

The Fairway Grill

RESTAURANT & BAR

APPETIZERS

WARM BREAD BASKET (GFA, V) Selection of Warm Breads, Balsamic Vinegar, Olive Oil & Butter	£5.50
MARINATED OLIVES & PICKLES (VG, NGCI)	£6.50
CHORIZO, PEPPERS & ONIONS	£7.50
CARAMELIZED ONION HUMMUS (VG, NGCI) Served with Crunchy Vegetables	£6.50
MATURE CHEDDAR & PAPRIKA TWISTS	£6.50

STARTERS

POTATO & FORMBY HALL WILD GARLIC SOUP (V, GFA) Chive Crème Fraiche, Warm Focaccia, Jersey Farm Butter	£7
SMOKED HADDOCK BRANDADE (NGCI) Poached Hens Egg, Hollandaise Sauce	£12
HAM HOCK TERRINE (NGCI, NDCI) Celeriac Remoulade, Piccalilli Dressing	£8
CHICKEN LIVER PARFAIT (GFA) Toasted Brioche, Red Onion Chutney	£8.50
MATURE CHEDDAR, CHICKEN & MACARONI CROQUETTES Tomato Jam, Baby Leaves	£8
CHAR-GRILLED ASPARAGUS (V, GFA) Goats Cheese Custard, Fresh L37 Honeycomb, Butter Crumb	£8
CONFIT OF SALMON (GFA) Pickled Vegetables, Sourdough Croutes, Caviar Creme Fraiche, Green Oil	£12
CARROT & CHICKPEA FALAFEL (NGCI) Mango & Onion Seed Chutney, Pomegranate, Micro Salad	£7

MAIN COURSE

FAIRWAY GRILL BURGER (GFA) 2 x 3oz Beef Rump Patties, Monterey Jack Cheese, Crispy Onions, Mustard Ketchup, Rocket, Beef Tomato, Gherkin, served in a Pretzel Bun with a Bowl of Fries	£16.50
BEER BATTERED HADDOCK FILLET (GFA, NDCI) Scampi Scraps, Chunky Chips, Vinegar Salt, Mushy Peas, Tartar Sauce	£19.50
SPRING PEA & ASPARAGUS RIGATONI PASTA (V) Handmade Yorkshire Pasta White Wine Cream Sauce, Parmesan, Fresh Chilli, Pea Shoots, Green Oil	£15
CHAR GRILLED CHICKEN FILLET (NGCI) Pommes Anna, Sweetcorn Puree, King Oyster Mushrooms, Baby Carrots, Red Wine Jus	£18.50
L37 HONEY GLAZED GRESSINGHAM DUCK BREAST (NGCI) Confit Potato, Spiced Carrot Puree, Tender Stem Broccoli, Cherry Jus	£30
DUO OF LAMB (NGCI) Shepherd's Pie, Lamb Rump, Pea Puree, Kale, Baby Vegetables, Red Current Jus	£35
PAN FRIED ATLANTIC POLLOCK (NGCI) Southport Shrimp & Potato Chowder, Sea Herbs, Caviar	£24
POTATO & SAGE GNOCCHI (NGCI, NDCI) Butternut Squash Puree, Wild Mushroom, Swiss Chard, Roasted Squash, Toasted Pine Nuts	£20
CHICKEN CAESAR SALAD (GFA) Baby Gem, Garlic Croutons, Shaved Parmesan, Anchovies, Caesar Dressing	£15.50
CRISP BELLY PORK (GFA) Buttery Mash Potato, Sauté Kale, Baby Carrot, Tender Stem Broccoli, Burnt Apple Puree, Black Pudding Beignet, Cider Apple & Mustard Cream Sauce	£20

FROM *the* GRILL

10oz RIBEYE STEAK	£42.50
8oz SIRLOIN STEAK	£35
8oz RUMP STEAK	£30
10oz PORK CHOP	£26
GRILLED CHICKEN BREAST	£19.50
GAMMON, EGG & PINEAPPLE	£21.50

All served with confit tomato flat cap mushroom
and a bowl of chunky chips

SIDES

Chunky Chips (NGCI, VG)	£6
Seasonal Vegetables (NGCI, V)	£6
Tomato, Rocket & Red Onion Salad (NGCI, VG)	£5.50
Buttery Mash Potato (NGCI, V)	£5.50
Skin On Fries (NGCI, VG)	£5.50
Buttered New Potatoes (NGCI, V)	£5.50
Parmesan & Truffle Fries (NGCI, VG)	£8

SAUCES

All £5.50

Peppercorn Sauce (NGCI)
Diane Sauce (NGCI)
Red Wine Jus (NGCI, NDCI)
Blue Cheese (NGCI)
Cajun Gravy (NGCI)

FOR THOSE GUESTS ON A DINNER INCLUSIVE PACKAGE, THERE IS A
£25 PER PERSON ALLOCATION TOWARDS THE À LA CARTE MENU

(V) Vegetarian (NGCI) No Gluten Containing Ingredients (VG) Vegan (NDCI) No Dairy Containing Ingredients (VGA) Vegan option available (GFA) Gluten Free option available. Full allergen information is available on request. Please be aware that all our dishes are prepared in kitchens where nut and gluten are present. Menu descriptions do not always display all ingredients, as well as other allergens, therefore we cannot guarantee that any food is completely free from traces of allergens. Please ask a member of staff before ordering.

