

Our menu is based on classic retro dishes all produced with a contemporary Room twist. Please feel free to ask your table host for a more detailed description

### Bread, Olives & Share Platter

Sourdough bread	£3.25
Balsamic butter	
Mixed marinated olives	£3.00
Citrus peel & basil	
Grazing board	£12.00
Ham hock and pistachio, Goosnargh duck rilette, chicken liver paté, cured salmon spiced Cornish crab, British artisan cheeses, pickles and sourdough bread	

### Starters

Mulligatawny soup (v)	£5.50
Coconut, Indian spices, onion fritter	
Pot roast pigeon	£8.25
Game terrine, foie gras, game tea	
Paté & toast	£6.50
Brioche toast, pear & saffron, pistachio	
Duck a la orange	£7.50
Hickory smoked Goosnargh duck	
Prawn & crab cocktail	£7.95
Spiced Cornish crab, tomato jelly	
Winter garden salad (v)	£5.95
Heritage carrot, salsify, crispy hen's egg	
Pork & apple	£7.50
Rare breed pork, homemade black pudding	
Waldorf salad (v)	£6.00
Granny Smith, Blacksticks Silk cheese	
Kedgerree	£7.25
Smoked haddock, crispy rice, quails egg	
Salmon en croute	£7.00
West Coast salmon, fennel, onion seed	

### Grills

Dry aged 28 days Waterford House Farm beef	
Butcher's steak	£13.95
10oz rib-eye steak	£20.50
8oz sirloin steak	£19.50
Your choice of Béarnaise, peppercorn sauce or Café de Paris, all served with classic garnish	

### Sides all at £3.25

Buttered mash potatoes
Chips & garlic mayo
Chantenay carrots, orange & star anise
Cauliflower cheese
Green beans with shallot butter
Rocket & Parmesan
Savoy cabbage & Cheshire bacon

### Mains

Fish casserole	£18.50
Halibut, Cornish crab, Morecambe Bay shrimps	
Fish "supper"	£M/P
Daily market fish	
Posh fish & chips	£16.95
Sea bass, cod cheek, chip shop "curry sauce"	
Beef Wellington	£17.50
Longhorn beef, cep purée, oxtail	
Lancashire hot pot	£17.95
Duo of Swaledale lamb, red cabbage	
Roast duck	£17.50
Reg Johnson's duck, spiced apple, fig tart	
Gammon & pineapple	£17.50
Cured Grange Farm pork, savoury "crumble"	
Chicken tikka massala	£14.50
Spiced Goosnargh chicken, coconut	
Onion tart (v)	£12.95
Confit beets, roast squash, thyme butter	
Stroganoff (v)	£11.50
Chestnut mushroom, Jerusalem artichoke, Kidderton Ash	

### Desserts

Apple strudel	£5.95
Honeycomb, Granny Smith & blackberry "trifle"	
Turkish delight	£7.00
Valhrona chocolate, rosewater, coconut	
Treacle sponge	£5.95
Banana "Eton mess", toffee sauce	
Burnt English cream	£5.95
Rice pudding, rum & raisin, amaretto ice cream	
Lemon meringue pie	£5.95
Frozen gin & tonic	
Room assiette	£12.95
English cream, Turkish delight, apple strudel treacle sponge, meringue pie	
Local artisan cheeses	
Pendrills artisan cheese selection, Eccles cakes, quince jelly, biscuits	
Choice of 3	£6.95
Choice of 6	£12.50
Ice cream selection	£5.00
Selection of homemade ice cream & sorbet	

### Room Cocktail Hour

Our cocktail hour runs Monday to Friday from 5.00pm to 8.00pm

Selected cocktails (normally £7.95) £4.95

The lover's guide to Room Wine, all arranged the way that you find most attractive

## White Wines

	Glass	Bottle
<b>Powerful, with a delicate side</b>		
Saint Clair, Gewurtztraminer	New Zealand	£39.00
Wild Ferment Assyrtiko, Gaia Wines	Greece	£39.00
Ad Hoc Wallflower Riesling, Larry Cherubino	Australia	£35.00
Gavi di Gavi 'Fossilli' DOCG, San Silvestro	Italy	£28.50
Torrantes Reserve, Don David	Argentina	£6.50 £25.70
Gewurtztraminer Reserva, Carmen	Chile	£6.10 £24.50

### Matured and filthy rich

Chablis, Domaine Grand Roche	France	£36.00
Viura Verdejo, Rey Santo, Rueda	Spain	£24.00
The White Viognier, Berton Vineyards	Australia	£24.00
Rioja Blanco Rivallana	Spain	£18.50
Chardonnay, Tierra Antica	Chile	£4.50 £17.00

### Witty & well-groomed, with a dry character

Chapel Down Flint Dry	England	£28.00
Sauvignon Blanc, Bishops Leap	New Zealand	£6.60 £26.00
Muscadet Sur Lie, La Griffe	France	£24.00
Sauvignon Blanc, Vina Dona Paula	Argentina	£5.80 £22.50
Sauvignon du Touraine, Dom les Petit Faiteaux	France	£21.50
Chenin Blanc, Suiker Bossie	South Africa	£19.50
Pinot Grigio, Sollazzo	Italy	£4.90 £19.50
Semillon Chardonnay, Opal Ridge	Australia	£16.50
Trebbiano Grechetto, Sollazzo	Italy	£4.20 £14.90

