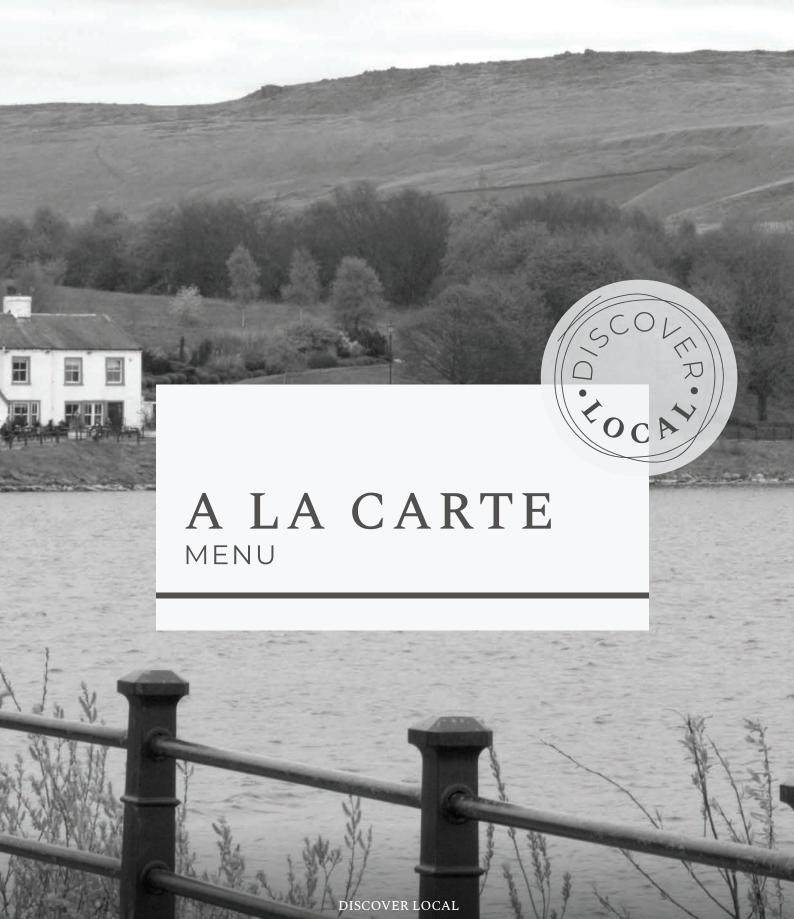
MERCURE

HOTEL



"Hollingworth Lake" is a 130-acre reservoir a short drive away, in Littleborough, Greater Manchester. It was originally built as the main water source for the Rochdale Canal, but developed as a tourist resort from the 1860s. It is now a thriving centre for water sports and other activities. 7.2 miles from Mercure Norton Grange Hotel & Spa.

BRUNCH

Served between 9:30am-12pm. All are available to take away.

SCOPES	Toast and Locally Sourced	24.00
	Reedy's Jam (V, B)	£4.00
Scores.	Filled Bap (B) Choose from Jackwoods of Manchester sausage, egg or bacon	£5.00
SCOPE O'NOCH	Breakfast Basket (V) Toast, mini croissant, mini pain au chocolat and locally sourced Reedy's jam	£5.25

	tocatty sourcea Reedy's Jam	
	LUNCH MENU Served from 12 pm	
	Soup of the Day (B, K, V, VE) Chef's special home-made seasonal soup of the day served with a crispy bread roll and butter	£6.50
	Pea and Mint Falafel (V, VE) With a lemon and garlic vegan mayonnaise	£6.50
	Garlic bread (V, K) Plain Mature Cheddar	£4.50 £5.50
GCOVOCK'	Lancashire Dairy Farm Goats Cheese & Beetroot Salad (V, GF) Cherry tomatoes, basil, pickled onions, cucumber and radish, drizzled with a raspberry vinaigrette	£8.00
	Smoked Haddock Melt in the Middle Fishcake (B) sustainable fish range Served with a wholegrain mustard mayonnaise and lemon wedge	£8.50
	Crispy Southern Fried Chicken Goujons (H, K) Drizzled with a smoky BBQ sauce	£7.50
COLANO CANA	Jackwoods of Manchester BBQ Pork Baby Back Ribs (GF) Slow cooked pork ribs, smothered with BBQ sauce	£7.50
	Chunky Chorizo Chunks Cooked in red wine and honey served with crusty sourdough bread	£8.50
	Sandwiches Cold (24/7) All served with skinny fries, mixed leaf salad and a cho of white or brown bloomer. During nights these choices sandwiches will be served with crisps, not fries	
	Vegan Coronation Chicken (V, VE) With baby gem lettuce	
Scores.	Lancashire Dairy Farm Cheese and Caramelized Red Onion Chutney (V)	

Protein Packed Healthy Classic Tunacado sustainable fish range

Slow Cooked Honey Roasted Jackwood's of Manchester Chicken and Sweetcorn (H) Ham and Wholegrain Mustard Mayonnaise

