

## WHITE WINE

	175ml	250ml	Bottle
<b>Nuevo Extremo Sauvignon Blanc – Chile</b>	3.90	5.30	15.00
Fantastic example of the crisp, citrus led sauvignon blanc, with a lovely juicy acidity			
<b>Oddsocks Chenin, Semillion, Chardonnay – Australia</b>	4.00	5.50	15.50
This New World 'triple blend' style is full of aromas of fresh passion fruit and integrates superbly with the lovely limey and citrusy flavours, bringing out the best characteristic of each variety used			
<b>Col di Sotto Pinot Grigio, Veneto – Italy</b>	4.20	5.70	16.00
A delicious, silky white, with pear, apple and notes of honey and almond			
<b>Casa Solera Chenin Blanc – Argentina</b>	4.40	5.90	17.50
Bright, fresh and clean with lively citrus fruit characters, ripe fruit on the palate, leading to crisp acidity on the finish			
<b>Cotes de Gascogne Blanc, Guilhem – S France</b>			18.00
Fresh and light. A lot of firm, tangy apple, pear, and quince aromatic intensity. A crisp delight. The flavours confirm the aromas. Very juicy. Great acidity			
<b>Paternina Dorada Blanco, Rioja – Spain</b>			20.00
Excellently made wine, dry and crisp with notes of apple and melon with a nutty finish			
<b>Rione Verdicchio dei Castelli di Jesi, Marche – Italy</b>			21.00
A brilliantly clear and light straw coloured wine with green reflections. Fine, lasting, lightly fruity bouquet with delicate scent of almond and wisteria flowers with a dry, fresh, elegant body and good finish			
<b>Mirror Lake Sauvignon Blanc, Marlborough – New Zealand</b>			23.00
An excellent sauvignon from Marlborough; a lovely bouquet of fresh gooseberries leads to a crisp, refreshing palate with a lingering dry finish			
<b>Deen Bortoli 'Vat 6' Verdhelho – Australia</b>			24.00
A crisp, dry white from the unusual Verdhelho grape, showing typical fresh, juicy green apple fruit backed with refreshing acidity			
<b>Guy Saget Vouvray, Loire – France</b>			25.00
Made from ripe, honeyed chenin blanc grapes; a summery white perfectly balanced between fruit, sweetness and acidity			
<b>Maiden Flight Riesling Reserve – Chile</b>			26.00
This fresh, delicate wine has an aromatic, floral nose with crisp green apple and citrus notes leading on to a refreshing dry palate of grapefruit, mandarin, lime and apple with mineral hints on the finish			
<b>Chateau Lamothe Blanc de Blancs, Bordeaux – France</b>			27.00
Classic dry white Bordeaux blend of semillon and sauvignon, with a little muscadelle, excellent intensity with citrus characters and herbal notes, with a rounded finish			
<b>Bodegas Navajas Crianza, Rioja – Spain</b>			28.00
An excellently made wine – dry and crisp with notes of apple and melon with a nutty finish			
<b>Thomas Bassot Chablis, Burgundy – France</b>			30.00
Unoaked chardonnay grapes produce peach and fig flavours and steely acidity with a lingering, lightly buttery finish			
<b>Bodegas As Laxas Albarino, Rias Baixas – Spain</b>			39.95
Albarino is a grape native to Northern Spain, and seldom seen outside that area. The wine is elegant and dry with floral notes and ripe pear and mandarin fruit, with a touch of cream			
<b>Pouilly Fuisse, Joseph Drouhin, Burgundy – France</b>			49.95
A full bodied, rich chardonnay – the ripe peach, melon and fig fruit is balanced by nutty butterscotch and fresh acidity			

## ROSE WINES

	175ml	250ml	Bottle
<b>Al Verdi Pinot Grigio Rose, Veneto – Italy</b>	4.40	6.20	17.00
A gentle rose hue, showing ripe berry fruit on the palate with a clean, refreshing dry finish			
<b>Grant Burge 'Benchmark' Rose – Australia</b>	4.90	6.70	19.00
A delicious fruity blend of grenache and shiraz, showing ripe strawberry and raspberry notes with just a whiff of spice on the finish			

