

starters

 Homemade seasonal soup	£5.50
Served with warm breads	
Chicken & tarragon meatballs	£6.95
Served with tomato ragu, parmesan & ciabatta crisp, & dressed rocket	
 Goat's cheese mousse	£5.95
Served with toasted pistachio nuts, red onion marmalade & beetroot purée	
Ham hock terrine	£6.95
Served with minted pea purée, black pudding bonbon & homemade pickles	
 Vegetable spring roll	£5.95
Served with Asian slaw, plum purée, popped wild rice & dressed micro leaves	
  Spinach & ricotta tortellini	£5.95
Served with roasted red pepper pesto & pea shoot garnish	
Spiced prawn & crayfish salad	£6.95
Served with sweet chilli mayo, pickled cucumber & caramelised baby gem	

sides

Skin-on fries	£2.50
Chunky rustic chips	£2.95
Sweet potato fries	£3.95
Garlic bread	£2.95
Cheesy garlic bread	£3.95
Beer-battered onion rings	£3.95
Seasonal vegetables	£3.95
House salad – Caesar	£2.95
House salad – pear & goat's cheese	£3.95
House coleslaw	£2.95
Pepper sauce, Diane sauce or red wine gravy	each £1.50

 Signifies healthy options

 Signifies vegetarian dishes

mains

Burgers – all burgers served on a toasted brioche bun, with salad garnish, house slaw, skin-on fries & beer-battered onion rings		
The Mobley burger – classic burger	£11.95	
Add Monterey Jack cheese	£1.00	
Add Monterey Jack cheese & smoked streaky bacon	£2.00	
 The veggie Sloppy Joe – butternut, goat's cheese & beetroot patty, quinoa & vegetable three-bean chilli	£11.95	
Cajun chicken burger – Cajun chicken fillets, cucumber & mint yogurt	£12.95	
Add Monterey Jack cheese	£1.00	
Add Monterey Jack & smoked bacon	£2.00	
Curry pot – all served with pilau rice, poppadum, mango chutney, vegetable samosa & naan bread		
Chicken tikka masala	£13.95	
Chicken korma	£13.95	
 Butternut squash, spinach & lentil	£13.95	
Pizzas – all served with dressed rocket & herb garnish		
BBQ pulled pork & caramelised red onion	£12.95	
Salsiccia salami & spicy 'nduja sausage	£12.95	
 Cherry tomato, tomato sauce & mozzarella	£11.95	
 Chargrilled Mediterranean vegetable & pesto	£12.95	
House salads		
 Caesar salad – with smoked pancetta, garlic croutons & parmesan shavings	£9.95	
Add chicken	£3.00	
  Pear & goat's cheese salad – with piquillo peppers, fennel, walnuts, mixed leaf & lemon oil	£12.95	
  Garden salad – tossed dressed mixed leaves, cucumber, sliced red onion, peppers & crumbs of blue cheese	£10.95	
Add wholegrain mustard dressing, French dressing, balsamic reduction		
Hilton Garden Inn favourites		
8oz rump*		£19.95
Served with chunky skin-on chips, portobello mushroom & confit tomato		
8oz rib-eye*		£22.95
Served with chunky skin-on chips, portobello mushroom & confit tomato		
Add pepper sauce, Diane sauce or red wine & shallot sauce		each £1.00
Beer-battered fish & chips		£14.95
Served with mushy peas & tartar sauce		
Pan-roasted chorizo chicken Ballantine		£15.95
Served with warm salad of new potato, charred onion, asparagus & pickled vegetables		
Lamb, rosemary & garlic pie		£13.95
Served with minted mash potato, roasted root vegetables & gravy		
 Ravioli filled with chargrilled vegetables		£12.95
Served with chunky tomato & piquillo pepper confit, rocket & herb garnish		
Seared fish of the day		£16.95
Served with baked citrus potatoes, sautéed green vegetables & chive buttercream sauce		

and for dessert...

Lemon & lime delice	£5.95	Lancashire cheeses	£7.95
Served with raspberry cream & coulis		Served with fruits & biscuits	
Warm honeycomb tiffin cake	£6.95	Ice cream sundae	£4.95
Served with salted caramel ice cream		Choice of chocolate, strawberry or vanilla. Served with sauce, whipped cream and sprinkles	
Sticky toffee pudding	£5.95		
Served with clotted cream ice cream or vanilla custard			
Tiramisu	£6.95		
Served with crushed amaretti biscuits & chocolate sauce			

Some menu items may contain traces of alcohol. Fish dishes may contain small bones. Products are subject to change and availability. Prices may vary from hotel to hotel; all prices include VAT. Nut products are used in our kitchens. For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask a member of staff. Please note there is a discretionary 12.5% service charge on all orders

*Approximate weight before cooking.