Hot Sandwiches

Vegan Meatless Balls, Spicy Salsa and Vegan Cheese (V, VE) Served on toasted vegan white/brown bloomer bread	£15.50
The following hot sandwiches are served on toasted so bread, skinny fries and mixed leaf salad	ourdough
Flaked Tuna, Spring Onion & Mature Cheddar Cheese sustainable fish range	£15.50
BBQ Pulled Pork and Crispy Onions	£15.50
Honey Roasted Ham and Applewood Cheese	£15.50
DI77AS	

All served on an 11.5" wood fire pizza base, tomato and herb sauce with Mozzarella

Cheese and Tomato (V)	£15.50
Ultimate Veggie (V)	£15.50
Mushroom, sweetcorn, red onion, pineapple, peppers	
and cherry tomato	
Cajun Chicken (H)	£15.50
Pepperoni	£15.50
Meat Feast	£15.50
Chicken, pepperoni, ham and salami	
CALADO	

Healthy Crispy Chickpea Salad (V, VE)	£15.0
Rocket salad, crispy onions, avocado, bell peppers, pur	mpkin
seeds, cucumber, cherry tomatoes and a romesco dress	ing

Classic Caesar Salad (O, H)	£15.00
Charred organic chicken, Caeser dressing, garlic	
croutons, grated parmesan and baby gem lettuce	
ADD SALMON	£5.00
Crispy Duck Salad	£15.00
Coated in hoisin sauce served on a house salad	

DINNER MENU

Served from 5.00 pm to 10.00pm - Last Orders at 9.45pm

STARTERS

Vegan Chicken Dippers (V, VE, K) Served with a smoky BBQ sauce	£7.50
Hummus and Wild Mushroom (V, VE) With crispy chick peas, crispy onions, sunflower seeds, flat bread and drizzled with herb dressing	£7.50
Chilli and Cheese Nugget Bites (V, K) With sweet chilli sauce	£7.50
Salt and Pepper Squid Served with tartare sauce	£9.00
Buffalo Chicken Wings Coated in a buffalo sauce, drizzled with a blue cheese dressing	£8.00
Bury Black Pudding Bon Bons Served with whole grain mustard mayonnaise	£9.00
Ham Hock Terrine (B) Served with a sticky red onion chutney with toasted sourdough bread	£9.00

