

In Room Dining Menu

SMALL PLATES

Choose 3 Small Plates for £24

Salt & Pepper Calamari 8.5
Garlic, Aioli, Lime

Homemade Jalapeno Hummus **VE** 8.5
Pitta Bread

Soup of the Day **GF** 8.5
Served with a Bread Roll

Sourdough Bread **VG** 8.5
Smoked Whipped Butter, Honey

Grilled Harissa Chicken Thighs 8.5
Cherry Tomatoes, Dill, Crème Fraîche

Lamb Kofta 9
Roasted Red Pepper, Mint Yoghurt Dressing

Duck Spring Rolls 9
Hoi Sin Mayonnaise, Cucumber Salad

Bang Bang Cauliflower 8
Gochujang Mayonnaise

SHARING BOARDS

British Charcuterie Board 23
Caramelised Tunworth, Cornichons, In House
Pickled Veg, Olives, Lancashire Crackers

Southern Fried Chicken Tenders 30
Ranch Dressing, Honey Mustard, Hot Sauce

Mezze Vegetable Platter **VG** 25
Grilled Aubergine, Courgette and Artichoke Heart,
Feta, Sundried Tomato

MAIN PLATES

Flat Iron Steak 7oz 25
Chimichurri, Charred Tenderstem Broccoli, Mexican Rice

Fish & Chips 24
Jenga Chips, Minted Peas, Tartare, Charred Lemon

Massaman Vegan Curry **VE GF** 15
Coconut, Broccoli, Sweet Potato, Naan

Beef Skewers 19
Coriander Rice, Avocado, Tomato, Coriander Relish

SANDWICHES

Steak Sandwich 18

Sourdough, Mustard Mayonnaise, Caramelised Onion,
Rocket, Peppercorn

Smoked Salmon Bagel 15

Dill, Cream Cheese, Capers, Shallots

Classic Club Sandwich 15

Chicken, Egg, Mayonnaise, Bacon, Tomato, Lettuce

Beef Burger 17

Lollo Bionda, Beef Tomato, Red Onion, Pickle,
Burger Sauce

Grilled Mozzarella Bloomer 14

Basil, Sundried Tomato, Olives, Vinaigrette

SALADS

Caprese Salad **VG GF** 12

Mozzarella, Basil, Balsamic Glaze

Chicken Caesar Salad 10

Baby Gem, Crispy Bacon, Grana Padano, Anchovies, Caesar Dressing

Thai Chicken Salad 12

Carrot, Sprouts, Coriander, Peanut Butter Dressing

Cobb Salad 12

Avocado, Chicken, Boiled Egg, Blue Cheese, Cherry Tomato,
Bacon, Lettuce, Cucumber, Shredded Gem

SIDES

Triple-Cooked Truffle Chips **VG** 7

Truffle and Parmesan Fries 6.5

Crushed Carrot & Swede *Maple Glaze, Toasted Walnuts* **VE** 6.5

Balsamic Roasted Beetroot *Orange Zest* **VE** 6.5

Celeriac & Mustard Slaw *Honey Dressing* **VG** 6

Beef Short Rib, Mac & Cheese *Jalapeno Ketchup* 9

DESSERTS

Sticky Toffee Pudding 9.5

Caramel Sauce, Vanilla Ice Cream

Chocolate Brownie 9.8

White Coffee, Ice Cream

Manchester Tart 10.5

Raspberry, Banana, Coconut

Selection of British Cheese 15

Quince Jelly, Crackers

VG = Vegetarian VE = Vegan GF = Gluten Free

Our dish descriptions don't always mention every single ingredient, so please check our allergen tables (available upon request), which cover the 14 allergens specified by the Food Standards Agency. If you suffer from an allergy that is not included in these please contact the hotel in advance and our team will be happy to help. Due to the seriousness of allergies/food intolerances our serving team will not be able to help select dishes on the day. Our gluten free items are made with non-gluten containing ingredients however our fried items are cooked in the fryer with other ingredients containing gluten. All prices are inclusive of VAT. An optional 10% service charge will be applied to your bill.