RESTAURANT & BAR

STARTERS

Black Pudding & Lancashire Cheese Rosti served with a Glazed Poached		
Egg, Críspy Pancetta & Homemade Brown Sauce	8.95	
Panko Breaded Fish Cakes served with Lemon & Coconut Chilli Dre	essing 8.95	
Homemade Soup Of The Day with Freshly Baked Ciabatta (Gfa)	6.50	
Atlantic Prawns & Smoked Salmon Parcel with Vine Tomatoes		
E Garden Herb Crème Fraiche (Gf)	9.95	
Smooth Chicken Liver Pate with Toasted Brioche & Red Onion		
Chutney & Míxed 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 S	яисе	
(Gf)	8.95	
Please inform your server of any dietary requirements V- Vegetarian		
Gf- Gluten Free Gfa- Gluten Free Available		
Gia- Gluten Fiel Available		

Tray Charge for Room Service £5.00

MAINS

12 Hour Braised Beef Ragout served with Pappardelle Pasta, Parmesan & Basil Oil (Gfa)	17.95	
Poached Salmon with Buttered Mids, Seasonal Greens 'En Croute' ξ 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, Pancett Garden Herb & Wholegrain Mustard Velouté (Gf)	ta, 19.95	
Grílled Cod wíth 'Cavolo Nero', Provencal Sauce & Potato Anna (Gf)	21.95	
Chícken Tíkka 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 Cut		
Chips & Mushy Peas	17.95	

BURGERS

Cajun Spiced Chicken Burger		
Cos Lettuce, Cheddar Cheese, Salad & Fríes (Gfa)	18.95	
100% Prime Beef Gourmet Burger		
Bacon, Cheddar Cheese, Salad & Fries (Gfa)	16.95	
STEAKS		
80z Aberdeen Angus Fillet Steak	34.95	
100z Aberdeen Angus Sírloín Steak	28.95	
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		
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Superfood Salad

Broccolí, Quínoa, Beetroot, Baby Leaf, Sweet Potato, Cranberry & Pomegrante (Gf/V) 15.95 Add Chícken Skewer / Salmon Skewer 22.95/23.95

Cajun Spiced Chicken Caesar Salad with Baby Gem Lettuce, Creamy Garlic§ Shaved Parmesan (Gfa)18.50

<u>Sídes</u> All 4.95		
Honey Roast Carrots Buttered Greens French Fríes Hand Cut Chíps	Vegetable Panache Caulíflower Cheese Míxed Salad Sweet Potato Fríes	
DESSERT		
Iced Vanílla Parfaít Encased in Belgium Choo Poached Cherries (Gf)	colate, wíth 8.50	
sticky Toffee Pudding with Toffee Sauce & V (Gfa)	'anílla Ice Cream 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 \mathfrak{F} F	íg Chutney, served	
with QuinceJelly (Gfa)	9.95	
Baked Ginger Custard served with Poached R (Gf)	hubarb 8.50	

Deluxe Dairy Ice Cream with Rossini Curls 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.