MAINS

Peppered Steakless Pasty (V, VE) Served with roasted root vegetables and house salad Beer Battered Fish and Chips (K) Beer Battered Fish and Chips (K) Baked Salmon Supreme (GF) E23.00 Baked Salmon Supreme (GF) E23.00 Baked Salmon Supreme (GF) E23.00 Expected with mushy peas, tartare sauce and charred lemon Baked Salmon Supreme (GF) E23.00 Expected with mustard mash, creamy leek sauce, tenderstem broccoli and crispy pancetta Chicken Rogan Josh (H) E19.00 Chicken Rogan Josh (H) E19.00 Served with rice, naun bread, poppadoms and mango chuncy Honey and Garlic Charred Organic Chicken (GF, O, H) E19.00 Served with green vegetables, creamed mash, tomatoes and a garlic mushroom cream sauce Lamb Tagine Slow cooked lamb, trasted not vegetables, mash portato and lamb gravy Braised Lamb Henry (GF) Solw cooked lamb, trasted not vegetables, mash portato and lamb gravy BURGERS All served on a brioche bun with rocket salad and fries Crispy Halloumi Burger (V) E16.00 E21.00 End the truce, tomato and drizeled with a blue cheese dressing Solw cooked lamb, trasted not vegetables, mash portato and drizeled with spiced salsa Buffalo Organic Chicken Burger (O) Gem lettuce, tomato and drizeled with a blue cheese dressing E18.50 E21.00 E19.00 E21.00 E19.00 E21.00 E22.00 E2	MAINS		FROM THE GRILL	
Con Carne (V, VE, GF) Served with busmatr rice and tortilla chips Peppered Steakless Pasty (V, VE) Served with roasted root vegetables and house salad Beer Battered Fish and Chips (K) Steak bush waspe Served with mushy peas, tartare sauce and charred lemon Baked Salmon Supreme (GF) Steak bush waspe Served with mushy peas, tartare sauce and charred lemon Baked Salmon Supreme (GF) Steak bush waspe Served with mushy peas, tartare sauce and charred lemon Baked Salmon Supreme (GF) Steak bush waspe Served with with wholegrain mustard mash, creamy leek sauce, tenderstem brocol and crispy pancetta Chicken Rogan Josh (H) Sterved with rice, naam bread, poppadoms and mange chattery Honey and Garlic Charred Organic Chicken (GF, O, H) Sterved with green vegetables, creamed mash, tomatoes and a garlic mushroom cream sauce Lamb Tagine Slow cooked lamb infused in a sweet, spiced tomatto sauce with chick peas and apricots served with a Monrecan couse cous cous Braised Lamb Henry (GF) Slow cooked lamb, roasted root vegetables, mash potato and lamb gravy BURGERS All served on a brioche bun with rocket salad and fries Crispy Halloumi Burger (V) Show cooked lamb, roasted root vegetables, mash potato and lamb gravy BURGERS All served on a brioche bun with rocket salad and fries Crispy Halloumi Burger (V) Show cooked lamb, roasted root vegetables, mash potato and lamb gravy BURGERS All served on a brioche bun with rocket salad and fries Crispy Halloumi Burger (V) Show cooked lamb, roasted root vegetables, mash potato and lamb gravy Served with a vegan ice cream Mango Delice (V, VE) With mango and passofrait sorbet Mixed ice cream (GF, B) Served with a vegan ice cream Mango Delice (V, VE) With mango and passofrait sorbet Mixed ice cream and raisin gel Mixed ice cream and raisin gel Mixed ice cream and raisin gel Mixed Berry Frangipane Served with substance and varilla ice cream Combine true, tomato and drized with a blue cheese dressing Smoky Grange Beef Burger Salone vegetables, characed whorks of languages,	0		All served with grilled mushrooms, tomato, chunk	
Peppered Steakless Pasty (V, VE) Screed with rousted root vegetables and house salad Beer Battered Fish and Chips (K) Served with mushy peas, tarrare sauce and charred lemon Baked Salmon Supreme (GF) Served with mushy peas, tarrare sauce and charred lemon Baked Salmon Supreme (GF) Served with wholegrain mustard mash, creamy leek sauce, tenderstern broccoli and crispy pancetta Chicken Rogan Josh (H) Served with rice, naan bread, poppadoms and mango chutney Chicken (GF, O, H) Served with green vegetables, creamed mash, tomatoes and a gartic mushroom cream sauce Lamb Tagine Slow cooked lamb infused in a sweet, spiced tomato sauce with chick peas and apricots served with a Moroccan cous cous Braised Lamb Henry (GF) Served with green vegetables, mush potato and lamb gravy BURGERS All served on a brioche bun with rocket salad and fries Crispy Halloumi Burger (V) Rossted red peppers, gem lettuce, tomato and drizeled with a blue cheese dressing Smoky Grange Beef Burger Schoel Streed, with gave and a damila ice cream Smoky Grange Beef Burger \$21.00 Sobred with green lettuce, tomato and drizeled with a blue cheese dressing Smoky Grange Beef Burger \$21.00 