



• RESTAURANT MENU •

INDIGO



• AT THE DALMENY RESORT HOTEL •

NIBBLES

BELLY PORK BITES £7.00
Soy and sesame glaze

TEMPURA CAULIFLOWER £5.50 V, VE, GF ☺
Curry mayonnaise

ARTISAN SOURDOUGH BREAD £5.00 V, VE
Lancashire butter, maldon salt

HOME MADE PORK CRACKLING £4.95
Apple sauce

NOCELLARA OLIVES £4.95 V, VE, GF

GARLIC BREADS

HAND STRETCHED RUSTIC GARLIC BREAD

- **Mozzarella** £7.75
- **Tomato** £7.50
- **Plain** £6.75 ☺

Add BBQ dipping sauce £1.50

Gluten free & Vegan bases available upon request

STARTERS

HOME MADE SOUP OF THE DAY £6.95 ☺
Sourdough bread, lancashire butter

CLASSIC CAESAR SALAD £6.75
Crisp lettuce, croutons, shaved parmesan
dressed in classic sauce with anchovies
(add bacon £1, add chicken £2, add halloumi £2)

HOME MADE ONION BHAJIS £6.75 🍴
Fresh onion and mint raita

BRUSCHETTA £6.25 V, VE
Plum tomato, red onion salsa, toasted croutes, rocket salad

SMOKED MACKEREL AND HORSE RADISH PÂTÉ £7.00
Toasted ciabatta

CHICKEN SATAY SKEWERS £9.45*
Satay dipping sauce

SLOW COOKED STICKY BBQ RIBS £8.00* ☺

PAPRIKA ROASTED CHICKEN WINGS £8.00*

*COMBINE THESE 3 DISHES FOR £22.50
PERFECT FOR 2 PEOPLE!
(DBB Supplement £8.00)

PIZZA

HAND STRETCHED RUSTIC PIZZAS

MARGARITA £14.50 V
Mozzarella, basil & oregano

PEPPERONI £14.50
Mozzarella, pepperoni, basil & oregano

BBQ CHICKEN AND BACON £14.50
Mozzarella, chicken, bacon, BBQ sauce

GOATS CHEESE & RED ONION £14.50 V
Caramelised onions, mozzarella, goats cheese

VESUVIO £14.50 ☺
Mozzarella, pepperoni, onion & jalapeno

SICILIAN £14.50
Mozzarella, tuna, red onion, oregano, capers

FOUR SEASONS £14.50
Mozzarella, artichoke, mushroom, black olives, ham

Gluten free & vegan pizza available upon request

• MAIN PLATES •

THAI MASAMAN CURRY JASMIN RICE GF

- **Vegetables** £16.95 ☺
- **Chicken** £17.95
- **Prawn** £19.95 (DBB Supplement £2)

BRAISED LAMB SHANK £21.00
Buttered mash, tenderstem, pan gravy

HALF ROAST CHICKEN £19.95 GF
Fries, garnish, rocket pan gravy

ROASTED HADDOCK LOIN £19.50 ☺

Buttered potatoes, tenderstem broccoli,
lemon & parsley butter

PASTA AND RICE

PAPPARDELLE BOLOGNESE £16.95
Fresh pasta bound in a rich beef ragu sauce

LOBSTER RAVIOLI £19.50
White wine and cream sauce

FRESH TAGLIATELLE £13.95
Sage and walnut butter

STIR-FRIED NOODLES

- **Vegetables** £16.95
- **Chicken** £17.95
- **Prawn** £19.95 (DBB Supplement £2)

EGG FRIED RICE

- **Deep fried tofu** £16.95
- **Chicken** £17.95 ☺
- **Prawn** £19.95 (DBB Supplement £2)

Gluten free dishes available upon request

FROM THE GRILL

10OZ RIBEYE STEAK £31.95 GF
Fries, rocket
(DBB Supplement £14.00)

SAUCES £2.50 EACH:
Peppercorn, Blue cheese, Red Wine or Garlic Butter

HAND PRESSED BURGER £17.95
Lancashire cheese, relish, salad, fries, coleslaw

CHAR GRILLED CHICKEN & BACON BURGER £17.95
Garlic mayo, salad, fries and coleslaw

