

WELCOME TO OUR IN-ROOM DINING MENU

Available from 12pm – 11pm

SOUP, SALADS & STARTERS

Roasted vine tomato soup with warm ciabatta (v)	8
Fennel-cured salmon with French beans, horseradish crème, pickled radicchio and caviar	14
Steak tartare with Fleur de Sel, Parmesan, pavé potato and caviar	20
Salad of French beans, fresh basil, aged balsamic and Italian hard cheese (v)	8

SIGNATURE DISHES

Oven-roasted cod and tomato-spiced consommé	19
Beer-battered fish and chips with tartar sauce, mushy peas and chargrilled lemon	19
251g rib-eye steak served with baby vine tomatoes, tenderstem broccoli and peppercorn sauce	29
British beef burger with Lancashire Bomb melted cheese, smoked streaky bacon and chilli mayo, served with hand-cut chips	17
Smoked paprika lamb cutlets with lime and garlic	30
Rigatoni all'Amatriciana with crispy pancetta and pecorino	16
Gnocchi with San Marzano tomatoes, garlic, pepperoncino and basil (v)	14

SIDES

Field greens and tomato salad with spicy lemon dressing (v)	5
Steamed tenderstem broccoli (v)	5
Hand-cut chips (v)	5

DESSERT

Matcha Tiramisu (v)	12
Yoghurt and white chocolate cheesecake with activated charcoal sorbet (v)	10

AFTER-HOURS TOASTIES

Available from 11pm – 6am

Served with salad and hand-cooked sea salt and crushed black pepper crisps	
Tuna with spicy lemon mayo	10
Steak and cheese with horseradish mayo	15
Honey roast ham and Lancashire Bomb cheese	10
Barber's Vintage Cheddar cheese and red onion (v)	9

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.