Sobred with green lettuce, tomato and smoky BBQ sauce \$21.00 Sobred with green lettuce, tomato and smoky BBQ sauce \$21.00 Sobred with green vegetables, reamed mash, tomato and drizeled with a blue cheese dressing Smoky Grange Beef Burger \$21.00 Sobred with green vegetables, reamed mash, tomato and drizeled with a blue cheese dressing \$21.00 Sobred with green vegetables, reamed with a blue cheese dressing \$21.00 Sobred with green vegetables, reamed mash, tomato and drizeled with a blue cheese dressing \$21.00 Sobred with green vegetables, reamed with a blue cheese dressing \$21.00 Sobred with green vegetables, reamed mash, tomato and drizeled with a blue cheese dressing \$21.00 Sobred with green vegetables, reamed mash, tomato and drizeled with a blue cheese dressing \$21.00 Sobred with green vegetables, reamed mash, tomato and drizeled with a blue	Con Carne (V, VE, GF)	£18.00		£30.00
Beer Battered Fish and Chips (k) £19.00 **Soz Rump steak (GF, B) £228.0 **Soz Rump steak (GF, B) £28.0 **Soz Rump steak (GF, B) £28.0 **Soz Rump steak (GF, B) £28.0 **Soz Rump steak (GF, B) £228.0 **Soz Rump steak (GF, B) £24.2 **Chukky Chips (V, VE) £4.2 **Chukky Chips (V, VE) £4.2 **Garlic Bread (V) £4.2 **Chunky Chips (V, VE) £4.2 **Chunky Chips (V, VE) £4.2 **Garlic Bread (V) £4.2 **Chunky Chips (V, VE) £4.2 **Garlic Bread (V) £4.2 **Chunky Chips (V, VE) £4.2 **Chunky Chips (V, VE) £4.2 **Chunky Chips (V, VE) £4.2 **Garlic Bread (V) £4.2 **Chunky Chips (V, VE) £4.2 **Garlic Bread (V) £4.2 **Chunky Chips (V, VE) £	Peppered Steakless Pasty (V, VE)	£18.00	40z chicken, 40z rump steak, 2 sausages, 40z gamma	
SIDES Side Salman Supreme Side Salman Supreme Side Salman Supreme Salman Sup	Served with roasted root vegetables and house salad		8oz Gammon steak (GF, B)	£21.00
Baked Salmon Supreme (GF) £23.00 Fries (V, VE) £4.2 With wholograin mustard mash, creamy leek sauce, tenderstem broccoli and crispy pancetta Garlic Bread (V) £4.5 Served with rice, naan bread, poppadoms and mango chutney Cous Cous (V) £4.2 Honey and Garlic Charred Organic Chicken (GF, O, H) £19.00 Lamb Tagine £21.00 Slow cooked lamb infused in a sweet, spiced tomato sauce with chick peas and apricots served with a Moroccan cous cous Braised Lamb Henry (GF) £21.00 Slow cooked lamb, rousted root vegetables, mash potato and lamb gravy BURGERS All served on a brioche bun with rocket salad and fries Crispy Halloumi Burger (V) £16.00 Rousted red peppers, gem lettuce, tomato and drizzled with a blue cheese dressing Smoky Grange Beef Burger £21.00 Sox beef burger, charred chorizo, jalapenos, Mexican cheese, gem lettuce, tomato and snoky BBQ sauce Box beef burger, charred chorizo, jalapenos, Mexican cheese, gem lettuce, tomato and snoky BBQ sauce All cricken GGF, O, H) £12.00 Fries (V, VE) £4.2 Chunky Chips (V, VE) £4.2 Garlic Bread (V) £4.5 Garlic Bread (V) £4.5 Garlic Bread with Cheese (V) £4.2 Cous Cous (V) £4.2 Cous Cous (V) £4.2 Cous Cous (V) £4.2 Cous Cous (V) £4.2 Healthy House Salad (V, VE, GF) £4.2 Healthy Seasonal Greens (V, GF) £4.2 Banana Sticky Toffee Pudding (V, VE) £8.5 Served with a vegan ice cream (GF, V, K) Selection of vanilla, chocolate and strawberry Lemon and Raspberry Parfait £8.5 Served with custard cream and raisin gel Mixed Berry Frangipane £8.5 Served with disconference and vanilla ice cream £8.5 Cous Cous (V) £4.2 Mash Potato (V, GF) £4.2 Mango Delice (V, VE)	sustainable fish range	£19.00	8oz Rump steak (GF, B)	£28.00
With wholegrain mustard mash, creamy leek sauce, tenderstem broccoli and crispy pancetta Chicken Rogan Josh (H) £19.00 Garlic Bread (V) £4.5 Served with rice, naan bread, poppadoms and mango chutney Honey and Garlic Charred Organic Chicken (GF, O, H) £19.00 Gould the served with green vegetables, creamed mash, tomatoes and a garlic mushroom cream sauce Lamb Tagine £21.00 Slow cooked lamb infused in a sweet, spiced tomato sauce with chick peas and apricots served with a Moroccan cous cous Baraised Lamb Henry (GF) £21.00 Slow cooked lamb, roasted root vegetables, mash potato and lamb gravy BURGERS All served on a brioche bun with rocket salad and fries Crispy Halloumi Burger (V) £16.00 Roasted red peppers, gem lettuce, tomato and drizzled with spiced salsa Buffalo Organic Chicken Burger (O) £19.00 Gem lettuce, tomato and drizzled with a blue cheese dressing Smoky Grange Beef Burger £21.00 Soz beef burger, charred chorizo, jalapenos, Mexican cheese, gem lettuce, tomato and smoky BBQ sauce Chunky Chips (V, VE) £4.2 Chunky Chips (V, VE) £4.2 Carlic Bread (V) £4.2 Cous Cous (V) £4.2 Cous Cous (V) £4.2 Cous Cous (V) £4.2 Cous Cous (V) £4.2 Onion Rings (V) £4.2 Healthy House Salad (V, VE, GF) £4.2 Healthy Seasonal Greens (V, GF) £5.0 DESSERTS Banana Sticky Toffee Pudding (V, VE) £8.5 Served with a vegan ice cream Mango Delice (V, VE) £8.5 With mango and passionfruit sorbet Mixed ice cream (GF, V, K) Selection of vanilla, chocolate and strawberry Lemon and Raspberry Parfait £8.5 Served with raspberry coulis and lemon cream Rum and Raisin Custard Tart £8.5 Served with aduo of coulis and vanilla ice cream Lotus Biscoff Cheesecake \$8.5 Served with Biscoff sauce and vanilla ice cream Lotus Biscoff Cheesecake \$8.5 Served with calery stick, butter, grapes, churney and crackers			SIDES	
With wholegrain mustard mash, creamy leek sauce, tenderstem broccoli and crispy pancetta Chicken Rogan Josh (H) £19.00 Garlic Bread with Cheese (V) £5.5 Served with rice, nam bread, poppadoms and mango chutney Cous Cous (V) £4.2 Honey and Garlic Charred Organic Chicken (GF, O, H) £19.00 Served with green vegetables, creamed mash, tomatoes and a garlic mushroom cream sauce Healthy House Salad (V, VE, GF) £4.2 Lamb Tagine £21.00 Slow cooked lamb infused in a sweet, spiced tomato sauce with chick peas and apricots served with a Moroccan cous cous Braised Lamb Henry (GF) £21.00 Slow cooked lamb, roasted root vegetables, mash potato and lamb gravy Burgers All served on a brioche bun with rocket salad and fries Crispy Halloumi Burger (V) £16.00 Roasted red peppers, gem lettuce, tomato and drizzled with spiced salsa Buffalo Organic Chicken Burger (O) £19.00 Gem lettuce, tomato and drizzled with a blue cheese dressing Smoky Grange Beef Burger £21.00 Soz beef burger, charred chorizo, jalapenos, Mexican cheese, gem lettuce, tomato and smoky \$B\$Q sauce Chunky Chips (V, VE) £4.2 Garlic Bread (V) £4.2 Carlic Bread with Cheese (V) £5.5 Sarlic Bread with Cheese (V) £4.2 Cous Cous (V) £4.2 Onion Rings (V) £4.2 Healthy Seasonal Greens (V, GF) £4.2 Healthy Seasonal Greens (V, VE) £8.5 Served with a vegan ice cream (V, VE) £8.5 Served with a vegan ice cream (F, V, K) Selection of vanilla, chocolate and strawberry Lemon and Raspberry Parfait Served with calon of coulis and lemon cream Rum and Raisin Custard Tart Served with calon of coulis and vanilla ice cream Lotus Biscoff Cheesecake Served with Biscoff Sauce and vanilla ice cream Lotus Biscoff Cheesecake Served with Biscoff Sauce and vanilla ice cream Cheese, gem lettuce, tomato and smoky \$B\$Q sauce	*	£23.00	Fries (V, VE)	£4.25
tenderstem broccoli and crispy pancetta Chicken Rogan Josh (H) Served with rice, naan bread, poppadoms and mango churney Honey and Garlic Charred Organic Chicken (GF, O, H) Served with green vegetables, creamed mash, tomatoes and a garlic mushroom cream sauce Lamb Tagine Lamb Tagine Slow cooked lamb infused in a sweet, spiced tomato sauce with chick peas and apricots served with a Moroccan cous cous Braised Lamb Henry (GF) Slow cooked lamb, roasted root vegetables, mash potato and lamb gravy BURGERS All served on a brioche bun with rocket salad and fries Crispy Halloumi Burger (V) Roasted red peppers, gem lettuce, tomato and drizzled with a blue cheese dressing Smoky Grange Beef Burger Soz beef burger, charred chorizo, jalapenos, Mexican cheese, gem letruce, tomato and smoky BBQ sauce Served with rocker grapes, churney and create with capture, tomato and smoky BBQ sauce Garlic Bread (V) Served with Cheese (V) Scalic Bread with Chees	- The state of the		Chunky Chips (V, VE)	£4.25
Served with rice, naan bread, poppadoms and mango chumey Honey and Garlic Charred Organic Chicken (GF, O, H) Served with green vegetables, creamed mash, tomatoes and a garlic mushroom cream sauce Lamb Tagine Slow cooked lamb infused in a sweet, spiced tomato sauce with chick peas and apricots served with a Moroccan cous cous Braised Lamb Henry (GF) Slow cooked lamb, roasted root vegetables, mash potato and lamb gravy BURGERS All served on a brioche bun with rocket salad and fries Crispy Halloumi Burger (V) Roasted red peppers, gem lettuce, tomato and drizzled with spiced salsa Buffalo Organic Chicken Burger (O) Gem lettuce, tomato and drizzled with a blue cheese dressing Smoky Grange Beef Burger Soz beef burger, charred chorizo, jalapenos, Mexican cheese, gem lettuce, tomato and smoky BBQ sauce Mash Potato (V, GF) 54.2 Cous Cous (V) Onion Rings (V) Healthy House Salad (V, VE, GF) Healthy House Salad (V, VE, GF) Steved with a vegan ice cream DESSERTS Banana Sticky Toffee Pudding (V, VE) Served with a vegan ice cream Mango Delice (V, VE) With mango and passionfruit sorbet Mixed ice cream (GF, V, K) Selection of vanilla, chocolate and strawberry Lemon and Raspberry Parfait Served with raspberry coulis and lemon cream Rum and Raisin Custard Tart Served with a duo of coulis and vanilla ice cream Mixed Berry Frangipane Served with a foucistand ream and raisin gel Mixed Berry Frangipane Served with a duo of coulis and vanilla ice cream Lotus Biscoff Cheesecake Served with a duo of coulis and vanilla ice cream Lotus Biscoff Cheesecake Served with served with celery stick, butter, grapes, chutney and crackers			Garlic Bread (V)	£4.50
