

Thank you for choosing to dine with us today.

Our menu is set up with our classic favourites and all take inspiration from the Mediterranean, cooked simply to allow the flavours and produce to be the heroes of the dish.

We hope you enjoy your experience.

#### SIGNATURE SERVES

Negroni	£12.50
Woodford Reserve Old Fashioned	£11.25
Hambledon Classic Cuvee English Sparkling Wine 125ml	£10.50
Ayala Brut Majeur, France NV 125ml	£11.50

#### WHILST YOU WAIT - NIBBLES

<b>Freshly Baked Focaccia</b> (Available VG) 397kcal Tomato, olive and confit garlic	£5.95	<b>Beetroot Flat Bread</b> (V) 363kcal Whipped feta and spiced chickpeas	£5.75	<b>Crispy Calamari</b> (GF) 218kcal Basil pesto aioli	£6.25
<b>House Mixed Olives</b> (V) 340kcal	£5.30	<b>Lamb and Pecorino Meatballs</b> 341kcal Spiced tomato ragu	£6.25		

#### APPETISERS

<b>Lemon and Garlic Prawns</b> (GF) 330kcal Piperade, capers, avocado, micro fennel	£12.75	<b>Wild Mushrooms Duxelles</b> (VG, GF) 129kcal Consommé, truffle, tarragon	£8.50	<b>Cured Salmon</b> 310kcal Beetroot gazpacho, dill oil, caviar	£14.50
<b>Whipped Chicken Liver Parfait</b> 701kcal Poultry jelly, brioche	£10.50				

#### MAINS

<b>Salmon Fillet</b> 783kcal Spinach, crab ravioli, tapenade, lobster bisque	£26	<b>Barolo Braised Short Rib and Oxtail</b> 848kcal Castelluccio lentils and pancetta, greens and red wine jus	£22.50
<b>Risotto of Porcini Mushroom and Spinach</b> (V, GF) 853kcal Sauteed rainbow chard, mascarpone	£16	<b>Potato Gnocchi and Mediterranean Vegetable Ragu</b> (VG) Baby ghanoush, basil oil 404kcal	£16
<b>Chicken and Mushroom Ballontine</b> 821kcal Orzo carbonara, mascarpone, truffle, pancetta, parmesan	£22.50		

#### SIDES

<b>Triple Cooked Chunky Chips</b> (V, VG, GF) 465kcal	£5	<b>Garlic and Parsley Fries</b> (V, GF) 259kcal	£6
<b>Roquette, Tomato and Parmesan Salad</b> (V, GF) 853kcal Aged balsamic	£6	<b>Honey Roasted Root Vegetables</b> (V, GF) 185kcal	£5
<b>Beer Battered Onion Rings</b> (V, GF) 577kcal	£5	<b>Truffled Mac 'n' Cheese</b> 481kcal	£5.50

#### FROM THE INKA GRILL

Heating up to 500 degrees Celsius, the Inka is both an oven and a grill, adding a unique flavour and texture from the finest embers, while retaining the natural juiciness of the meat.

Forest of Bowland beef, aged for 28 days with onion rings, cafe de Paris butter and triple cooked chips.

<b>Sirloin Steak</b> , 10oz (GF) 1657kcal	£33.50
<b>Rib Eye Steak</b> , 10oz (GF) 1805kcal	£33.50

#### SAUCES

<b>Béarnaise Sauce</b> (GF) 380kcal	£4.80
<b>Classic Peppercorn Sauce</b> (GF) 456kcal	£4.50

#### LITTLE TREAT

Try a mini dessert served with a tea or coffee of your choice: **All £9**

**Chocolate and Hazelnut Bar** 403kcal

**Carron Lodge Cheshire White Cheese** 465kcal  
Fig and red onion chutney

**White Chocolate and Pistachio Blondie** 465kcal

#### DESSERTS

**Chef's Tart of the Day** 528kcal

**Chocolate and Hazelnut Mousse** (VG, GF) 456kcal  
Cherry sorbet

**Sweet Malted Pudding** 863kcal  
Horlicks ice cream and butterscotch sauce

**Limoncello Crème Brulee** 839kcal  
Viennese fingers

**Mrs Dowson's Ice Cream**  
(Available GF)

121kcal **Single scoop** £3.50  
264kcal **Two scoops** £5.50  
343kcal **Three scoops** £7.50

#### SOMETHING LIGHTER

**Affogato** £6

One scoop vanilla ice cream, amaretto biscuit, espresso coffee 113kcal

#### SPARKLING SUNDAY LUNCH

**Three Courses** £29.95  
Includes a glass of Champagne

Please see server for details

Allergen Information – we really want you to enjoy your meal with us – if you'd like information about ingredients in any dish, please ask and we'll happily provide it. Calorie information - adults need around 2000Kcal per day. (V) is suitable for vegetarians. Prices include VAT.

A discretionary 10% service charge is added to all bills. 100% of the service charge is shared amongst all of our team throughout the hotel.