

WELCOME TO OUR IN-ROOM DINING MENU

Available from 12pm - 11pm

COLID CALADE & CTARTERS

and basil v (361 kcal)

SOUP, SALADS & STARTERS		SIDES	
Roasted vine tomato soup with warm crusty soda bread v (409 kcal)	7	Field greens and tomato salad with spicy lemon dressing v (51 kcal)	4
Fennel-cured salmon with French beans, horseradish crème, pickled radicchio and caviar (428 kcal)	14	Steamed tenderstem broccoli v (34 kcal) Hand-cut chips v (295 kcal)	5
Steak tartare with verjus and French chives, lemon zest, Parmesan nest and fleur de sel (316 kcal)	16	That is edit chips V (225 kear)	ľ
Salad of French beans, fresh basil, aged balsamic and Italian hard cheese v (177 kcal)	8	DESSERT	
		Valencian orange and cinnamon crème brûlée v (794 kcal)	8
		Yoghurt and white chocolate cheesecake with activated	9
SIGNATURE DISHES		charcoal sorbet v (692 kcal)	
Oven-roasted cod and tomato-spiced consommé (149 kcal)	18		
Beer-battered fish and chips with tartar sauce, mushy peas and chargrilled lemon (1011 kcal)	18	AFTER-HOURS TOASTIES Available from 11 pm – 6am	
25 l g rib-eye steak served with baby vine tomatoes, tenderstem broccoli and peppercorn sauce (717 kcal)	28	Served with salad and hand-cooked sea salt and crushed black pepper crisps	
British beef burger with Lancashire Bomb melted cheese, smoked streaky bacon and chilli mayo, served with hand-cut chips (1344 kcal)	16	Tuna with spicy lemon mayo (1127 kcal)	10
		Steak and cheese with horseradish mayo (1346 kcal)	14
		Honey roast ham and Lancashire Bomb cheese (1077 kcal)	10
Smoked paprika lamb cutlets with lime and garlic (626 kcal)	30	Barber's Vintage Cheddar cheese and red onion v (1062 kcal)	8
Rigatoni all'Amatriciana with crispy pancetta and pecorino (733 kcal)	14		
Gnocchi with San Marzano tomatoes, garlic, pepperoncino	12		