

WELCOME TO OUR IN-ROOM DINING MENU

Available from 12pm – 11pm

STARTERS

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

THE DESSERT PANTRY

Eton mess Chantilly cream, crushed meringue, strawberries and raspberry coulis v

| Toffee pudding Caramelised Williams pear, butterscotch sauce and vanilla ice cream v | 8 |
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| Cheese selection Colston Bassett Stilton, Barber's Vintage Cheddar, pears and pickled walnuts v | 10 |
| AFTER-HOURS GRILLED PANINIS Available from 11 pm – 6am | |
| Served with salad and hand-cooked sea salt and crushed blac pepper crisps | :k |
| 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 |

All in-room dining orders will have an additional tray charge of \pounds 1.50 added to the bill. If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT. v Suitable for vegetarians.