

Signature

GRILLHOUSE

LUNCH: 12:00 - 15:00

SHAREABLES

	Estimated Calories	
Marinated Kalamata Olives (GF, DF, V+)	150 (kcal)	£5.00
<i>Signature</i> Moroccan Spiced Lamb Loaded Hummus Parsley, onions, pine nuts, jalapenos & warm pita	450 (kcal)	£8.00
Crispy Nachos (V) Sour cream, guacamole, jalapeno, Pico De Gallo & cheddar	600 (kcal)	£8.00
Tear & Share (V) Cheese, tomato & chilli flatbread	550 (kcal)	£8.00

START WITH...

Homemade Soup of the Day With warm roll & butter	250 (kcal)	£6.50
Grilled Spring Lamb Mint kofta kebab, parsley onions, sumac, cacik	400 (kcal)	£8.50
<i>Signature</i> 12-Hour Slow-Cooked Pulled Beef & Yorkshire Pudding (GF) Sautéed onions & horseradish	650 (kcal)	£9.00
Crispy Fish Manchurian Soy and garlic sauce, coriander sprigs	500 (kcal)	£8.50
Grilled Bury Black Pudding Mustard potatoes, poached egg & hollandaise sauce	450 (kcal)	£8.50
Grilled Paneer Tikka (GF, V) Garden salad & mint sauce	350 (kcal)	£7.95
Pulled Spiced Chicken Bon Bons Sweet chili sauce & micro leaves	400 (kcal)	£8.50

SALADS

	Estimated Calories (kcal)	
Classic Caesar Salad Cos lettuce, Caesar dressing, crispy bacon, parmesan, garlic croutons	600 (kcal)	£11.50
Add grilled chicken (GF)	+200 (kcal)	£3.50
Add grilled steak (GF)	+300 (kcal)	£5.00
Greek Salad (GF, V) Diced tomatoes, lettuce, cucumber, peppers, onion, olives, oregano & feta cheese	500 (kcal)	£12.00
<i>Signature</i> Super Healthy Green Salad (GF, V) Quinoa, kale, pearl pepper, spinach, cucumber, broccoli, red chilli, pome seeds, feta crumble & honey mustard dressing	450 (kcal)	£14.00

Park Hall Hotel Chorley

DINNER: 17:00 - 21:30

COMFORT CHOICE

	Estimated Calories (kcal)	
Grilled Cajun Chicken (GF) Steamed buttered vegetables, baby potatoes, garlic & chilli drizzle	700 (kcal)	£15.50
Beer Batter Fried Cod Fish, chips, lemon & mushy peas	800 (kcal)	£15.50
Punjabi Dhaba Butter Chicken Steamed fragrant rice, buttered naan & poppadom	900 (kcal)	£15.50
Panfried Seabass Fillet Confit baby potatoes, olives, sundried tomatoes, red onions, chilli flakes, spinach, garlic & red pesto	750 (kcal)	£16.00

<i>Signature</i> Aromatic Crispy Chilli Beef Stir-fried egg noodles, garden greens, fried onions, soy, sweet chilli, & garlic sauce, sesame seeds Option available: Crispy chicken or Cauliflower instead of Beef	950 (kcal)	£15.50
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Paneer Butter Masala (V) Steamed fragrant rice, buttered naan & poppadom	850 (kcal)	£13.95
Vegan Penne Arrabbiata (V+) Vegan meat balls, cheese & parsley	650 (kcal)	£13.00

DESSERT DIVINE

Sticky Toffee Pudding Toffee sauce & caramel ice cream	600 (kcal)	£7.50
Warm Chocolate Brownie Chocolate sauce, marshmallows	550 (kcal)	£7.00
Glazed Strawberry Cheese Cake Strawberry puree, biscuit crumbs	570 (kcal)	£8.00
Vegan Lemon & Raspberry Drizzle Cake (GF, V+)	450 (kcal)	£7.50
Fresh Fruit Salad & Cream (GF, V)	250 (kcal)	£6.00

GF = Gluten Free · V = Vegetarian · V+ = Vegan · DF = Dairy Free

If you have a food allergy or specific dietary requirements, please inform a member of the hospitality team.

