine Rice (ve)	16.50
Mixed Bean 5 Spinach Chilli with Steamed Rice (ve)	15.50
<b>Aubergine § Tomato Tian</b> with Sweet Potato § Harissa Mash § Haloumi Fries (ν)	14.00
<b>Pad Thaí Noodles</b> with Sweet Chilli Marinated Tofu ξ Stir Fry Vegetables (ve)	14.50
<b>Vegetarían Sausage</b> wíth Mash & Gravy (ve)	14.00

#### Dessert

Coconut Soya Rice Pudding with Berry Compote (ve)	6.95
<b>Raspberry Frangipane Tart</b> 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 5 Rhubarb Crumble Served with Soya Bean Custard (v)	7.50