



WELCOME TO OUR IN-ROOM DINING MENU

Available from 12pm – 10.30pm

TO START

Rosemary focaccia (ve)	6
Butternut squash soup (ve) Sage crostini, Herb oil	10
Caesar salad (add chicken) Caesar dressing, toasted croutons	12/14
Organic vegetables salad (ve) Heritage tomatoes, avocado, sweet potato, quinoa hummus, rainbow slaw, capers, vinaigrette	12
Classic prawn cocktail Iceberg lettuce, tomato, Marie Rose sauce, rye bread	13

MAINS

Fish & chips Battered haddock with chips and tartare sauce	20
British beef burger Melted cheddar, streaky bacon & burger sauce. Served with fries	18
British rib eye steak Tender stem broccoli, vine tomatoes, peppercorn sauce	32
Gnocchi (ve) San Marzano tomatoes, red chili and basil	16
Pan seared salmon Herbed crushed potatoes, sautéed green beans, caper sauce	19
Corn-fed Chicken club sandwich Bacon, tomato & fried egg. Served with fries	18

SIDES

Tender stem broccoli (ve)	6
Parmesan fries (v)	6
Green salad (ve)	5
Creamy mash potatoes (v)	6

DESSERT

Passionfruit crème brûlée (v)	9
Warm toffee pudding (v)	9
Selection of sorbet (ve)	8

AFTER-HOURS MENU

Available from 11pm – 6am

Steak, cheese & horseradish toastie	14
Tomato, mozzarella & pesto toastie (v)	12
Tuna and spicy mayo toastie	12
Ham & Lancashire cheese toastie	12
Warm toffee pudding (v)	9

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

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) Vegetarian-friendly, (ve) Vegan-friendly.