FROM OUR *Signature* GRILL

All steaks are 28 days aged, come with garlic & herb butter, cress & chunky chips.

8oz Sirloin Steak (GF)	650 (kcal)	£24.00
10oz Rib-Eye Steak (GF)	750 (kcal)	£26.00
10oz Rump Steak (GF)	700 (kcal)	£23.00
Steak Of The Day (GF)	Please ask your server	£POR
Piri-Piri Spatchcock Poussin (GF)	800 (kcal)	£18.95
10oz Pork Chops (GF)	750 (kcal)	£20.95

Add Sauces

Peppercorn Sauce 100 (kcal), Red Wine Jus 50 (kcal), Hollandaise Sauce 120 (kcal)
Diane Sauce 80 (kcal), Chipotle BBQ Sauce 90 (kcal)

BURGERS

All Burgers come with salad garnish, chilli jam & fries.

Choice of sauce - Piri Piri, Buffalo Sauce, Spicy Korean BBQ, Lemon Mayonnaise

<i>Signature</i> Grill House Burger Crispy bacon, lettuce, tomato, onion, pickles, smoked applewood cheese, brioche bun	900 (kcal)	£13.95
<i>Signature</i> Double Decker Grilled double burger, Crispy bacon, lettuce, tomato, onion, pickles, smoked applewood cheese, brioche bun	1200 (kcal)	£16.95
<i>Signature</i> Super Beefy Burger slow-cooked pulled beef, signature burger, Crispy bacon, lettuce, tomato, onion, pickles, roasted onion gravy, smoked applewood cheese, brioche bun	1300 (kcal)	£16.95

Loaded Bird Burger Grilled chicken breast, fried egg, crispy carrots & onion	950 (kcal)	£13.95
Plant-Based Grill House Burger (V, V+) Vegan chipotle mayonnaise, roasted onion gravy	850 (kcal)	£12.00

SIDES

Chunky Chips	400 (kcal)	£3.50
Thin-Cut Fries	350 (kcal)	£3.50
Steamed Buttered Vegetables	200 (kcal)	£4.00
Sweet Potato Fries	450 (kcal)	£4.50
Steamed Fragrant Rice	300 (kcal)	£3.50
Creamed Mash	350 (kcal)	£3.50
Mixed Lettuce Salad	150 (kcal)	£3.50
Sage Battered Onion Rings	400 (kcal)	£4.00



PARK HALL
RESORT & SPA

@parkhallresortandspa

Signature

GRILLHOUSE

LUNCH: 12:00 - 15:00

SOFT DRINKS

Pepsi	Pint	£3.50
Pepsi Max	Pint	£3.50
Lemonade	Pint	£3.50
Appletiser	275ml	£4.00
Energy Drink	250ml	£4.00
J20 Apple & Raspberry	275ml	£4.00
J20 Orange and Passion Fruit	275ml	£3.30
Still Water	330ml	£2.00
Still Water	750ml	£4.00
Sparkling Water	330ml	£2.00
Sparkling Water	750ml	£3.50

MOCKTAILS

SHIRLEY TEMPLE	£5.00
Sparkling mocktail featuring ginger ale, grenadine	
BRILLIANT SUNRISE	£5.00
Harmonious fusion of zesty orange juice, crisp lemonade	
GINGER ICED TEA	£5.00
English Tea brewed & cooled with ice, Ginger Ale & syrup	
FROZEN STRAWBERRY MARGHARITA	£5.00
A chilly blend of sweet strawberries crush, tangy lime & a touch of salt	

LONDON ESSENCE 200ml

Original Indian Tonic	£3.00
Bitter orange & Elderflower Tonic	£3.00
Raspberry & Rose Soda	£3.00
Orange & Fig Soda	£3.00
Crafted Ginger Ale	£3.00