Served with rice, naan bread, poppadoms and mango chutney Honey and Garlic Charred Organic Chicken (GF, O, H) Served with green vegetables, creamed mash, tomatoes and a garlic mushroom cream sauce Lamb Tagine Slow cooked lamb infused in a sweet, spiced tomato sauce with chick peas and apricots served with a Moroccan cous Braised Lamb Henry (GF) Slow cooked lamb, roasted root vegetables, mash potato and lamb gravy BURGERS All served on a brioche bun with rocket salad and fries Crispy Halloumi Burger (V) Roasted red peppers, gem lettuce, tomato and drizzled with spiced salsa Buffalo Organic Chicken Burger (O) Gem lettuce, tomato and drizzled with a blue cheese dressing Smoky Grange Beef Burger Soz beef burger, charred chorizo, jalapenos, Mexican cheese, gem lettuce, tomato and smoky BBQ sauce Mash Potato (V, GF) \$4.2 Cous Cous (V) \$4.2 Chealthy House Salad (V, VE, GF) \$4.2 Bealthy Healthy House Salad (V, VE, GF) \$4.2 Bealthy House Salad (V, VE, GF) \$4.2 Bealthy Healthy House Salad (V, VE, GF) \$4.2 Bealthy Healthy House Salad (V, VE, GF) \$4.2 Bealthy Healthy Hea	Chicken Rogan Josh (H)	£19.00	Garlic Bread with Cheese (V)	£5.50
Honey and Garlic Charred Organic Chicken (GF, O, H) Served with green vegetables, creamed mash, tomatoes and a garlic mushroom cream sauce Lamb Tagine Slow cooked lamb infused in a sweet, spiced tomato sauce with chick peas and apricots served with a Moroccan cous cous Braised Lamb Henry (GF) Slow cooked lamb, roasted root vegetables, mash potato and lamb gravy BURGERS All served on a brioche bun with rocket salad and fries Crispy Halloumi Burger (V) Roasted red peppers, gem lettuce, tomato and drizzled with spiced salsa Buffalo Organic Chicken Burger (O) Gem lettuce, tomato and drizzled with a blue cheese dressing Smoky Grange Beef Burger Spinon Sticky Toffee Pudding (V, VE) Served with a vegan ice cream Mango Delice (V, VE) With mango and passionfruit sorbet Mixed ice cream (GF, V, K) Selection of vanilla, chocolate and strawberry Lemon and Raspberry Parfait Served with raspberry coulis and lemon cream Rum and Raisin Custard Tart Served with a duo of coulis and vanilla ice cream Served with a duo of coulis and vanilla ice cream Mixed Berry Frangipane Served with a duo of coulis and vanilla ice cream Served with Biscoff Cheesecake Served with Biscoff Sauce and vanilla ice cream Cheese, gem lettuce, tomato and smoky BBQ sauce Smoky Grange Reference State Substitute, tomato and smoky BBQ sauce DESSERTS Healthy House Salad (V, VE, GF) E4.2. Healthy House Salad (V, VE, GF) Healthy House Salad (V, VE, GF) State Healthy House Salad (V, VE, GF) Healthy House Salad (V, VE, GF) State Healthy House Salad (V, VE, GF) Healthy Healthy House Salad (V, VE, GF) State Thealthy Healthy House Salad (V, VE, GF) State Thealthy Healthy House Salad (V, VE) Banana Sticky Toffee Pudding (V, VE) Served with a vegan ice ream Mango Delice (V, VE) Mixed ice cream (GF, V, K) Selection of vanilla, chocolate and strawberry Lemon and Raspberry Parfait Served with a duo			Mash Potato (V, GF)	£4.25
Chicken (GF, O, H) Served with green vegetables, creamed mash, tomatoes and a garlic mushroom cream sauce Lamb Tagine Slow cooked lamb infused in a sweet, spiced tomato sauce with chick peas and apricots served with a Moroccan cous cous Braised Lamb Henry (GF) Slow cooked lamb, roasted root vegetables, mash potato and lamb gravy BURGERS All served on a brioche bun with rocket salad and fries Crispy Halloumi Burger (V) Roasted red peppers, gem lettuce, tomato and drizzled with spiced salsa Buffalo Organic Chicken Burger (O) Gem lettuce, tomato and drizzled with a blue cheese dressing Smoky Grange Beef Burger Solved with spiced salsa Smoky Grange Beef Burger Solved with spiced salsa bear of the spiral spice of the spiral spiral spiral spiral spice of the spiral	mango chutney		Cous Cous (V)	£4.25
