

Menu

RESTAURANT
19
14

Served from 1 September - 8 December 2019

Starters

Chef's Soup of the Day (v) Served with homemade croutons	£4.75	Pumpkin & Butternut Squash Tart (v) Served on a pumpkin purée accompanied by a crispy sage leaf salad	£5.25
Trio of Falafel (v) Served with a coriander hummus and flatbread. Falafel flavours: sweet potato, pea & mint and beetroot & ginger	£5.75	Chicken Liver, Chilli & Lemongrass Pâté Served on radicchio salad with chutney and melba toast	£5.75
Beer Battered Bury Black Pudding Served with HP sauce and streaky bacon	£4.95	Salmon Skewers Marinated in Lime, Coriander and Ginger (gf) Served on a bed of lamb's leaf and beetroot crisps	£5.50
Shredded Duck & Orange Salad (gf) Served with lamb's leaf, cherry tomatoes and cucumber ribbons	£5.95	Seafood Pancake Pieces of fresh seafood, poached in a chervil and lemon béchamel sauce topped with cheese and gratinated	£6.00

Main courses

Roast Root Vegetable & Stilton Pie (v) Served with buttered carrot and swede	£11.50	Smoked Haddock & Pea Risotto with Parmesan & Dill Tuile (gf) Served with a herby salad and lemon oil	£13.50
Rich Beef & Vegetable Stew Topped with horseradish and thyme dumplings, served with carrot and parsnip crisps	£11.95	Individual Meat Loaf wrapped in Parma Ham Served with a carrot purée, roasted sprouts & bacon and a madeira sauce	£11.50
Oven Baked Whole Rainbow Trout (gf) Stuffed with ginger, garlic, spring onions and leek and served with a trio of coloured carrots	£14.95	Slow Cooked Hickory Smoked BBQ Beef Brisket Served with corn on the cob, homemade chips, onion rings and a rich BBQ sauce	£15.75
Roast Chicken Breast (gf) Served with a white wine and watercress sauce, hasselback potatoes and green beans	£12.75	Wild Mushroom & Cauliflower Crumble (v) Served in a rich parmesan cheese & chive sauce, topped with a cheese breadcrumb and served with roast potatoes	£11.95

Side orders

Roasted Sprouts & Bacon	£2.45
Green Beans	£2.45
Homemade Chips	£2.45
Onion Rings	£2.45
Herby Salad	£2.45
Roast Potatoes	£2.45

(vgn) = Vegan
(v) = Vegetarian
(gf) = Gluten Free

Allergen sheets available on request. Some dishes can be adapted for vegans, please ask your server.

Please note the fish dishes may contain bones. Some of our dishes are subject to seasonal availability and details correct at the time of printing. If you have a food allergy or special dietary requirements, we will do our best to accommodate your needs. Please speak to your server prior to ordering and our chef will endeavour to meet with any requests made.

Desserts

Vanilla Panna Cotta (gf) Served with a cherry compôte	£5.75
Chocolate and Raspberry Tear Drop Served with raspberry pavlova ice cream	£5.75
Tiramisu Torte Served with Kahlua cream	£5.75
Caramel Apple Pie (vgn) Served with vegan vanilla ice cream	£5.75
Selection of Luxury Ice Creams Served with popping candy and a tuile biscuit Please ask your server for the selection	£5.75
Selection of Sorbets (vgn) Please ask your server for the selection	£3.95

A luxurious and sumptuous dining experience with the best views over City Park