

BISTRO, BAR & GRILL

at Holmes Mill

GIN TREE

Black Powder Gin

Raspberry | Rhubarb & Ginger | Strawberry
Lime Fortunella | Pink Grapefruit | Pink Elderflower

12 gins & mixers £70

Ask your server for details

SNACKS

- TRUFFLE ARANCINI 4.50 (V)
Fried arborio rice balls, truffle cheese & red pepper relish
- MARINATED & MIXED OLIVES 3.00 (V) (Gf)
Extra virgin olive oil, garlic, parsley & chilli
- SMOKED HAM & MOZZARELLA FRITTERS 5.25 (Gf*)
Roasted sun-blushed tomato aioli
- ZUCCHINI FRITTI 4.25 (Ve) (Gf)
Crispy courgette fries
- BOWLAND FOOD HALL SOURDOUGH BREAD 3.50 (V)
With salted butter
- FLAMED EDAMAME BEANS 4.25 (Ve) (Gf)
Matcha salt

SPINNING BLOCK HOTEL

Make a night of it!

Room rates starting from £105.00
please ask at reception for details.

STARTERS

- ROASTED SQUASH SOUP 6.50 (V) (Ve*) (Gf*)
Charred & creamed squash with truffle ricotta, pine nuts & crispy garlic
- GOBI MANCHURIAN 7.00 (Ve) (Gf*)
Crispy fried cauliflower tossed with vegetables, hot & sour sauce, coriander & mint coconut "yogurt", mango pickle
- SEARED DUCK LIVER SALAD 7.50
Hazelnuts, truffle, pear & ginger, Pedro Ximenez vinaigrette & toasted brioche
- GIN CURED SALMON 8.25
Botanical crust, fennel, beetroot & apple, dark rye toast
- SALT MARSH LAMB SHAWARMA SKEWERS 7.25 (Gf)
Hung yogurt & mint
- TEMPURA VEGETABLES 7.25 (Ve) (Gf*)
Wasabi & miso sauce, sweet chilli
- LOBSTER RISOTTO 9.50 (Gf)
Basil & sea herbs finished with a shellfish foam
- TEMPURA PRAWNS WITH SALT & PEPPER SQUID 9.00 (Gf*)
Wasabi & miso sauce, sweet chilli
- TRUFFLED WILD MUSHROOMS 7.75 (V) (Gf)
Creamed with potato rösti, fried duck egg & parsley

MAINS

- SHEPHERD'S PIE 14.50
Slow braised lamb shoulder in Bowland ale, Barbers cheddar cheese mash potato, chantenay carrots & snow peas, granary soda bread
- CRISPY HADDOCK GOUJONS 12.50
Seafood dusted straw potatoes & tartare butter sauce
- GRILLED HAKE LOIN 16.75
Sicilian orecchiette pasta, cauliflower, saffron, pecorino cheese, golden sultanas, toasted pine nut pangritata
- SPINNING BLOCK STEAK BURGER 12.50 (Gf*)
Prime beef patty, club sauce, grilled onions, dill pickle, brioche bun, truffle & parmesan fries

ON THE GRILL

All of the below are served with romaine & watercress green salad, thick cut chips or harissa baked sweet potato, mint & coriander coconut "yogurt" (Gf)

HIMALAYAN SALT WALL 21 DAY DRY AGED RIB-EYE 225g 25.00 (Gf) • SIRLOIN 225g 25.00 (Gf)

HANGER STEAK 225g 19.00 (Gf)
(served medium rare)

FILLET OF BEEF 225g 32.00 (Gf)
Succulent prime cut, grass fed

SALT MARSH LAMB SADDLE CHOP 225g 21.50 (Gf)
Succulent prime cut, grass fed

TOMAHAWK FOR TWO 6.00 per 100g (av weight 1100g) (Gf)

SAUCES (All Gf)

Béarnaise | Green peppercorn 3.00 each
Wild mushroom sauce | Truffled red wine jus | Red wine jus 3.75 each

GRILLED HALLOUMI BURGER 12.00 (V) (Gf*)
Grilled halloumi, crushed avocado, olives, red pepper relish, vine plum tomato, brioche bun & fries

SPAGHETTI LOBSTER VONGOLE 16.95
Spaghetti, lobster & clams flavoured with garlic, chilli, white wine & parsley

TENDERSTEM & COURGETTE SPAGHETTI 11.95 (Ve)
Garlic, chilli, white wine & parsley

MASSAMAN SWEET POTATO CURRY 13.50 (Ve) (Gf)
Choy sum, broccoli, coriander & coconut with steamed jasmine rice

EARLY BIRD

Monday to Friday 5pm - 7pm

1 COURSE 12.50 | 2 COURSE 16.50
3 COURSE 20.00

ROASTED SQUASH SOUP (V) (Ve*) (Gf*)
TRUFFLED WILD MUSHROOMS (V) (Gf)
SALT MARSH LAMB SHAWARMA SKEWERS (Gf)

SHEPHERD'S PIE
MASSAMAN SWEET POTATO CURRY (Ve) (Gf)
LIME, CORIANDER & SESAME CRUSTED FISH CAKE

BOWLAND FOOD HALL STICKY TOFFEE PUDDING (V) (Ve*) (Gf*)

TREACLE TART (V)

COCONUT "YOGURT" POSSET (Ve)

See main menu for full descriptions

DESSERTS

TREACLE TART 6.50 (V)
Ginger & caramel ice-cream

BOWLAND FOOD HALL STICKY TOFFEE PUDDING 6.00 (V) (Ve*) (Gf*)
Butterscotch sauce, vanilla ice-cream

FOOD HALL CHEESE SELECTION 10.00
Chutney, crackers, preserved grapes

HOLMES MADE CHEESE CAKE OF THE DAY 7.00 (V)

DARK CHOCOLATE & RASPBERRY TART 7.00 (V)
Raspberry & sorrel sorbet

COCONUT "YOGURT" POSSET 7.00 (Ve)
Toasted granola, blood orange granita

SELECTION OF BOWLAND ICE-CREAMS 7.00 (V) (Gf*)
Berries, shortbread

SIDES

- HARISSA BAKED SWEET POTATO 3.75 (Ve) (Gf)
Mint and coriander coconut "yogurt"
- VINE PLUM TOMATO & BASIL SALAD 3.50 (Ve) (Gf)
Pedro Ximenez vinaigrette, sugar snaps & baby shoots
- SPROUTING BROCCOLI, MISO & NORI BUTTER 3.75 (Ve) (Gf)
- JASMINE RICE WITH TOASTED SESAME 3.25 (Ve) (Gf)
- BARBER'S CHEDDAR CHEESE MASHED POTATOES 3.75 (V) (Gf)
- TRUFFLE & PARMESAN FRIES 3.75 (Gf)
- SESAME & CHILLI GREEN BEANS & ROASTED ALMONDS 4.00 (Ve) (Gf)
- ROMAINE & WATERCRESS GREEN SALAD 3.75 (Ve) (Gf)
- THICK CUT CHIPS OR FRIES 3.50 (V) (Gf)

Please inform a member of staff if anyone in your party has a food allergy or intolerance before ordering. We can then advise you about our ingredients. Please note that as allergenic ingredients, including nuts, are present in our kitchen, we are not able to guarantee that any dish can be made 100% allergen free. Fish dishes may contain bones.

(V) Vegetarian (Ve) Vegan (Ve*) Can be made Vegan (Gf) Gluten Free (Gf*) Can be made Gluten Free

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holmesmill.co.uk

