DEMARHS RESTAURANT & BAR

STARTERS

Black Pudding & Lancashire Cheese Rosti served with a Glazed Poached		
Egg, Crispy Pancetta & Homemade Brown Sauce	8.95	
Panko Breaded Físh Cakes served with Lemon & Coconut Chilli Dre	ssing 8.95	
Homemade Soup Of The Day with Freshly Baked Ciabatta (Gfa)	6.50	
Atlantic Prawns & Smoked Salmon Parcel with Vine Tomatoes		
§ Garden Herb Crème Fraiche (Gf)	9.95	
Smooth Chicken Liver Pate with Toasted Brioche & Red Onion		
Chutney & Mixed Leaf (Gfa)	8.95	
Sea Salt Crusted Foccacía with Slow Baked Tomatoes, Buffalo		
Mozzarella, Rocket Leaf & Pesto Dressing (V)	8.50	
Marinated Chicken Skewers with Asian Slaw & Satay Dipping Sauce		
(Gf)	8.95	

Please inform your server of any dietary requirements
V- Vegetarian
Gf- Gluten Free
Gfa- Gluten Free Available
Tray Charge for Room Service £5.00

MAINS

12 Hour Braised Beef Ragout served with Pappardelle Pasta,		
Parmesan & Basíl Oíl (Gfa)	17.95	
Poached Salmon with Buttered Mids, Seasonal Greens		
'En Croute' & Hollandaise Sauce (Gfa)	21.95	
Gressingham Duck Breast with Sweet Potato Lyonnaise, Wilted		
Kale & Morello Cherry Reduction (Gf)	22.95	
Baked Breast of Chicken served with Potato & Leek Gratin, Pancetta,		
Garden Herb & Wholegrain Mustard Velouté (Gf)	19.95	
Grilled Cod with 'Cavolo Nero', Provencal Sauce & Potato Anna		
(Gf)	21.95	
Chicken Tikka Rogan Josh served with Fragrant Rice & Warm		
Nann Bread (Gfa)	18.95	
Beer Battered Fish & Chips with Mushy Peas and Tartar Sauce	18.95	
Homemade Steak Pudding Encased in Suet Pastry with Hand Cu	t	
Chips & Mushy Peas	17.95	

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

31.95

1002 Aberdeen Angus Sírloin 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, Baby Leaf, Sweet Potato, Cranberry & Pomegrante

(Gf/V) 15.95

Add Chicken Skewer / Salmon Skewer

22.95/23.95

Cajun Spiced Chicken Caesar Salad with Baby Gem Lettuce, Creamy Garlic & Shaved Parmesan (Gfa)

18.50

Sides

4.00

Honey Roast Carrots Buttered Greens French Fries Hand Cut Chips 4.95

Vegetable Panache Caulíflower Cheese Míxed Salad Sweet Potato Fríes

DESSERT

Iced Vanilla Parfait Encased in Belgium Chocolate, with	
Poached Cherries (Gf)	8.50
Sticky Toffee Pudding with Toffee Sauce & Vanilla Ice Cream	
(afa)	8.95
Warm Chocolate Brownie with Baileys Cream & Raspberry	
Rípple Ice Cream (Gfa)	8.95
Salted Caramel Tart served with Lemon Curd Ice Cream	8.50
Cheese And Biscuits with Poached Apricot & Fig Chutney, served	
with Quince Jelly (Gfa)	9.95
Baked Ginger Custard served with Poached Rhubarb	8.50
	8.00
(Gf)	

All Prices are inclusive of VAT

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