

WELCOME TO OUR IN-ROOM DINING MENU

Available from 12pm - 11pm

STARTERS	
Classic French onion soup with Gruyère cheese and warm baguette	8
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	14
Tortellini cacio e pepe with white wine and Italian hard cheese crème v	16
OUR STONE-BAKED PIZZAS	
Margherita pizza with torn basil v Four-cheese pizza	12 14
Vegan Margherita pizza with torn basil v	
MY PIZZA	16
Please create from the following:	
Chargrilled chicken Shaved 24-month-aged Parmesan	
San Marzano tomatoes v Chestnut mushrooms v Bird's eye chilli v	
TASTE OF INDIA	
All served with basmati rice, buttered naan and pickles)	
Butter chicken Dal makhani v	18 14
STEAKS AND GRILL	
Rib-eye steak 235g 28-day-aged, grass fed	28
Fillet steak 226g	30
Succulent centre cut Accompaniments	
Baby vine tomatoes and tenderstem broccoli v	
SAUCES	
Rosemary and red wine, green peppercorn, blue cheese	3
SIDES	
Garlic and Parmesan French fries Heritage tomato and mozzarella salad with spicy Iemon dressing v	4 5
Sweet potato fries v Truffled Maris Piper mash v	4 5
Steamed garlic kale and tenderstem broccoli v	5
THE DESSERT PANTRY	
Eton mess Chantilly cream, crushed meringue, strawberries and raspberry coulis v	8
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 Steak and cheese with horseradish mayonnaise	12 18

All in-room dining orders will have an additional tray charge of £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.

Honey roast ham and Lancashire Bomb cheese Barber's Vintage Cheddar cheese and red onion v 14

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