## DESSERT WINE

	125ml	Bottle
<b>Chateau Manos, Cadillac, Bordeaux – France</b>		
<i>Half bottle</i>	7.00	22.00
Made from hand harvested semillon grapes, this is ripe, honeyed with marmalade notes, the natural sweetness offset by well judged acidity. Ideal with fruit based desserts or creme brulee		

## RED WINES

	175ml	250ml	Bottle
<b>Nuevo Extremo Merlot – Chile</b>	3.90	5.30	15.00
Another simple stunner from this range, a full red, packed with inky plum fruit and well toned tannins			
<b>Oddsocks Shiraz, Cabernet, Merlot – Australia</b>	4.00	5.50	15.50
An explosion of vibrant berries overlaid with chocolate and spicy notes. This combination of 60% Shiraz, 33% Cabernet and 7% Merlot produces a very ripe and soft wine with a medley of plum and cherry fruits and soft vanilla oak			
<b>Casa Solera Bonarda Malbec – Argentina</b>	4.20	5.70	16.50
A ripe and juicy red, bursting with blackberry fruit, hints of spice and a full, robust finish			
<b>Jarah ridge Shiraz – Australia</b>	4.30	5.80	17.50
Upfront and fruity in style with ripe blackberry and plum flavours and notes of spicy pepper			
<b>Catalino 'Alenya' Tempranillo – Spain</b>			18.00
Ripe with berry fruit, but not heavy, this soft, silky red is great on its own or with roast meats			
<b>Le Bosquet-Canet Cabernet Sauvignon – France</b>			21.00
A soft and deliciously rounded red packed with juicy, intensely flavoured fruit. Ruby red in colour with cassis and vanilla scented oak aromas and showing flavours of blackcurrant, cherry and raspberry fruit and a smooth layer of creamy oak			
<b>Sepia Pinot Noir – Chile</b>			22.00
A lovely expression of this classic grape, medium in body with plenty of soft, ripe cherry and strawberry fruit and a velvety finish			
<b>Urbina Tempranillo Rioja – Spain</b>			23.00
A youthful style Rioja. Not too heavy with upfront blackcurrant fruit with hints of spice and mellow oak			
<b>Trivento Reserve Syrah – Argentina</b>			24.00
Slightly dulled nose, with some black fruit and a touch of earth or leather. The fruit on the palate comes good, with a nice juicy roundness of black berries, and the tannins and oaky spice adding some power and structure			
<b>Vina Bondad Reserva, Valdepenas – Spain</b>			25.00
Blackberry fruit, with added oak ageing depth giving rise to tobacco, clove and vanilla character			

<b>Chateau Lamothe 1er Cuvee, Bordeaux – France</b>			28.50
A full bodied claret from the premier Cotes de Bordeaux, with 12 months cask maturation; ripe black fruits, notes of tobacco, spice and vanilla. Delicious with most red meats			

<b>Domaine Preure Hautes Cotes du Beaune, Burgundy – France</b>			29.00
Soft, excellently weighted pinot noir with cherry and raspberry fruit, underpinned by hints of spice and oak			

<b>Montes de Ciria Reserva, Rioja – Spain</b>			29.95
A superb Rioja – harmoniously balanced between inky ripe blackcurrants, coffee bean, vanilla and clove with a long, mellow finish			

<b>Tarra Warra 'Tin Cows' Pinot Noir, Yarra Valley – Australia</b>			29.95
Medium bodied, with succulent flavours of strawberry and raspberry allied to hints of savoury, spicy notes			

<b>Chateau Beausejour Montagne Saint Emilion, Bordeaux – France</b>			33.95
A full bodied style of Claret from St Emilion, this wine has a magnificent deep ruby red colour. The nose is ripe and very fruity, exhibiting scents of raspberry and blackcurrant. The rich, aromatic bouquet delightfully explodes in the mouth with flavours of fruits with a long and powerful finish			

<b>Solanes Priorat – Spain</b>			49.95
A distinctive blend of five red grape varieties from select vineyards, this delicious red has elegant aromas of wild blackberries and mountain herbs. On the palate the wine showcases black fruit, deep mineral notes, milk chocolate, sultanas and spice			

