



Room All Inclusive

New dishes and seasonal specials are introduced to this menu weekly. Includes a glass of Georges Duboeuf red or white wine.

Lunch served 12noon -2.45pm	Dinner served 5.30pm-7.00pm
2 courses £11.50	2 courses £13.50
3 courses £14.00	3 courses £16.50

Starters

Leek & potato soup (v)

Truffle oil, chives

Pâté & toast

Goosnargh duck liver parfait, orange & pistachio marmalade

Croquette

Salt cod, runny hen's egg, black olive toast

Tandoori

Spiced "Quavers", mango relish, coriander

Mains

Butchers steak (served medium rare)

Pommes frites, peppercorn sauce

Grilled sea bream

"Niçoise" salad, anchovy biscuit

Roast chicken

Goosnargh chicken, "coq au vin" sauce, Cumbrian bacon

Risotto (v)

Saffron, parsley, asparagus

Desserts

Chocolate tart

Honeycomb ice cream

Burnt English cream

Lemon curd, raspberry

Cheese plate

Tasty Lancashire, Swaledale Blue, biscuits & chutney

Ice cream

Selection of homemade ice creams & sorbets

Lunch plates served 12.00noon-2.45pm

Caesar salad £6.50/ £8.50

Parmesan, anchovies /with chicken

Cheeseburger £9.00

Fries, relish

Fish & chips £9.50

Yorkshire caviar, tartare sauce

Optional extras £2.00 each

Warm sourdough bread, carrots with lemon & thyme, homemade chips, green beans & chilli, mash, rocket & Parmesan.

Available to tables of 8 persons or less. Cannot be used in conjunction with any other offer. There is an optional service charge of 10% added to all bills. This is purely optional and if your service has not been amazing then please ask your waiter to remove this charge. All prices are inclusive of VAT. (v) Determines vegetarian dishes.

www.roomrestaurants.com