



À LA CARTE MENU

# À La Carte Menu

(B) - Traditional British dishes (K) Under-12s eat half-price (small portions available) (V) Suitable for vegetarians  
(VE) Suitable for vegans (GF) Gluten-free (21) Planet 21 balanced diets & sustainable produce  
(L) Local Produce (24/7) Available all day and night (O) - Organic Produce

## BRUNCH

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

Toast & Preserves (V) £3.50

Filled Bap (B)  
Choose from sausage, egg or bacon £4.50

Breakfast Basket (V)  
Toast, mini croissant, mini pain au  
chocolat and jam £4.50

## LUNCH MENU

Served from 12 pm

Soup of the Day (B, K, V, VE, 24/7)  
Chef's special home-made seasonal soup  
of the day served with warm crusty bread  
roll and vegetable spread / butter £6.00

Garlic Bread (V, K)  
Plain £4.00  
With Mature Cheddar £5.00

Chicken Goujons (K)  
Hickory barbecue dipping sauce £6.00

Caesar Fries  
Skin on fries, garlic aioli, grated parmesan £6.00

Pizza Fries (K)  
Skin on fries, tomato and basil sauce,  
pepperoni, mozzarella £6.00

Hot Smoked Mackerel Fillet  
fennel slaw, horseradish cream £7.00

Chicken and Herb Terrine (B)  
Flame roasted tomato chutney, croutes £7.00

## Sandwiches Cold

All served on with white or brown bloomer,  
leaf salad and skinny fries £9.00

Chicken Caesar, and Cos Lettuce  
Mature Cheddar Savoury with  
Spring Onion (B, V)

Roasted Vegetable and Hummus (V, VE)

Tuna Crunch with Onion and Peppers  
Ham and Coarse Grain Mustard  
and Cos Lettuce (B)

## Hot Panini

All served on toasted ciabatta with leaf  
salad and skinny fries £13.00

Chicken, Mozzarella and Pesto  
French Brie, Bacon and Cranberry  
Pulled Pork, Chilli and Onion  
Tomato, Mozzarella and Basil

## Pizzas

All served on a 12" pizza base, tomato  
and herb sauce with mozzarella

Four Cheese  
Stuffed crust (V)  
£12.00

Vegan Jack Fruit  
Onions, vegan pepperoni, vegan  
barbecue sauce (VE)  
£13.00

Pepperoni  
£14.50

Barbeque Chicken  
£14.50

## DINNER MENU

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

## Small Plates

£7.00 each or three for £18.00

Chilli Mango Prawns (21)  
Tamarind dipping sauce

Chicken and Herb Terrine (B)  
Flame roasted tomato chutney, croutes

Mrs Kirkham's Lancashire Cheese  
and Bury Black Pudding Stack (B, L)  
Tangy brown sauce

Peri Peri Spiced Chicken Wings  
Lemon chilli glaze

Greek Mezzee  
Olives, falafel, tzatziki, hummus, pitta bread

Hot Smoked Mackerel (B, 21, GF)  
Fennel slaw, horseradish cream

## Vegan small plates

Sweet Potato Falafel (GF, VE)  
mango chutney, micro herbs

Vegan Mince Nachos (GF, VE)  
guacamole, salsa, pomegranate

## Mains

Charred Organic Chicken Fillet (GF, O)  
Organic ratatouille, sauté potatoes,  
chive oil £16.00

Beer-Battered Fish and Chips (B, 21)  
Mushy peas, tartare sauce, lemon £16.00

Slow braised Lamb madras  
Basmati rice, mini naan bread,  
mango chutney £16.00

“Sustainable” Fish of the Day (21, GF, B)  
New season potatoes, seasonal  
vegetables, dill cream sauce £18.50

Pennine Twin Steak Burger (L)  
Butchers steak mince, smoked cheddar,  
smoked bacon, dill pickle, gem leaf, beef  
tomato and burger sauce with skin on fries £17.50

Jack Woods of Manchester Pork  
Sausages (B, L)  
Real ale onion gravy, parsley mash £16.50