Served with green vegetables, creamed mash, tomatoes and a garlic mushroom cream sauce Lamb Tagine Slow cooked lamb infused in a sweet, spiced tomato sauce with chick peas and apricots served with a Moroccan cous cous Braised Lamb Henry (GF) Slow cooked lamb, roasted root vegetables, mash potato and lamb gravy BURGERS All served on a brioche bun with rocket salad and fries Crispy Halloumi Burger (V) Roasted red peppers, gem lettuce, tomato and drizzled with spiced salsa Buffalo Organic Chicken Burger (O) Gem lettuce, tomato and drizzled with a blue cheese dressing Smoky Grange Beef Burger Smoky Grange Beef Burger Served with spiced salsa table cheese gem lettuce, tomato and smoky BBQ sauce Healthy Seasonal Greens (V, VE) Selection of wall they regan ice cream Mango Delice (V, VE) Served with a vegan ice cream Mixed ice cream (GF, V, K) Selection of vanilla, chocolate and strawberry Lemon and Raspberry Parfait Served with raspberry coulis and lemon cream Rum and Raisin Custard Tart Served with custard cream and raisin gel Mixed Berry Frangipane Served with a duo of coulis and vanilla ice cream Lotus Biscoff Cheesecake Served with Biscoff sauce and vanilla ice cream Cheese, gem lettuce, tomato and smoky BBQ sauce Served with celery stick, butter, grapes, chutney and crackers	Honey and Garlic Charred Organic		Onion Rings (V)	£4.25
Lamb Tagine Lamb Tagine Slow cooked lamb infused in a sweet, spiced tomato sauce with chick peas and apricots served with a Moroccan cous cous Braised Lamb Henry (GF) Slow cooked lamb, roasted root vegetables, mash potato and lamb gravy BURGERS All served on a brioche bun with rocket salad and fries Crispy Halloumi Burger (V) Roasted red peppers, gem lettuce, tomato and drizzled with a blue cheese dressing Buffalo Organic Chicken Burger (O) Smoky Grange Beef Burger Smoky Grange Beef Burger Sorved with spiced salsa Healthy Seasonal Greens (V,GF) £21.00 DESSERTS Banana Sticky Toffee Pudding (V, VE) Served with a vegan ice cream Mango Delice (V, VE) With mango and passionfruit sorbet Mixed ice cream (GF, V, K) Selection of vanilla, chocolate and strawberry Lemon and Raspberry Parfait Served with raspberry coulis and lemon cream Rum and Raisin Custard Tart Served with a duo of coulis and vanilla ice cream Lotus Biscoff Cheesecake Served with Biscoff sauce and vanilla ice cream Cheese and Biscuit Served with celery stick, butter, grapes, chutney and crackers		£19.00	Healthy House Salad (V, VE, GF)	£4.25
Slow cooked lamb infused in a sweet, spiced tomato sauce with chick peas and apricots served with a Moroccan cous cous Braised Lamb Henry (GF) £21.00 Slow cooked lamb, roasted root vegetables, mash potato and lamb gravy BURGERS All served on a brioche bun with rocket salad and fries Crispy Halloumi Burger (V) £16.00 Roasted red peppers, gem lettuce, tomato and drizzled with spiced salsa Buffalo Organic Chicken Burger (O) £19.00 Gem lettuce, tomato and drizzled with a blue cheese dressing Smoky Grange Beef Burger £21.00 Sove dead lamb infused in a sweet, spiced tomato served with a vegan ice cream Mango Delice (V, VE) With mango and passionfruit sorbet Mixed ice cream (GF, V, K) Selection of vanilla, chocolate and strawberry Lemon and Raspberry Parfait Served with raspberry coulis and lemon cream Rum and Raisin Custard Tart Served with custard cream and raisin gel Mixed Berry Frangipane Served with a duo of coulis and vanilla ice cream Lotus Biscoff Cheesecake Served with Biscoff sauce and vanilla ice cream Cheese, gem lettuce, tomato and smoky BBQ sauce Served with custard, cream and raisin sel Lotus Biscoff Sauce and vanilla ice cream Served with liscoff sauce and vanilla ice cream Served with celery stick, butter, grapes, chutney and crackers			Healthy Seasonal Greens (V,GF)	£5.00
Banana Sticky Toffee Pudding (V, VE) Slow cooked lamb, roasted root vegetables, mash potato and lamb gravy BURGERS All served on a brioche bun with rocket salad and fries Crispy Halloumi Burger (V) Roasted red peppers, gem lettuce, tomato and drizzled with spiced salsa Buffalo Organic Chicken Burger (O) Gem lettuce, tomato and drizzled with a blue cheese dressing Smoky Grange Beef Burger Smoky Grange Beef Burger Smoky Grange Beef Burger \$\frac{\partial}{\partial} \frac{\partial}{\partial} \	Slow cooked lamb infused in a sweet, spiced tomato	£21.00	DESSERTS	
