

BEERS & CIDERS

Birra Moretti 4.9
330ml | 4.6%

Bulmers Original 5.8
500ml | 4.5%

Old Mout Pineapple & Raspberry 6
500ml | 4%

Sol 4.9
330ml | 4.2%

Red Berries 5.8
500ml | 4%

Old Mout Kiwi & Lime 6
500ml | 4%

SPIRITS

Smirnoff Vodka 4
37.5%

Captain Morgans Dark 4
40%

Captain Morgans Spiced 4
35%

Jameson Irish Whisky 4.8
40%

Jack Daniels 4
40%

Gordons London Dry Gin 4
37.5%

Courvoisier VS 4
40%

SOFT DRINKS

Schweppes Lemonade | 16oz | **3**

Purezza Still/Sparkling Water | 750ml | **4**

Diet Coke | 16oz | **3**

Coke Zero | 16oz | **3**

WINE

Palazzi Garganega Pinot Grigio 2022 Garda DOC, Italy (Ve)
125ml **5.35** | 175ml **6.85** | 250ml **8.85** | Bottle **25.5**

Ancora Pinot Grigio Rosé, IGT Provincia di Pavia (Ve)
125ml **5.5** | 175ml **7** | 250ml **9** | Bottle **26**

Tierra Alta Merlot 2022 Valle, Central Chile (Ve)
125ml **5.25** | 175ml **6.75** | 250ml **8.75** | Bottle **24.5**

For a full list of our drinks offering please come and see up at the bar or call **5890**.



HUDDERSFIELD ROOM SERVICE

A Taste of Yorkshire

www.CedarCourtHotels.co.uk

Our room service menu is available between **11am and 9.15pm**.
However, items marked with "**24/7**" are available 24 hours a day.

To order, **call our restaurant on 5890**.

A **tray charge of £5** will be applied to your bill.

 [Cedar-Court-Hotels](#)  [TheCedarCourtGroupYorkshire](#)

SANDWICHES

All served with crisps, coleslaw, dressed salad.

Fish Finger Buttie £11.5

Battered fish goujons, toasted brioche bun, cos lettuce, tartare sauce

Club Sandwich £12.5

Chargrilled chicken breast, smoked streaky bacon, egg mayonnaise, cos lettuce, tomato, served on white or brown bloomer

Yorkshire Ham £8.5

Sliced Tomato, cos lettuce, Dijon mayonnaise - white or brown bloomer

Egg Mayonnaise (v) £8

Watercress and cos lettuce - white or brown bloomer

Braised Beef Baguette £10

Slow cooked beef brisket, caramelised red onion, beef gravy

BBQ Chicken Wrap £9.5

buttermilk fried chicken, red onion, cos lettuce, bbq sauce

Sweet Chilli Tuna Ciabatta 9

Tuna mayonnaise, sweet chilli, cucumber, mature cheddar, served in a freshly baked baguette

Philly Cheese Steak Baguette £13

Sautéed sirloin steak, pepper, onion, mozzarella

Korean Pulled Pork Ciabatta £12

Asian slaw, Korean BBQ sauce, sesame seeds, coriander

BURGERS

All served in a toasted Brioche bun with salad, gherkin, onion ring, red cabbage slaw, tomato relish & skin on fries

170gm (6oz) Hand Made Prime Beef Burger £17

Smoked streaky bacon, mature cheddar

Vegan Burger (ve) £16

Breaded "buttermilk" Quorn fillet, portabella mushroom, vegan cheddar

Chicken Fillet Burger £18

Herb & Spice breaded chicken fillet, mature cheddar

SALADS

Caesar Salad £10

Smoked streaky bacon, anchovies, pecorino cheese, garlic croutons, baby gem lettuce, Caesar dressing

Pecan and Roasted Winter Vegetable Salad (v/gf/ve) £11

Beets, butternut squash, cavolo nero, pomegranate, sweet potato, pecan nuts, toasted pumpkin seeds, maple mustard dressing

Add Chargrilled Tuna £7

Add Chargrilled Chicken Breast £7

Add Chargrilled Halloumi £7

SIDES

Dirty fries (gfo) £7.5

BBQ Pulled pork, mature cheddar, jalapenos, BBQ sauce

Onion Rings (v/ve) £4

Skin on fries (v/ve/gfo) £4.5

Hand Cut Chunky Chips (v/ve/gfo) £4.5

Dressed Mixed Leaf Salad (v/ve/gf) £4

MAINS

Yorkshire Beer Battered Haddock Fillet £18

Hand cut chunky chips, minted mushy peas, tartare sauce, charred lemon

Goats Cheese & Butternut Squash Gnocchi (v) £15

Oven roasted squash, wilted spinach, crispy sage, micro herb, shaved Grana Padano

Chicken Parmigiana £19

Panko breaded chicken escalope, pomodoro & melting mozzarella, parmesan & rosemary fries, chopped house salad

Cajun Chicken or Grilled Halloumi Gyros (v) £19

Housemade flatbread, pickled vegetable salad, pomegranate, tzatziki, skin on fries

Classic Baked Beef Lasagne £19

Charred garlic puccia bread, chopped house salad

Tender Chicken Tikka Masala 17.5

Pilau rice, naan bread, mango chutney

Kerelan Cauliflower & Red Pepper Curry (v) 15

Pilau rice, naan bread, mango chutney

PIZZA

Authentic 12" Hand Stretched, Stone Baked Pizza with Italian tomato base and melting mozzarella

Classic Margherita (v/gfo/veo) £12

Topped with Italian tomato & buffalo mozzarella

Pepperoni £13

Italian tomato, cured pepperoni, garlic infused oil

Formaggio de Capra (v/gfo) £14

Goats' cheese, caramelised red onion, rocket leaf, garlic infused oil

Nduja Pollo (gfo) £15

Spicy Italian sausage, pulled chicken breast, jalapeños

Hawaiian (gfo) £14

Pulled ham hock, sweet pineapple

BBQ Burnt Ends (gfo) £15

Slow cooked beef brisket, red onion, roasted peppers, melting mozzarella, sticky BBQ sauce

Korean BBQ Pulled Pork (gfo) £15

Pulled pork shoulder, sesame, coriander

DESSERTS

Traditional Sticky Toffee Pudding (v) £8

Black treacle ice cream, butterscotch sauce

White Chocolate and Raspberry Crème Brulee (v) £8

Lavender shortbread

Warm Lemon and Olive Oil Sponge Cake (v) £8.5

Pistachio ice cream, blackberry compote

Yorkshire Ice Cream Selection (v/gfo/veo) 1 scoop £5/ 2 scoops £6/ 3 scoops £7

Selection of Yorkshire ice creams, chocolate sauce, vanilla cream, wafer curl

VE Vegan | DF Dairy Free | V Vegetarian | GF Gluten Free

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 restaurant's food safety please visit the Food Standards Agency's website.