Lemongrass and Lime Leaf  
Pork Loin (GF)  
Stir fried vegetables, Pak choi £17.50

## Vegan

“Vegan” Crispy Chicken Burger (VE)  
Vegan peppered mayo, gem leaf, tomato,  
sweet potato fries £15.00

Organic Penne Pasta (VE, O)  
Arrabbiata sauce, vegan cheese £13.00

Mushroom and Leek Pie (GF, VE)  
Mushy peas, parmentier crisp potatoes £15.00

## “Grill with a Thrill”

All served with twice cooked fat chips,  
grilled tomato, mushrooms, tenderstem  
broccoli and rocket salad

8oz Rib Eye Steak (B)  
£24.00  
(£5.00 supplement in case of prepaid dinner)

8oz Jerk Spiced Gammon Steak,  
Charred Pineapple (GF)  
£16.00

8oz Garlic and Rosemary Butterfly  
Organic Chicken Fillet (GF)  
£16.00

6oz Mexican Chilli and Orange  
Swordfish Steak (N)  
£24.00  
(£5.00 supplement in case of prepaid dinner)

## Sauces £2.00

Peppercorn, red wine and rosemary, garlic herb  
butter, blue cheese

## Salads

Classic Greek (V, GF)  
Feta cheese, olives, cucumber, cherry  
tomato, cos lettuce, tzatziki  
£11.00

Classic Chicken Caesar  
Charred organic chicken, Caesar  
dressing, croutons, grated parmesan  
£13.00

Grange House Salad  
Strawberry, spinach and avocado dressed  
with classic salad vinaigrette  
£11.50

Add  
Grilled Haloumi - £3.50  
Add Chicken - £4.50

## Sides

Skinny fries (V) £4.00

Twice cooked fat chips (V, VE) £4.00

Beer battered onion rings (V) £4.00

House salad with balsamic glaze (V, V+, GF) £3.50

Garlic ciabatta bread (V) £4.00

Garlic ciabatta bread with mature cheddar (V) £4.50

Tenderstem broccoli with garlic herb  
butter (V, GF) £4.00

Truffle roasted new potatoes (V, GF) £4.00

## Desserts

Sticky Toffee Pudding (B)  
Toffee sauce, vanilla pod ice cream £7.50

Lemon Cheesecake  
Mango coulis, fresh strawberries £7.50

Apple Stuffed Beignets  
Cherry dipping sauce £7.50

Selection of English Cheese and  
Artisan Biscuits (B)  
House chutney, celery, grapes £9.50

Selection of Premium Ice Cream (GF)  
Vanilla pod, chocolate, strawberry £6.00

## Vegan

Banoffee Pie (GF, VE)  
Dark chocolate shavings £7.50

Vegan Chocolate Fudge Cake (VE)  
Vegan vanilla ice cream £7.50

Fresh Fruit Salad (GF, VE)  
Vegan vanilla ice cream £5.50

## Planet 21

Mercure is part of AccorHotels, who have been committed to redefining boundaries for many years. The Planet 21 programme demonstrates the group's ambitious goals for 2022, based around four strategic priorities: involve its customers, work with local communities, work with its employees and innovate with its partners. Two key issues to tackle will be food and buildings.

### Plant for the planet

We ask our customers to reuse their towels. Savings made on water and energy are used to fund tree planting. One tree is planted every minute.

### Eco design

Mercure offers eco-designed beds made from wood sourced from sustainably managed forests (FSC certified), as well as bedspreads and pillowcases made from recycled bottles. Eco-certified soap, shower gel and shampoo is available in our rooms. Also, environmentally friendly, eco-certified cleaning products.

### Sexual exploitation of children

For many years, all of AccorHotels' brands have been committed to the fight against the sexual exploitation of children. Our teams are devoted to fighting against this evil and encourage their customers to do the same.

### Healthy and sustainable food

The group is committed to offering healthy, balanced and high-quality food. We use products grown in our kitchen gardens, local products, etc. We are also committed to reducing food waste and banning the use of overfished species in our restaurants.



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.