Slow cooked lamb, roasted root vegetables, mash potato and lamb gravy BURGERS All served on a brioche bun with rocket salad and fries Crispy Halloumi Burger (V) Roasted red peppers, gem lettuce, tomato and drizzled with spiced salsa Buffalo Organic Chicken Burger (O) Gem lettuce, tomato and drizzled with a blue cheese dressing Smoky Grange Beef Burger Some lettuce, tomato and smoky BBQ sauce Mixed ice cream (GF, V, K) Selection of vanilla, chocolate and strawberry Lemon and Raspberry Parfait Served with raspberry coulis and lemon cream Rum and Raisin Custard Tart Served with custard cream and raisin gel Mixed Berry Frangipane Served with a duo of coulis and vanilla ice cream Lotus Biscoff Cheesecake Served with Biscoff sauce and vanilla ice cream Cheese and Biscuit Served with celery stick, butter, grapes, chutney and crackers	Moroccan cous cous	\$21.00		£8.50
All served on a brioche bun with rocket salad and fries Crispy Halloumi Burger (V) Roasted red peppers, gem lettuce, tomato and drizzled with spiced salsa Buffalo Organic Chicken Burger (O) Gem lettuce, tomato and drizzled with a blue cheese dressing Smoky Grange Beef Burger Selection of vanilla, chocolate and strawberry Lemon and Raspberry Parfait Served with raspberry coulis and lemon cream Rum and Raisin Custard Tart Served with custard cream and raisin gel Mixed Berry Frangipane Served with a duo of coulis and vanilla ice cream Lotus Biscoff Cheesecake Served with Biscoff sauce and vanilla ice cream Cheese and Biscuit Served with celery stick, butter, grapes, chutney and crackers	Slow cooked lamb, roasted root vegetables,	£21.00	Mango Delice (V, VE)	£8.50
Crispy Halloumi Burger (V) £16.00 Roasted red peppers, gem lettuce, tomato and drizzled with spiced salsa Buffalo Organic Chicken Burger (O) £19.00 Gem lettuce, tomato and drizzled with a blue cheese dressing Smoky Grange Beef Burger Son beef burger, charred chorizo, jalapenos, Mexican cheese, gem lettuce, tomato and smoky BBQ sauce Lemon and Raspberry Parfait Served with raspberry coulis and lemon cream Rum and Raisin Custard Tart Served with custard cream and raisin gel Mixed Berry Frangipane Served with a duo of coulis and vanilla ice cream Lotus Biscoff Cheesecake Served with Biscoff sauce and vanilla ice cream Cheese and Biscuit Served with celery stick, butter, grapes, chutney and crackers		nd fries		£6.00
Roasted red peppers, gem lettuce, tomato and drizzled with spiced salsa Buffalo Organic Chicken Burger (O) Gem lettuce, tomato and drizzled with a blue cheese dressing Smoky Grange Beef Burger Soz beef burger, charred chorizo, jalapenos, Mexican cheese, gem lettuce, tomato and smoky BBQ sauce Rum and Raisin Custard Tart Served with custard cream and raisin gel Mixed Berry Frangipane Served with a duo of coulis and vanilla ice cream Lotus Biscoff Cheesecake Served with Biscoff sauce and vanilla ice cream £12.0 Cheese and Biscuit Served with celery stick, butter, grapes, chutney and crackers				£8.50
Buffalo Organic Chicken Burger (O) Gem lettuce, tomato and drizzled with a blue cheese dressing Smoky Grange Beef Burger 80z beef burger, charred chorizo, jalapenos, Mexican cheese, gem lettuce, tomato and smoky BBQ sauce Mixed Berry Frangipane Served with a duo of coulis and vanilla ice cream Lotus Biscoff Cheesecake Served with Biscoff sauce and vanilla ice cream Cheese and Biscuit Served with celery stick, butter, grapes, chutney and crackers	Roasted red peppers, gem lettuce, tomato and	210.00		£8.50
Aressing Lotus Biscoff Cheesecake Served with Biscoff sauce and vanilla ice cream Smoky Grange Beef Burger 80z beef burger, charred chorizo, jalapenos, Mexican cheese, gem lettuce, tomato and smoky BBQ sauce Lotus Biscoff Cheesecake Served with Biscoff sauce and vanilla ice cream Screed with Biscoff sauce and vanilla ice cream Served with celery stick, butter, grapes, chutney and crackers	Buffalo Organic Chicken Burger (O)	£19.00	. 0 .	£8.50
80z beef burger, charred chorizo, jalapenos, Mexican cheese, gem lettuce, tomato and smoky BBQ sauce Served with celery stick, butter, grapes, chutney and crackers				£8.50
	80z beef burger, charred chorizo, jalapenos, Mexican		Served with celery stick, butter, grapes, chutney and crackers	£12.00

FROM THE GRILL

Locally produced
Locally sourced
Locally anchored
from our region, to you

Immerse yourself in the flavours that define our hotel



If you suffer from a food related allergy or intolerance, please let us know.

Allergen information for this menu is available on request.

Foods described in this menu are prepared in a kitchen that handles gluten, nuts and other allergens that are prepared All prices in GBP include current VAT and service.

Please note that all items are available for room service delivery: a £5 tray charge will be added to your bill.