

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	
Classic Caesar Salad	10
Baby Gem, Crispy Bacon, Grana Padano, Anchovies, Caesar Dressing	
<i>Add Chicken 6</i>	
Thai Chicken Salad	14
Carrot, Sprouts, Coriander, Peanut Butter Dressing	
Cobb Salad	14
Avocado, Chicken, Boiled Egg, Blue Cheese, Cherry Tomato, Bacon, Lettuce, Cucumber, Shredded Gem	

SIDES

Triple-Cooked Truffle Chips <i>Rosemary & Thyme, Sea Salt</i> VG	7.5
Fries	6.5
Sweet Potato Fries	8
Creamed Caramelised Sweetcorn <i>Shallots, Chives</i> VG	7.5
Roasted Heritage Carrots <i>Wild Garlic, Yoghurt, Crispy Chicken Skin</i>	7.5
Tenderstem Broccoli <i>Miso, Dry Roasted Peanuts</i> VG	7.5
Beer Battered Onion Rings <i>Sage, Sea Salt</i> VG	7.5

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.