

CAMEO Restaurant

Thank you for choosing to dine with us today. Curated by Head Chef Sean Noonan and his talented team, our menu showcases the rich flavours of local, seasonal ingredients, thoughtfully prepared with care and passion. We hope you enjoy your culinary experience with us.

SMALL PLATES

DUNKENHALGH BREAD (V) Yorkshire Rapeseed Oil, Bramble Vinegar, Roasted Onion Butter	£5.00
HOUSE OLIVES (VE, GF)	£6.00
LANCASHIRE CHEESE PUFFS (V, GF) Brown Sauce	£7.00
LANCASHIRE BLACK PUDDING BON BON English Mustard Emulsion	£7.50

STARTERS

SOUP OF THE DAY (GFO, VE) Freshly Baked Bread, Butter	£7.95
WHIPPED RIBBLESDALE GOATS CURD (GF, V) Peas, Asparagus, White Chocolate, Chilled Pea Veloté	£9.50
CIDER BRAISED PIGS CHEEK (GF) Carrot Remoularde, Coriander, Jus	£9.50
ROASTED CHICKEN ARANCINI (GF) Roasted Red Pepper, Basil, Avocado	£9.95
LOCH DUART SMOKED SALMON PAVE (GF) Dressed Crab, Avocado, Lemon	£10.50
PAN SEARED WEST COAST SCOTTISH SCALLOP (GF) Cauliflower, Apple, Celery	£12.95

MAINS

SLOW ROASTED HERITAGE CARROTS (GF, VE) Carrot Purée, Puff Rice, Fennel, Coriander, Black Garlic Ketchup, Crispy Kale	£16.50
LANCASHIRE BUTTER PIE (V) Braised Red Cabbage, Pea Purée, Roasted Baby Beetroot	£18.50
PAN ROASTED CHICKEN SUPREME (GF) Koffman Cabbage, Truffle Mash, Jus	£22.95
FISH PIE (GF) King Prawn, Mussel, Leek, Peas, Samphire	£22.95
CRISPY PORK BELLY (GF) Potato Fondant, Leek Velouté, Baby Leek, Caramelised Apple Puree, Red Wine Jus	£23.95
BLOW TORCHED KAMES BAY TROUT (GF) Pickled Fennel And Samphire, Hot Tar Tar Sauce, Caviar, Watercress Purée	£25.50
LOCALLY FARMED SPRING LAMB RUMP (GF) Peas, Gem, Mint, Lamb Bacon, Wild Garlic Emulsion	£29.95

From the Grill

All steaks are served with Triple Cooked Chips,
Confit Tomato, Garlic & Thyme Mushroom,
Watercress & Café De Paris Butter

ALL BRITISH BEEF

10oz RUMP (GF)	£28.00
8oz SIRLOIN (GF)	£36.50
8oz RIBEYE (GF)	£36.00
16oz CHATEAUBRIAND (GF) (FOR 2)	£80.00
ADD SAUCES	£3.95
Peppercorn	
Bearnaise	
Diane	
Red Wine Jus	

SIDES £5.95

**ROCKET AND PARMESAN SALAD
WITH A BALSAMIC GLAZE (GF)**

PARMESAN TRUFFLE FRIES (GF)

ONION RINGS (GF)

TRIPLE COOKED CHIPS (GF)

TRUFFLE MASH WITH CRISPY ONION (GF)

**TENDER STEM BROCCOLI WITH HOLLANDAISE
SAUCE & TOASTED ALMONDS (GF)**

**CONFIT NEW POTATO WITH
LEMON & PARSLEY (GF,VE)**

**CREAMED SPINACH
WITH A HERB OIL (GF)**

A discretionary 10% service charge will be added to your bill. Please let a team member know if you'd like this removed. All prices include VAT at the current rate. If you have a food-related allergy or intolerance, please let us know. Allergen information for this menu is available on request. Foods described in this menu may contain nuts or derivatives of nuts.