## SPARKLING WINE AND CHAMPAGNE

	125ml	Bottle
<b>San Floriano Prosecco – Italy</b>	4.95	20.00
A delicate style of sparkling wine with a soft, clean fizz; hints of sherbet and well judged acidity, lovely as an aperitif		
<b>Forget Brimot 1er Cru Brut NV – France</b>	6.95	33.00
A small, family run Champagne house making excellent quality wines, clean and fresh with lemon notes, a soft, persistent mousse and a lengthy, dry finish		
<b>Forget Brimot Rose Brut NV – France</b>	8.00	36.00
Plenty of moreish strawberry and raspberry fruit, balanced by well judged acidity from this excellent family run producer		
<b>Veve Clicquot Yellow Label NV – France</b>		55.00
Definitely among the top producers; a rich full bodied champagne with flowery, malty notes and a long, long finish		
<b>Bollinger Special Cuvee – France</b>		65.00
A really elegant, bone dry style with excellent depth of flavour. Complex and well balanced with a long, persistent mousse		
<b>Veve Clicquot Rose NV – France</b>		67.50
A deep rose colour with wild strawberry aromas which follow onto the palate. A very fine mousse, with a long, crisp finish		
<b>Dom Perignon – France</b>		145.00
The delicate aromas and flavours of Dom Perignon really develop in the glass when savoured slowly, as floral, zesty notes give way to complex hazelnut, brioche and cream		
<b>Krug Grand Cuvee</b>		160.00
A magnificent full bodied Champagne, fermented in oak barrels and blended from up to twenty different vintages for a decadently rich style. Enjoy!		
<b>Cristal Louis Roederer 1999</b>		210.00
Yellow appearance with burnished gold reflections. Intense nose of white flowers, citrus and red berries, followed by warmer whiffs of toast and wood. On the palate, ripe lush fruits and toasty flavours. Dense, fleshy structure and powerful finish		

MONDAY - THURSDAY: Lunch: 12.00 - 2.00pm, Dinner: 6.00 - 9.30pm  
FRIDAY: Lunch: 12.00 - 2.00pm, Dinner: 6.00 - 10.00pm

SATURDAY: Dinner: 6.00 - 10.00pm  
SUNDAY CARVERY: Lunch: 12.00 - 3.00pm, Dinner: 6.00 - 9.00pm

### ANTIPASTI

Olive (v) Marinated olives	2.95
Selezione di Pane (v) A selection of breads with olive oil and aged balsamic syrup	3.00
Grissini con Hummus Grissini sticks with hummus, olive tapenade, basil pesto	3.00
Pane al' Aglio (v) Toasted garlic ciabatta	3.00
Ciabatta con Mozzarella Toasted garlic ciabatta with glazed mozzarella	3.50
Mandorle Tostate Roasted almonds with smoked paprika	3.00

### ARANCADORES

Minestra di Cavolfiore (v) Cream of Ashcroft's cauliflower and truffle soup	4.95
Bruschetta (v) Tomato, basil and mozzarella bruschetta, basil pesto	5.75
Il Gravadlax di Salmone Gravadlax of salmon, warm potato drop scone, lemon and dill dressing	6.75
Anitra Croccante Crisp duck croquettes, pickled walnuts, fig jam and baby spinach	6.95
Souffle di Formaggio (v) Twice baked Ruth Kirkhams Lancashire cheese soufflé, pickled beetroot and crisp leaves	6.95
Carpaccio de Bœuf Beef carpaccio with rocket and aioli croutes, parmesan shavings	7.50
Pettini Pan seared scallops with pickled cauliflower, red wine essence	9.95

### INSALATA

Cesare (v) Cesare con Pollo (Chicken) Served with Romane lettuce, anchovies, parmesan shavings, garlic croutes	5.25 / 9.25 10.25
Greek Salad Salad of misto olives, sun blushed tomatoes, cucumber and feta cheese, olive dressing	5.95 / 9.95
Pomodoro e Mozzarella Tomato and mozzarella, fresh basil and rocket salad	5.25 / 9.25
Insalata di Chargrilled rib of beef with spring onions, celery and vegetables, tossed in lime juice and coriander, finished with a garlic and chilli dressing	
Beef	£11.95
Prawn	£10.95
Vegetarian	£8.95

