



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	12
Four-cheese pizza	14
Vegan Margherita pizza with torn basil v	11

MY PIZZA

Please create from the following:

Chargrilled chicken
Shaved 24-month-aged Parmesan
San Marzano tomatoes v
Chestnut mushrooms v
Bird's eye chilli v

16

TASTE OF INDIA

All served with basmati rice, buttered naan
and our pickle tray (kachumber, raita, papad and pickles)

Butter chicken	18
Dal makhani v	14

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
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SIDES

Garlic and Parmesan French fries	4
Heritage tomato and mozzarella salad with spicy lemon dressing v	5
Sweet potato fries v	4
Truffled Maris Piper mash v	5
Steamed garlic kale and tenderstem broccoli v	5

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.

THE DESSERT PANTRY

Eton mess	8
Chantilly cream, crushed meringue, strawberries and raspberry coulis v	
Toffee pudding	8
Caramelised Williams pear, butterscotch sauce and vanilla ice cream v	
Cheese selection	10
Colston Bassett Stilton, Barber's Vintage Cheddar, pears and pickled walnuts v	

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	12
Steak and cheese with horseradish mayonnaise	18
Honey roast ham and Lancashire Bomb cheese	14
Barber's Vintage Cheddar cheese and red onion v	12

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