#### **BOTTLE BEERS & CIDERS**

Birra Moretti | 4.6% | £4.20 Sol | 4.6% | £4.20 Heineken | 5% | £4.20

Old Mout Kiwi & Lime | 4% | £5.00

Old Mout Berries & Cherries | 4% | £5.00 Heineken 0% | £3.50

Theakston's Ale | 5.6% | £5.00

#### **SPIRITS**

Smirnoff Vodka | 37.5% | £3.80 Bacardi | 37.5% | £3.80

Captain Morgans Dark | 40% | £3.80

Jack Daniels | 40% | £3.80 Courvoiser | 40% | £4.00

Gordons | 37.5% | £3.80

### SOFT DRINKS

Coke Zero | Pint | £3.40

Diet Coke | Pint | £3.40 Lemonade | Pint | £3.40

Bottled Coca-Cola | 330ml | £3.30

Appletiser | £3.00

J20 | £3.00

Schweppes Slimline Tonic | £2.20

Schweppes Tonic | £2.20

Orange Juice | £2.20

Ginger Ale | £2.20

Cordial | £1.00

Harrogate Sparkling or Still Water |

330ml £1.60 | 750ml £3.00

#### **WINES**

#### **Aquiline Sauvignon Blanc**

Hand picked early giving fresh lime, herbs, lemon grass & tropical notes, it's light enough for a second bottle, enjoy! (Ve).

125ml £4.55 | 175ml £6.25 | 250ml £8.50 | Bottle £24.00

#### Finca Vista Mendoza Malbec

Deliciously fruity with notes of blackberry, plum and black cherry. 125ml £5.25 | 175ml £6.75 | 250ml £8.75 | Bottle £25.00

#### Ancora Pinot Grigio Rosé, IGT Provincia di Pavia

Pale coral pink, this is a fresh & fruity rosé. Ripe berry & cherry fruit. (Ve) 125ml £4.75 | 175ml £6.25 | 250ml £8.25 | Bottle £23.00



# **BRADFORD** ROOM SERVICE A Taste of Yorkshire

#### www.CedarCourtHotels.co.uk

Our room service menu is available between 11.30am and 9.00pm. However, items marked with "24/7" are available 24 hours a day. To order, call our restaurant by dialing 0. A tray charge of £5 will be applied to your bill.





# **COLD SANDWICHES**

All served on a choice of white or brown bloomer with salad garnish, coleslaw & crisps



Savoury cheese (v) £8.50 Cheddar cheese, mayonnaise, onion, peppers



**Tuna mayonnaise £8.50** tuna flakes in mayonnaise with red onion



Egg mayonnaise (v) £8 egg mayonnaise with watercress



**Yorkshire ham £8.50** sliced tomato, lettuce, Dijon mayonnaise

# **HOT SANDWICHES**

All served on a choice of white or brown bloomer with salad garnish, coleslaw & crisps

Ham & cheese melt £9.00 Yorkshire ham & Cheddar cheese

#### Tuna melt £9.00

tuna mayonnaise & Cheddar cheese

Chicken shawarma £13.00

marinated chicken on a grilled flat bread with crisp lettuce, tomato, onion & cucumber with garlic mayonnaise & pomegranate molasses

## **MAINS**

# Classic Battered haddock fillet £17.50

triple cooked chips, mushy peas & tartare sauce



# Authentic Butter Chicken (n) £17.50

pieces of chicken in a creamy sauce with pilau rice, garlic naan & raita



# Potato & Cauliflower Curry (vg) £15

in a medium spiced sauce with pilau rice & mango chutney

# Breaded Chicken Escalope (gf) £17.50

topped with a mature Cheddar cheese sauce, served with fries & seasonal salad

## FROM THE CHAR GRILL

All our grills are served with roasted mushroom & tomato, chunky chips & crispy onions (gf op)

8oz 28 day aged sirloin £26

**10oz D-cut gammon steak £20** with pineapple salsa

**Butterfly chicken breast £19** served Cajun or plain

Sauces (gf) £2.50

peppercorn, chilli & garlic butter, red wine jus

## **BURGERS**

All our burgers are served in a Toasted sour dough bun with tomato, baby gem & relish with Skin on fries & onion rings (gf op)

#### 6oz beef burger £18.50

smoked streaky bacon, cheddar cheese

Char grilled chicken burger £18.50

Cheddar cheese

Spiced falafel burger (vg) £17

roasted peppers & pomegranate mayonnaise

## **DESSERTS**

Yorkshire rhubarb & vanilla panna cotta (v/gf) £8 with a light red berry soup

Sticky toffee pudding (v/gf op) £8

butterscotch sauce & salted caramel ice cream

Summer fruit trifle (v) £8

fruit jelly, vanilla custard topped with Chantilly cream



Ice cream bucket (v/gf) £7

topped with marshmallows, berries & coulis

Cedar cheese board (gf op) £10.50

a selection of Wensleydale, Cheddar, Brie & Yorkshire blue with crackers, chutney & grapes

VG Vegan | DF Dairy Free | V Vegetarian | GF Gluten Free | N Nuts | OP Option Available

#### Allergens & Intolerances

All dishes may contain one of the following allergens: Wheat; Gluten; Peanuts; Nuts; Sesame Seeds; Celery; Soya; Milk; Eggs; Mustard; Lupin; Molluscs; Crustaceans; Fish; Sulphur Dioxide; The dishes may also contain food additives and/or other substances that might not be suitable for pregnant persons or people with specific dietary needs. For any questions regarding allergens or other contents please contact the restaurant directly. To find out more about this restaurants food safety please visit the Food Standards Agency's website.