All dishes are prepared in an environment that contains allergens. Whilst every care is taken in the preparation of your meal, we cannot guarantee dishes are 100% allergen free.

GFO - Gluten Free Option GF - Gluten Free V - Vegetarian VE - Vegan

WINE LIST

Drinks

CHAMPAGNE & SPARKLING

	125ml	bottle
Taittinger Brut Réserve NV <i>France</i>		£80
The intensely fragrant character, subtle biscuit complexity & superb elegance is due to a predominance of Chardonnay in the blend.		
Da Luca Prosecco <i>Italy</i>	£6.65	£39
Pear & Peach fruit on a lively, yet soft & generous palate.		
Da Luca Prosecco Rosé <i>Italy</i>	£7.15	£42
Fruity aromas of pears & apples with overtones of blackberries.		

WHITE WINE

	125ml	175ml	250ml	bottle
Dashwood Sauvignon Blanc <i>Marlborough, New Zealand</i>	£6.80	£9.50	£13.60	£40
Brimming with zesty grapefruit, lime, pear & passion fruit married well with a grassy herbaceousness. <i>Try this with seafood</i>				
Berri Estates Unoaked Chardonnay <i>South Eastern Australia</i>	£4.60	£6.45	£9.20	£27
A crisp style with a fresh, yet ripe lemon character with no oak ageing.				
El Velero Verdejo Blanco <i>Valdepenas / Spain</i>	£4.25	£5.95	£8.50	£25
Aromatic Verdejo with fragrances of white flowers and a palate brimming with melon, apple & juicy pear.				
Kleine Zalze Cellar Selection Bush Vines Chenin Blanc <i>Coastal Region / South Africa</i>	£4.75	£6.65	£9.50	£28
Soft & creamy, a hint of ripe exotic fruit & a delicious vanilla sweetness.				
Da Luca Pinot Grigio <i>Terre Siciliane, Italy</i>	£4.95	£6.90	£9.90	£29
Aromas of white flowers, pink grapefruit & cox's apple. The palate displays melon & guava.				
Mount Rozier Sauvignon Blanc <i>Western Cape, South Africa</i>	£5.45	£7.60	£10.90	£32
Crisp & elegant, with heaps of juicy fruit.				

ROSÉ WINE

Wicked Lady White Zinfandel <i>California, USA</i>	£4.25	£5.95	£8.50	£25
Medium-Sweet, with delicious raspberry & strawberry flavours.				
Corte Vigna Pinot Grigio Rosato <i>Pavia, Italy</i>	£4.75	£6.65	£9.50	£28
Medium-dry with notes of strawberry jam, raspberry & redcurrant and perfumes of violets.				

RED WINE

Errázruiz 1870 Teno Block Merlot <i>Curicó Valley, Chile</i>	£4.75	£6.65	£9.50	£28
Rich, fruity Chilean Merlot, packed with juicy plums & cherries, overlaid with sandalwood & cinnamon.				
El Velero Tempranillo Tinto <i>Valdepenas, Spain</i>	£4.25	£5.95	£8.50	£25
Thirst-quenching Spanish Tempranillo with flavours of strawberry jam, raspberries & baked plums and perfumes of spice.				
Mount Rozier Pinot Noir <i>Coastal, South Africa</i>	£5.10	£7.15	£10.20	£30
Packed with flavours of strawberry, warm baking spices & elegant earthiness.				
Don Jacobo Rioja Crianza <i>Bodegas, Corral, Spain</i>	£5.80	£8.10	£11.60	£34
Traditional Rioja, with rich notes of raspberry, cherry & stewed plums and fragrances of sandalwood & vanilla. <i>A favourite choice with beef & lamb dishes</i>				
Familia Zuccardi Brazos Malbec <i>Uco Valley, Mendoza, Argentina</i>	£6.80	£9.50	£13.60	£40
Dark violet, medium bodied wine with cherry, plum & blackberry flavours, gives a fruity & spicy finish.				
St Hallett Faith Shiraz <i>Barossa, Australia</i>	£6.15	£8.55	£12.30	£36
Notes of cherry, hints of chocolate. Dark fruits follow on the palate entwined with pepper spice.				