SPINACH AND FALAFEL BURGER £17.95 V ☺
Avocado & sweetcorn salad salsa, fries, coleslaw

SIDES

SKIN ON FRIES £3.95 V, VE, GF

HALLOUMI FRIES £5.95 V, GF

TRUFFLE PARMESAN FRIES £5.95 V, GF

MIXED MARKET VEGETABLES £5.95 V, GF

TENDER STEM BROCCOLI £5.95 V, GF

CREAMY MASH £5.95 V, GF

HOUSE SALAD £5.95 V, VE, GF

COLESLAW £3.95 V, GF

MAC 'N' CHEESE £5.95 V

Sides not included with DBB offer

DESSERTS

Please ask your server for todays dessert selection

☺ MR WEBB'S RECOMMENDATIONS ☺

V SUITABLE FOR VEGETARIANS VE SUITABLE FOR VEGANS GF GLUTEN FREE

Some of our dishes contain Peanut & Sesame seeds.

*If you have any allergies, intolerances or dietary requirements then please notify your server when placing your order. Thank You.
Some dishes can be adapted to accommodate dietary requirements.*



• DRINKS MENU •

INDIGO



• AT THE DALMENY RESORT HOTEL •

SOFT DRINKS

STILL WATER 330ml £2.10 750ml £4.10
SPARKLING WATER 330ml £2.10 750ml £4.10

PEPSI pint £3.10 half-pint £2.20
DIET PEPSI pint £3.10 half-pint £2.20
LEMONADE pint £3.10 half-pint £2.20

COCA-COLA BOTTLE £3.00
DIET COCA-COLA BOTTLE £3.00
FANTA BOTTLE £3.00
FRUIT SHOOT £3.00
J20 BOTTLE £3.00
Raspberry, Orange, Apple or Passionfruit
APPLETIZER £3.00
GINGER ALE £3.00
RED BULL £3.20
BITTER LEMON £3.00

COFFEE & TEA

SELECTION OF TEAS £2.75
English Breakfast, Earl Grey, Green Tea with
Lemon, Peppermint, Camomile

LATTE £3.50
AMERICANO £3.00
ESPRESSO £3.00
CAPPUCCINO £3.50
FLAT WHITE £3.50

LIQUEUR COFFEE

JAMESONS WHISKY £7.95
TIA MARIA £7.95
AMARETTO £7.95
COURVOISIER VS BRANDY £7.95

BEERS & CIDERS

PERONI 330ml, 5,00% £4.50
BUDWEISER 330ml, 4,80% £4.50
SOL 330ml, 4,50% £4.50
BLACK DOG IPA 330ml, 5,60% £5.00
BLACK SHEEP 500ml, 4,50% £5.00
HEINEKEN 0 (Non Alcoholic) 330ml, 0,05% £4.00
REKORDERLIG 500ml, 4,00% £5.20
Strawberry & Lime, Wild Berries

DRAUGHT

PRAVHA 4,00% £5.20
COORS LIGHT 4,20% £4.90
MADRI 4,60% £5.50
WORTHINGTONS 3,80% £4.80
GUINNESS 4,00% £4.90
ASPALLS CIDER 4,50% £4.90

COCKTAILS

LONG ISLAND ICED TEA £9.00
Vodka, Cointreau, Tequila, Gordons Gin, Bacardi,
Pepsi, Lemon Juice

FRENCH MARTINI £9.00
Vodka, Chambord, Pineapple Juice

APEROL SPRITZ £9.00
Aperol, Prosecco, Soda

MOJITO £9.00
Havana Club 3YO Rum, Fresh Lime, Mint Leaves

ESPRESSO MARTINI £9.00
Espresso, Smirnoff Vodka, Kalhua

HAPPY HOUR 5PM-6PM DAILY 2 FOR £14 ON THE SAME COCKTAIL SELECTED COCKTAILS ONLY*

DALMENY KISS* £9.00
Amaretto, Chambord, Prosecco

COSMOPOLITAN* £9.00
Vodka, Cointreau, Cranberry Juice, Lime

WOO WOO* £9.00
Vodka, Archers, Cranberry Juice

TEQUILA SUNRISE* £9.00
Tequila, Grenadine, Orange Juice

APERITIVO SUNSET* £9.00
Gordons Gin, Orange, Cranberry, Grapefruit, Grenadine

GIN BAR

GORDONS 25ml, £3.90
BOMBAY 25ml, £4.20
HENDRICKS 25ml, £4.50
BROCKMANS 25ml, £4.20