### Half Bottles

Sancerre Domaine Gerard Millet	France	£20.00
Chablis, Domaine Jean Goulley	France	£17.50

## Rosé Wines

	Glass	Bottle
Pinot Noir Rosé, Saint Clair	New Zealand	£26.50
Chateau Ksara Sunset Rosé	Lebanon	£6.00 £25.00
Pinot Grigio Blush, Sacchetto	Italy	£22.00
Syrah Grenache Rosé, Chateau de Campuget	France	£19.00
Fiorile Rosato, Duca Di Castelmonte	Italy	£4.60 £18.00

## Champagnes

	Glass	Bottle
Moutard Prestige Rosé, 2 glass mini bottle		£17.00
Moutard Grande Cuvee NV	£8.50	£39.95
Moutard Prestige Rosé		£48.50
Perrier Jouet Grand Brut	£9.50	£49.50
Mumm, Cordon Rouge		£52.00
Moet & Chandon Brut Imperial		£56.00
Veuve Cliquot Yellow Label Brut		£65.00
Billecart-Salmon Rosé		£75.00
Moutard Grande Cuvee NV Magnum		£75.00
Pol Roger Brut Vintage 2000		£79.00
Laurent Perrier Rosé		£79.50
Perrier Jouet 'Belle Epoque'	£24.00	£145.00
Perrier Jouet 'Belle Epoque' Rosé		£160.00
Dom Perignon		£160.00
Pol Roger Cuvee Sir Winston Churchill		£175.00
Krug Vintage		£220.00
Louis Roederer Cristal 2002		£260.00

## Prosecco & Sparkling

	Glass	Bottle
Chapel Down Brut NV	England	£39.95
Carpene Malvolit Prosecco 'Extra Dry'	Italy	£6.00 £36.00
Asti DOCG, San Silvestro	Italy	£5.50 £25.50

## Red Wines

	Glass	Bottle
<b>Ripe, dominant &amp; vivacious</b>		
Malbec Grande Reserve, Andeluna Cellars	Argentina	£44.00
Rioja Quasar Gran Reserve	Spain	£39.00
Reserve Barossa Shiraz, Berton Vineyards	Australia	£7.00 £28.00
Reserve Malbec, Don David	Argentina	£6.90 £27.50
Merlot, Andeluna Cellars	Argentina	£6.20 £25.50
Rioja Lanzado	Spain	£6.00 £24.00
Nero D'avola, Duca Di Castelmonte	Italy	£22.00
Syrah Grenache, Cazal Viel	France	£21.00

### Flawless body, crowd pleasing personality

Barbera D'asti Superiore, Michele Chiarlo	Italy	£29.00
Cabernet Sauvignon Reserve, Vina Echeverria	Chile	£27.00
Reserve Du Couvent, Chateau Ksara	Lebanon	£26.50
Chianti Classico, Cantina Bonacchi	Italy	£26.00
Petit Verdot Pinotage, Suiker Bossie	South Africa	£5.00 £19.50
Shiraz Cabernet, Opal Ridge	Australia	£16.50

### Young, juicy & perfectly formed

Pinot Noir, Saint Clair Doctors Creek Block 14	New Zealand	£39.50
Fleurie, Domaine des Cedres	France	£29.90
Cotes Du Rhone Domaine de la Solitude	France	£26.00
Pinot Noir Reserve, Carmen	Chile	£24.50
Pinot Noir, Michel Torino	Argentina	£5.40 £21.50
Montepulciano d'Abruzzo, Feudi D'Albe DOC	Italy	£19.50
Syrah Voignier, Chateau, de Campuget	France	£4.60 £18.00
Sangiovese Merlot, Sollazzo	Italy	£4.20 £14.90

### Half Bottles

Amarone Della Valpolicella, Tedeschi	Italy	£30.00
Bordeaux Superieur, Chateau Gamage	France	£18.00

## Dessert Wines

	Glass	Bottle
Pelee Island Vidal Icewine	Canada	£50.00
Castelnaud de Sudaudraut, Sauternes	France	£35.00
Late Harvest Sauvignon Blanc, Vina Echeverria	Chile	£6.00 £30.00
Elysium Black Muscat	USA	£4.50 £22.00
Essensia Orange Muscat	USA	£4.50 £22.00
Nivole Moscato d'Asti	Italy	£16.00

## Ports & Fortified Wines

Barros LBV Port	Portugal	75ml £4.90	75cl £43.00
Penny's Hill, Vintage Fortified Shiraz	Australia		£35.00
Quady's Starboard Batch 88	USA	75ml £4.00	75cl £34.00

## The Perfect 10

### Whites

Puligny Montrachet, Remoissenet Pere Et Fils	France	£60.00
Meursault Les Narvaux	France	£52.00
Sancerre Domaine Gérard Millet	France	£39.50
Sauvignon Blanc, the Wairau Reserve, St Clair	New Zealand	£38.00
Albarino, Serra Da Estrela	Spain	£32.00

### Reds

Margaux, Chateau Cetenac Brown, 3eme Cru	France	£75.00
Nuit St George 1er Cru Remoissenet Pere et Fils	France	£65.00
Barolo 'Patres', San Silvestro DOCG	Italy	£42.00
Bonsai Shiraz, Berton Vineyards	Australia	£38.00
Château Fleur de Lisse AC, St Emillion	France	£35.00