APPERTIF

Campari	25ml	£3.00
Martini Rosso	25ml	£3.00
Aperol	25ml	£3.00

DRAUGHTS/ALE/CIDER Abv %

Aspall Blush	Pint	4.5	£6.50
Aspall Cyder Orange Cap	Pint	4.0	£6.50
Cobra Draught	Pint	4.3	£6.80
Carling	Pint	4.0	£6.20
Madri	Pint	4.6	£6.80
Atlantic Pale Ale	Pint	4.5	£6.80
Guinness	Pint	4.1	£7.00

BEER

Peroni	330ml	£4.80
Staropramen Pilsner	330ml	£4.50
Corona	330ml	£4.50
Corona Zero	330ml	£3.00
Kopparberg Strawberry & Lime	500ml	£7.00

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Beefeater Blood Orange	25ml	£3.30
Bombay Sapphire	25ml	£3.50
Hendrick's	25ml	£3.80
Gordons Pink	25ml	£3.10
Gordons	25ml	£3.00
Bombay Bramble Gin	25ml	£3.50
Whitley Neill Raspberry Gin	25ml	£3.50

WHISKEY

Bells	25ml	£3.00
Jack Daniels	25ml	£3.50
Laphroaig 10yr	25ml	£6.00
Jameson	25ml	£3.50
Glenmorangie	25ml	£5.00
Chivas Regal 12years	25ml	£4.50

VODKA

Smirnoff	25ml	£3.00
Absolut Citron	25ml	£3.50
Absolut Vanilia	25ml	£3.50
Absolut Raspberry	25ml	£3.50
Grey Goose	25ml	£5.00

RUM

Bacardi Carta Blanca	25ml	£3.00
Captain Morgan Spice	25ml	£3.00
Captain Morgan Dark	25ml	£3.00
Kraken Spiced Rum	25ml	£4.00
Malibu	25ml	£3.00

TEQUILA

Jose Cuervo Silver	25ml	£3.50
Tequila Rose	25ml	£3.00

COGNAC

Martell VS	25ml	£4.50
Courvoisier VSOP	25ml	£6.00

LIQUEURS

Chambord	25ml	£3.00
Luxardo Sambucca Black	25ml	£3.20
Luxardo Sambucca White	25ml	£3.00
Tia Maria	25ml	£3.00
Amaretto Disaronno	25ml	£3.00
Southern Comfort	25ml	£3.00
Kahlua	25ml	£3.00
Baileys	50ml	£5.00
Archers Peach Schnapps	25ml	£3.00

DINNER: 17:00 - 21:30

WHITE WINE

	175ml	250ml	Btl (75cl)
CA' DEL LAGO Pinot Grigio	£6.00	£8.50	£24.00
FAIRWAY Sauvignon Blanc	£6.00	£8.50	£24.00
ALTERNATURE Chardonnay	£7.00	£9.50	£25.00

RED WINE

	175ml	250ml	Btl (75cl)
SANTIANO Merlot	£6.00	£8.50	£24.00
SANTIANO Cabernet Sauvignon	£6.00	£8.50	£24.00
7 FIRES Malbec	£7.00	£9.50	£27.00

ROSÉ WINE

	175ml	250ml	Btl (75cl)
CANYON ROAD White Zinfandel	£6.50	£9.00	£25.00
PIER 42 Pinot Grigio Rose	£7.00	£9.50	£26.00

SPARKLING WINE

	125ml	Btl (75cl)
CORTIGIANO Prosecco	£6.00	£30.00
RIVANI ROSÉ Prosecco	£6.50	£32.00
JOSEPH PERRIER Champagne		£55.00

COCKTAILS

PORNSTAR MARTINI	£10.00
Sweet, tropical cocktail with vanilla vodka, passion fruit liqueur, & a side of prosecco	
STRAWBERRY DAIQUIRI	£8.50
Fruity blend of white rum, fresh strawberries, lime juice & ice	
BRAMBLE	£8.50
Gin's dance with blackberry liquer, zesty lemon kick, & sweet syrup swirl with a garnish of lime	
EXPRESSO MARTINI	£8.50
Rich & bold cocktail made with vodka, coffee liqueur, & freshly brewed espresso	
OLD FASHIONED	£8.00
Scotch whisky twist on the classic Old Fashioned, featuring bitters, sugar & a citrus peel, highlighting the smoky, rich flavours of Scotch	