GORDONS PINK GIN 25ml, £4.20
MALFY GIN 25ml, £4.20
Lemon, Rosa Pink Grapefruit
WHITLEY NEIL GIN 25ml, £4.20
Rhubard & Ginger, Raspberry, Blood Orange

FEVER TREE TONIC £3.00

Original, Mediterranean, Elderflower, Slimline

WINES

WHITE

SAUVIGNON BLANC ALTITUDES, CHILE
Rich with citrus flavour, elegant tropical fruit and
zesty finish.
175ml - £5.50 250ml - £7.95 Bottle - £22.95

PINOT GRIGIO, ALPINO, ITALY
Packed with refreshing fresh fruit flavours, citrus
lemon, ripe green apple and pear characteristics.
175ml - £6.50 250ml - £8.50 Bottle - £25.00

CHARDONNAY, THE HOME FARM, AUSTRALIA
Crisp, fresh wine with generous citrus and passionfruit
flavours that linger, creating a satisfying finish.
175ml - £6.50 250ml - £8.50 Bottle - £25.00

SAUVIGNON BLANC, PENNY LANE, NEW ZEALAND
This vibrant, aromatic wine has flavours of gooseberry
and limes, with a lively finish. We love to drink it with
seafood and pasta dishes and delicious summer salads.
175ml - £7.95 250ml - £10.95 Bottle - £32.00

RED

MERLOT, CADIA, ITALY
Delicious velvety Merlot with spiced berry aromas and
fruit packed palate.
175ml - £5.50 250ml - £7.95 Bottle - £22.95

SHIRAZ, THE HOME FARM, AUSTRALIA
Full flavoured with rich ripe fruits and a hint of pepper spice.
175ml - £6.50 250ml - £8.50 Bottle - £25.00

RIOJA TINTO, EGUREN UGARTE, SPAIN
Dark in colour with red fruits, strawberries and cocoa notes,
caramel and roasted coffee flavours.
175ml - £6.95 250ml - £9.95 Bottle - £28.00

MALBEC, LA BONITA RESERVE, ARGENTINA
Delicious velvety, spicy wine with deep raspberry,
blackcurrant and liquorice flavours. Ultimate match for
charnilled quality steaks, burgers or ribs.
175ml - £6.95 250ml - £9.95 Bottle - £29.00

ROSÉ

ZINFANDEL ROSÉ, ALPINO, ITALY
Fresh bouquet of strawberries and ripe summer
fruits. On the palate it is bursting with flavour and
has excellent balance.
175ml - £5.50 250ml - £7.95 Bottle - £22.95

PINOT GRIGIO BLUSH, BELFIORE, ITALY
The wine is a pale, blush colour with a bouquet of
fruited elegance. The taste is delicate, fruited and
persistent.
175ml - £6.50 250ml - £8.50 Bottle - £25.00

CHAMPAGNE & SPARKLING WINE

PROSECCO
Romeo - Delightful gentle bubbles and a refreshing
citrus taste
Bottle - £30.00

CHAMPAGNE BRUT RÉSERVE
Boizel - Made by a champagne house with history
dating back to 1834. An elegant, expressive and fresh
cuvée that is perfect for all celebrations
Bottle - £59.00

PROSECCO ROSÉ
Juliet - Light and refreshing. Full of ripe red berries and
citrus fruit flavours with elegant bubbles
175ml - £6.70 Bottle - £30.00

CHAMPAGNE SPECIAL CUVEE
Bollinger - World renowned brand. This special cuvée
has great complexity with mouthfilling orchard fruit
flavours and a rich buttercream finish.
Bottle - £89.00