

WELCOME TO OUR IN-ROOM DINING MENU

Available from 12pm - 11pm

STARTERS		STEAKS AND GRILL	
Classic French onion soup with Gruyère cheese and warm baguette	8	Rib-eye steak 235g 28-day-aged, grass fed	28
Crispy duck salad Warm marinated crispy French duck with plum dressing,	10	Fillet steak 226g Succulent centre cut	30
grapefruit, pine nuts and shallots		Accompaniments	
Baby spinach, walnut and goat's cheese salad dressed with honey balsamic v	8	Baby vine tomatoes and tenderstem broccoli v	
MARKET SPECIALS		SAUCES	
Pan-fried sea bass fillet with tiger prawns, shaved fennel, radish salad and lemon	18	Rosemary and red wine, green peppercorn, blue cheese	3
herb dressing		SIDES	
Fish and chips Beer-battered Norwegian haddock served with tartar sauce, mushy peas and chargrilled lemon	16	Garlic and Parmesan French fries Sweet potato fries v	4
Classic hamburger Chargrilled in a brioche bun with melted cheese, streaky bacon, chilli mayonnaise and hand-cut chips	16	Truffled Maris Piper mash v Steamed garlic kale and tenderstem broccoli v	5 5
Portobello mushroom Wellington Oven-baked puff pastry filled with black cabbage and goat's cheese, served with buttered baby carrots v	14	THE DESSERT PANTRY	
		Eton mess Chantilly cream, crushed meringue, strawberries	8
Tortellini cacio e pepe with white wine and Italian hard cheese crème v	16	and raspberry coulis v	
		Toffee pudding Caramelised Williams pear, butterscotch sauce and vanilla ice cream v	8
		Cheese selection Colston Bassett Stilton, Barber's Vintage Cheddar, pears and pickled walnuts v	10

AFTER-HOURS GRILLED PANINIS

Available from 11pm - 6am

Served with salad and hand-cooked sea salt and crushed black pepper crisps

Tuna with spicy lemon mayonnaise	12
Steak and cheese with horseradish mayonnaise	18
Honey roast ham and Lancashire Bomb cheese	4
Barber's Vintage Cheddar cheese and red onion v	12