DESSERTS & BEVERAGES

DESSERTS

STICKY TOFFEE PUDDING (GFA, V) Butterscotch Sauce, Brandy Snap Basket, Clotted Cream Ice Cream	£9
VANILLA PANNA COTTA (GFA, V) Poached Rhubarb, Rhubarb Syrup, Rhubarb Crisp, Shortbread Crumb	£8
VANILLA & LEMON CHEESECAKE (V) Chantilly Cream, Raspberry Gel, Fresh Raspberries, White Chocolate & Raspberry Chard	£9
BAKED ALASKA (GFA, V) RECOMMENDED TO SHARE Chocolate Brownie, Strawberry, Chocolate & Clotted Cream Ice-Cream, Glazed Italian Meringue, Berry Compote	£12.50
CARAMEL CRÈME BRULÉ (GFA, V) Salted Caramel Shortbread	£8.50
STRAWBERRY MILLE FEUILLE (V) Crème Pâtisserie, Fresh Strawberries, Puff Pastry Layers, Macerated Strawberries, Strawberry Crisp	£8.50
SELECTION OF ENGLISH CHEESES (GFA, V) Grapes, Celery, Candied Walnuts, Apricots, House Chutney, Cracker Selection	£11.50

COFFEES

AMERICANO	£3.10
FLAT WHITE	£3.50
CAPPACINO	£3.80
MOCHA	£3.80
LATTE	£3.50
EXPRESSO	£3.20
HOT CHOCOLATE	£3.80
ENGLISH BREAKFAST TEA	£2.50

DIGESTIFS

COCKBURNS PORT (50ml)	£5.50
COURVOISIER BRANDY (25ml)	£5.50
HARVEYS BRISTOL CREAM SHERRY (50ml)	£4.50
TIA MARIA (25ml)	£4.50
DRAMBUIE (25ml)	£4.50
FRANGELICO (25ml)	£4.50
COINTREAU (25ml)	£4.50
BAILEYS (25ml)	£5.20

RED WINE

	175ml GLASS	250ml GLASS	BOTTLE
VINA ELENA TEMPRANILLO 11% Spain. Dark cherry red in colour with aromas of red berries and a soft fruit character on the palate.	£6.75	£8.75	£25.00
CRAMELE RECAS PINOT NOIR VEGAN 12.5% Romania. Cranberry and raspberry aromas, fruity, smooth & fresh.	£7.25	£9.75	£27.00
ROTHSCHILD MERLOT 13% France. Deep red velvet colour with a supple nose of cherry and raspberry lead in to a medium bodied palate of morello cherry and blackberry.	£7.75	£9.25	£28.00
VINA CERRADA TEMPRANILLO O.O.Ca Rioja VEGAN 13.5% Spain. Hints of baking spice and orange zest liven up aromas of black currant and purple plum.	£8.75	£11.75	£34.00
CLUB DE CAMPO MALBEC VEGAN 13% Argentina. Full of dark, ripe fruits and a rich, smooth damson like palate. Unoaked with integrated tannins, this is a very mellow and silky Malbec.	£9.25	£12.25	£35.00
RICHLAND BLACK SHIRAZ 14% Australia. Sensational, smooth and strong characters. Ripe blackberry and black cherry flavours with vanilla cream and peppery spice.	£9.50	£12.50	£36.00

WHITE

	175ml GLASS	250ml GLASS	BOTTLE
VINA ELENA AIREN 11% Spain. Pale in colour with elegant fruit aromas	£6.75	£8.75	£25.00
DOWN UNDER CHARDONNAY VEGAN 11% Australia. A great Chardonnay displaying zesty lemon & grapefruit aromas & flavours of white peach & pear	£6.95	£8.75	£27.00
BOULDERS BEACH SAUVIGNON BLANC 13.5% South Africa. Aromas and flavours of green fig and citrus fruits with a hint of lemon grass.	£7.50	£9.50	£27.00
ILLUSION CHENIN BLANC 12.5% South Africa. A zesty white wine with a rainbow of tropical tastes and the tart, sweet scents of pomaceous fruits.	£7.75	£9.75	£28.00
I CASTELLI PINOT GRIGIO VEGAN 12% Italy. Light bodied and delicate. Crisp and dry with notes of tree fruits including pears and peaches, plus hints of lemon on the finish.	£7.75	£10.45	£30.00

ROSÉ

	175ml GLASS	250ml GLASS	BOTTLE
VINA ELENA TEMPRANILLO ROSÉ 10.5% Spain. Dry to taste with a fruity finish, this beautifully raspberry-pink wine comes with distinct aromas of rose and violet.	£6.75	£8.75	£25.00