

C A M E O
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 <i>(V)</i> Yorkshire Rapeseed Oil, Bramble Vinegar, Roasted Onion Butter	£5.00
HOUSE OLIVES <i>(VE, GF)</i>	£6.00
LANCASHIRE CHEESE PUFFS <i>(V, GF)</i> Brown Sauce	£7.00
LANCASHIRE BLACK PUDDING BON BON English Mustard Emulsion	£7.50

STARTERS

SOUP OF THE DAY Artisan Bread, Whipped Butter	£7.95
ROASTED PIGEON BREAST <i>(GF)</i> Lentils, Blackberry Gel, Wild Mushroom, Redcurrant Jus	£10.50
BEETROOT & APPLE <i>(GF, VE)</i> With Black Garlic Ketchup	£9.00
HOG ROAST TERRINE Burnt Apple Puree, Celeriac Remoulde, Sage and Onion Bread	£10.00
LANCASHIRE BLUE CHEESE PANA COTTA <i>(GF, V)</i> Poached Figs, Hazelnut, Bramble	£9.95
PAN ROASTED SCALLOP <i>(GF)</i> Baked Potato Rissotto, Potato Crisp, Chive	£12.95

MAINS

LOIN OF VENISON Celeriac, Pear, Black-Pudding Crumb, Roasted Beetroot, Red Wine Jus	£31.95
16-HOUR BRAISED BLADE OF BEEF <i>(GF)</i> Creamed Potato, Confit Shallot, Slow Roasted Carrot, Black Garlic, Bacon and Onion Crumb	£26.50
PAN ROASTED SALMON Black Olive Tapenade, Crab Ravioli, Spinach, Shellfish Bisque	£26.95
PAN ROASTED CHICKEN Squash Puree, Mushroom Pithivier, Kale, Red Wine Jus	£24.95
CHESTNUT RISOTTO <i>(GF, V)</i> Mushroom, Parmesan	£18.50
ROASTED BUTTERNUT SQUASH GNOCCHI <i>(VE, GF)</i> Sage, Pumpkin Seeds	£18.95

From the Grill

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

ALL BRITISH BEEF

10^{oz} RUMP <i>(GF)</i>	£28.00
8^{oz} SIRLOIN <i>(GF)</i>	£36.50
8^{oz} RIBEYE <i>(GF)</i>	£36.00
16^{oz} CHATEAUBRIAND <i>(GF)</i> (FOR 2)	£80.00
ADD SAUCES Peppercorn Bearnaise Diane Red Wine Jus	£3.95

SIDES £5.95

ROCKET & PARMESAN SALAD <i>(GF)</i>
WILTED SPINACH <i>(GF, VE)</i>
PARMESAN TRUFFLE FRIES <i>(GF)</i>
ONION RINGS <i>(GF)</i>
HOUSE FRIES <i>(GF)</i>

HAND CUT CHIPS <i>(GF)</i>
DRESSED MIXED HOUSE SALAD <i>(GF, VE)</i>
GARLIC & THYME ROASTED NEW POTATOES <i>(GF, VE)</i>
ROASTED ROOT VEGETABLES WITH TOASTED PUMPKIN SEEDS <i>(GF)</i>



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		£4.75	£6.65	£9.50	£28
<i>Coastal Region / South Africa</i>					
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.					

M

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