### PASTA E RISOTTO

Spaghetti con Gamberi Spaghetti of tiger prawns, chilli, garlic and coriander, parmesan shavings	6.95 / 10.95
Lasagne Oven baked Ciro's lasagne, crisp rocket leaves	9.50
Spaghetti Pomodoro e Basilico (v) Spaghetti tossed in a light tomato ragu and basil	4.95 / 8.95
Tagliatelle Frutti di Mare Scallop, tiger prawn and salmon tagliatelle, coriander and sweet chilli oil	7.50 / 13.95
Tagliatelle al Pollo Tagliatelle of chargrilled chicken, sautéed mushrooms finished with truffle oil and fresh parmesan	6.50 / 10.95
Il Risotto di Spinaci e Noce Moscata (v) Baby leaf spinach and nutmeg risotto, red wine leeks and parmesan	5.95 / £9.95
Risotto di Funghi (v) Wild mushroom and truffle risotto, parmesan shavings	6.95 / 10.50
Risotto Gamberetti e Pomodori (can also be taken as a vegetarian) Roast tiger prawns and sundried tomato risotto, basil pesto	7.20 / 10.50
I Funghi di Campo Informati (v) Baked field mushrooms with Blackstick's blue cheese, cous cous and rocket	9.95

### PESCE

Spigola Fritta Pan seared fillet of sea bass with tomato and garlic ragu, crispy squid rings	15.95
Filetto di Merluzzo Roast fillet of cod, confit tomatoes and orange butter sauce	16.50
Triglia Rossa Pan fried fillets of red mullet with broad beans and fresh peas, cous cous and mint yoghurt dressing	15.25
Poisson du Jour Fish of the day, new potatoes, seasonal vegetables, tartare sauce	Market Price

### CARNE

Pollo Marinato Chargrilled marinated chicken breast in lemon, garlic and thyme, pod vegetables, lemon dressing	14.95
Filetto di Maiale Roast fillet of pork wrapped in Parma ham, champ potatoes, roast cherry tomatoes and rocket	16.50
Agnello Rosto Roast chump of Bowland lamb, gratin potatoes, roast shallots, sauce vierge	14.50
Anatroccolo Reg Johnson's Goosnargh duckling, duck croquettes, Peal Baxter's Savoy cabbage, sage juices	16.50

### LA GRIGLIA

Chargrilled 10oz Rib Eye Steak	21.95
Chargrilled 10oz Sirloin Steak	21.95
Chargrilled 8oz Fillet Steak	26.00
Roast rack of Bowland Lamb	18.00

All of the above are served with Jenga chips, grilled tomato and mushrooms served with a choice of Red Wine sauce, Bearnaise or Pepper sauce.

### CONTORNI

Summer Greens	All £3.50
Jenga Chips	
Misto Salad	
Rocket & Parmesan salad	
Cauliflower & Hollandaise	
Purple sprouting broccoli	

### POSTRE

Milk Chocolate Mousse, Hazelnut Brittle	All £5.95
Vanilla Panacotta with lychees and stem ginger syrup, water melon granite	
Hot raspberry soufflé, raspberry shortcake	
Warm chocolate brownie, vanilla ice cream	
Strawberries and cream, basil sugar	
Vanilla crème Brulée, cinder toffee and marshmallows	

### FROMAGGI

Locally sourced Cheese with Traditional Accompaniments Please ask for the days selection	8.00
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### LES PORTO

Dow's Fine Ruby Port	2.40
Taylor's LBV	3.00
Warre's Otima 10 Year Tawny	8.50

### CAFÉ

Café	2.25
Espresso	2.25
Macchiato	2.50
Latté	2.50
Teas	2.25
DBL Espresso	2.95
Cappuccino	2.50
Liquor Coffee	4.95

### CAFÉ DE LA MAÑANA

Morning Coffee and Afternoon Tea  
Served Monday - Friday (11am - 5pm)

(v) Suitable for Vegetarians

All dishes may contain nut traces. If you have any allergies please advise the restaurant manager who will endeavour to accommodate your needs.

Prices include VAT but do not include a service charge.