

WELCOME TO OUR IN-ROOM DINING MENU

Available from 12pm – 11pm

STARTERS

Spiced maple vegetable soup Served with toasted, wild-farmed seeded sourdough and butter v 204KCAL	8	Crispy pork ends Pork belly topped with a rich red wine jus, apple sauce and crispy onions, served on a bed of mixed leaves gf 436KCAL	9
Selection of breads Four warmed mini loaves of French fine dor, rye, olive and pain aux cereales served with butter v 690 KCAL	5	Roasted Malaysian cauliflower Long-stem cauliflower coated in a Malaysian curry paste and roasted until crispy, served with micro salad and mint yoghurt sauce ve 67 KCAL	8.5
Salt & pepper squid Lightly dusted crispy squid, tossed with chilli and spring onion, served with chipotle mayo and lemon 313 KCAL	9.5	Ancient grain hummus & chargrilled pitta Quinoa-based hummus topped with crispy chickpeas and parsley, served with chargrilled pitta flatbread ve 348 KCAL	6
Chicken wings Tossed in our house hot sauce, with ranch dressing and celery gf 381 KCAL	8.5	Ham hock terrine & pickled carrot Served with an apple ale and chilli chutney, toasted wild-farmed sourdough and a micro green salad 193 KCAL	8.5

MAINS

Battered cod & chips Crispy cod fillet served with mushy peas, tartare sauce and skin-on fries gf 589 KCAL	17.5	Trio of pies Mini steak, chicken and curried lentil pies, served with mashed potatoes, baby rainbow carrots and red wine jus gf 1026 KCAL	19
Double cheeseburger Steak patties with our ultimate burger sauce, melted cheddar iceberg lettuce, gherkins and tomato in a potato bun, served with skin-on fries 1372 KCAL	17.5	Pork belly Oven-roasted pork belly served with potato dauphinoise, red wine jus, and roasted rainbow carrots gf 853 KCAL	18.5
Malaysian curry Richly spiced Malaysian curry blended with lime leaf and galangal aromatics, served with wild rice, topped with micro coriander and chilli 421 KCAL Select From: Chicken Mushroom VE Shrimp + 50p	17.5	Blackened salmon Chipotle seasoned seared salmon served with sweet potato mash, spinach and leeks in a creamy garlic sauce 641 KCAL	18.5
Fennel sausage pappardelle Crumbled Cumberland fennel sausage and onions, tossed in a rustic tomato sauce, served with pappardelle pasta, topped with micro basil and shaved cheese 566 KCAL	17	Sirloin steak 8oz Served with a roasted tomato, flat mushroom and skin-on fries gf 852 KCAL	25
Chicken & prosciutto schnitzel Chicken breast coated in a rosemary and thyme breadcrumb wrapped in prosciutto, topped with rustic tomato sauce, a fried egg and freshly grated parmesan, drizzled with truffle oil, served with skin-on fries and a dressed side salad 1291 KCAL	18	Haddock risotto Smoked haddock and pea risotto, topped with a curry battered runny poached egg gf 1290 KCAL	18
Caesar salad Shredded cos lettuce tossed with Caesar dressing and topped with grated parmesan, anchovies and croutons gf 438KCAL Add: Chicken - +7 Salmon - +8	11	Buffalo chicken burger Chicken breast coated in our spicy house buffalo sauce with maple mustard coleslaw and gherkins in a potato bun, served with skin-on fries 1051 KCAL	17.5
Super grain salad Mixed leaf salad with quinoa, brown rice, edamame, red pepper, red onion, orange and tenderstem broccoli, coated with vinaigrette gf 205 KCAL	13.5	Beyond meat burger Beyond Meat burger topped with cheese, mustard mayo, tomato sauce, iceberg lettuce gherkins, and tomato, served with skin-on fries ve 1075 KCAL	17.5

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.

SIDES

Skin-on fries ve gf 406 KCAL	4.5
Sweet potato fries ve gf 191 KCAL	5.5
Mixed salad ve gf 93 KCAL	4.5
Peppercorn sauce v gf 222 KCAL	3
Chimichurri sauce ve gf 400 KCAL	3
Béarnaise sauce v gf 496 KCAL	3

DESSERTS

Crème brûlée tartelette	8
Served with raspberry compote v 328KCAL	
Tarte Tatin	8.5
A buttery pastry round topped with caramelised apple slices and caramel sauce, served with vanilla bean ice cream v 316 KCAL	
Chocolate Fondant	8
Chocolate sponge pudding with a molten chocolate centre, served with vanilla bean ice cream v gf 411 KCAL	
Rhubarb & Ginger Torte	8
Ginger crumb base with a layer of rhubarb and chocolate filling, finished with a sprinkling of chocolate flake and a dusting of raspberry powder, topped with rhubarb compote and ice cream ve 309 KCAL	
Basque Cheesecake	8
Spanish-style vanilla-flavoured cheesecake with a caramelised crust, served with blueberry compote v gf 226 KCAL	

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