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DRAUGHT BEERS	Pint	1/2 Pint
STELLA 4.6%	£6.30	£3.15
CORONA 4.6%	£6.50	£3.25
GUINNESS 4.2%	£6.70	£3.35
CAMDEN PA 5.8%	£6.50	£3.25
CAMDEN HELLS 4.6%	£6.50	£3.25
ORCHARD PIG 4.5%	£6.20	£3.10

BOTTLED BEER

ESTRELLA 4.6%	330ml	£4.95
BUDWEISER 5%	330ml	£4.95
BIRRA MORETTI ZERO 0%	330ml	£4.50
HEINEKEN 5%	330ml	£4.95
REKORDERLIG 4.5%	568ml	£6.50
PERONI 5%	330ml	£4.95
MOORHOUSE'S 4.4%	500ml	£6.50

WINE BY THE GLASS

SELECTION OF WINES 10.5% - 13.5%		
small	125ml	from £4.25
medium	175ml	from £5.95
large	250ml	from £4.24
DA LUCA PROSECCO 11%	125ml	£6.65

MINERALS

BABY MIXERS	200ml	£3.00
FRUIT JUICE	200ml	£3.00
PEPSI/LEMONADE/CORDIAL	Dash	£1.00
PEPSI/LEMONADE	Pint / Half	£1.80 / £3.60
PEPSI	330ml	£3.60
PEPSI MAX	330ml	£3.60
RED BULL	250ml	£4.00
J20	275ml	£3.50
BRITVIC 55	275ml	£3.50

SPIRITS

ABSOLUT 40%	25ml	£5.20
GREY GOOSE 40%	25ml	£6.00
IMPERIUM 37.5%	25ml	£4.90
SMIRNOFF RED 37.5%	25ml	£5.20
TANQUERAY 43.1%	25ml	£5.20
GORDONS GIN 40%	25ml	£5.20
WHITLEY NEIL 43%	25ml	£5.20
BEEFEATER PINK 37.5%	25ml	£5.20
JACK DANIELS 40%	25ml	£5.20
JAMESONS 40%	25ml	£5.50
BACARDI 40%	25ml	£4.90
KRAKEN 40%	25ml	£5.20
MALIBU 21%	25ml	£4.90
BULIET 40%	25ml	£5.20
SAILOR JERRY 40%	25ml	£5.20
JIM BEAM 40%	25ml	£5.20
SOUTHERN COMFORT 40%	25ml	£5.20
PERNOD 40%	25ml	£5.00
CAPTAIN MORGAN 40%	25ml	£5.20
SKYY 40%	25ml	£5.20

APERITIFS

CAMPARI 25%	25ml	£5.00
MARTINI 15%	50ml	£5.50
DRAMBUIE 40%	25ml	£5.20
PIMMS NO 1 25%	25ml	£5.00
ARCHERS 18%	25ml	£5.00

SHERRY, PORT & BRANDY

HARVEYS BC 17.5%	50ml	£4.50
TIO PEPE 15%	50ml	£4.50
COCKBURNS LBV 20%	50ml	£5.50
MARTELL VS 40%	25ml	£5.50
COURVOISIER VSOP 40%	25ml	£7.00

LIQUERS

BAILEYS 17%	50ml	£5.50
TIA MARIA 17%	25ml	£5.20
JAGERMEISTER 35%	25ml	£5.20
GRAND MARNIER 40%	25ml	£5.20
COINTREAU 40%	25ml	£5.20
AMARETTO 22%	25ml	£5.20
SAMBUCA 38%	25ml	£5.20
TEQUILA 40%	25ml	£5.20

MALT WHISKY'S

VARIOUS 40% - 48.5%	from £5.50
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