

WINES BY THE GLASS

CHAMPAGNE

Bin 1 Laurent Perrier Brut N.V

Delicate and complex with hints of citrus and white fruits. Fresh and easy on the palate.

125ml glass £8.00

WHITE WINE

Bin 11. Pinot Grigio – Pure – Venezia

A delightful expressive, dry wine with refreshing apple and citrus flavours. Italy

Bin 12. Sauvignon Blanc – Tonada – Central Valley

This wine displays typical aromas of gooseberries and guava, yet is dry and fruity on the palate. Chile

Bin 14. Chardonnay Semillon – Red Cliffs – Victoria

Light yellow colour with gold tinges and a sweet, fresh and pleasant finish. Australia

175ml glass - £5.50 250ml Glass - £7.25

PREMIUM WHITE WINE

Bin 19. Sauvignon Blanc – Santa Digna – Chile

A fresh, floral wine with fruit body and a silky palate of great elegance

175ml glass - £6.50 250ml Glass - £8.50

ROSÉ WINE

Bin 67. Route 66 Boulevard Blush - California

Ripe, juicy flavours of watermelon and strawberry lead to a long sweet finish. USA

175ml glass - £5.50 250ml Glass - £7.25

RED WINE

Bin 40. Rioja Vega – Tempranillo

A soft, fruity wine with plum and blackcurrant flavours. Vibrant and juicy. Spain

Bin 41. Merlot – Tonada – Central Valley

Dark, dense full of concentrated mocha and cherry fruit. Chile

Bin 43. Shiraz Cabernet – Red Cliffs – Victoria

A medium bodied wine which is ruby in colour, with fruity Aromas. Australia

175ml glass - £5.50 250ml Glass - £7.25

PREMIUM RED WINE

Bin 48. Malbec – Gouguenheim – Mendoza Argentina

Aromas, of ripe fruits, plums, black cherry, blackcurrant, chocolates and violets

175ml glass - £6.50 250ml Glass - £8.50

Please note all our wines by the glass are available in 125ml on request

Prices are inclusive of VAT charged at current rate. Gratuities are at your discretion, but are not compulsory. 100% of any gratuities that are received are split evenly amongst the entire team. Many of our dishes can be or have already been adapted to cater for a variety of dietary requirements, before ordering please speak to our staff if you have a food allergy or intolerance. Almost all our wines contain sulphites, some may contain traces of egg or milk products. From 2012 vintages, allergen information is stated on the label. All weights are prior to cooking and are approximate.



RAVILIOUS ROTUNDA BAR

RAVILIOUS MURAL 1933 - 2013



1933
TIRZAH AND ERIC RAVILIOUS



2013
ISA CLEE-CADMAN AND
JONQUIL COOK

In spring 1933, shortly before completion of The Midland Hotel, the renowned water-colourist, Eric Ravilious, and his wife, Tirzah Garwood, were commissioned by the architect, Oliver Hill, to paint a mural on the walls of what were then to be the tearooms. Ravilious day and night design was inspired by the exceptional local landscape and influenced by The Midland's elegant art deco architecture.

Unfortunately in the rush to have the mural finished for the grand opening of the hotel, the plaster on the hotel wall had not dried out properly and within a couple of years it was peeling so badly that it had to be completely painted over.

In the end, Eric and Tirzah's work at the Midland survived only in the form of black and white photographs taken shortly before the grand opening of the hotel in July 1933.

The new mural is not only designed to recall for today's visitors some of the beauty of the original composition that Eric and Tirzah produced, but also as a tribute to those artists who struggled tirelessly and largely unappreciated, making their contribution to one of the most beautiful testaments to Art Deco period architecture and design existent in the world today.

The Ravilious Rotunda bar mural was produced in November 2013 by Jonquil Doremus-Cook, graphic artist and Director of English Lakes, assisted by graphic artist Isa Clee-Cadman, using acrylic paints and liquid gold leaf.

PLEASE ORDER AT THE BAR



RAVILIOUS ROTUNDA BAR

PLEASE NOTE during peak times you may experience slight delays with food.

NIBBLES

Wasabi Peanuts		£2.00
Salted & Roasted Peanuts		£2.00
Chilli Crackers		£2.00
Salted Pistachios		£3.00
French Fries		£3.00
Marinated Olives		£3.50
A Selection of Breads, Oils and Olives		£4.50
Sticky Maple Glazed Chipolata Sausages		£5.00
Midland BBQ Chicken Wings	8 x wings	£5.00
	12 x wings	£7.50

TRADITIONAL SANDWICHES

All sandwiches are served on lovingly artisan bread, accompanied with homemade coleslaw, vine tomato salad and kettle crisps.

Smoked Pulled Ham Hock		£8.00
<small>Gherkin mayonnaise, Swiss cheese, rocket</small>		
Port of Lancaster Smoked Salmon		£8.50
<small>Dill mayonnaise</small>		
Lancashire Cheese (v)		£7.50
<small>Hawkshead relish Westmorland chutney</small>		
Add a scoop of French fries to any sandwich		£1.75
Add a small bowl of soup of the day to any sandwich		£3.00

OUR FAMOUS 'LANCASHIRE TAPAS' PLATTERS

Fish Platter		£12.00
<small>Port of Lancaster oak-smoked salmon Shell on Atlantic Prawns Smoked Haddock potato fritter Lime & chilli smoked mackerel Mixed leaf salad Served with Marie Rose sauce, lemon and rye bread</small>		
Midland Platter		£11.50
<small>Home smoked chicken breast Truffle Prosciutto Pork belly scampi Sandham's creamy Lancashire cheese Homemade seasonal sausage roll Served with Westmorland chutney, Chunky bread and salad</small>		
Vegetable & Cheese Platter (v)		£11.50
<small>Macaroni cheese Tomato & basil arancini Sandham's Lancashire cheese Chargrilled marinated pepper Tapenade & Melba toast Mixed leaf salad & freshly baked bread</small>		

SPECIALITY BURGERS

These are all served on a toasted brioche roll with baby gem, sliced tomato, red onion, French fries and seasonal coleslaw.

Classic Burger		£9.00
<small>2 x 3oz steak patties</small>		
Midland Burger		£10.50
<small>2 x 3oz steak patties, smoked streaky bacon, American cheese, BBQ sauce, battered deep fried pickle</small>		
Mushroom Swiss Burger		£10.50
<small>2 x 3oz steak patties, pickled shallots, slow cooked mushrooms, Gruyere cheese, Hawkshead relish black garlic ketchup</small>		
Chicken Burger		£9.50
<small>Marinated Buttermilk chicken, topped with a spicy Harissa salsa</small>		
Chargrilled Halloumi Burger (v)		£8.50
<small>Roasted pepper, Portobello mushroom, baby gem, tomato and red onion</small>		

THE MIDLAND CLASSICS

Soup of the Day		£5.50
<small>freshly baked bread</small>		
Frank Benson's Morecambe Bay Shrimps		£9.00
<small>Served with Lovingly Artisan toasted bread</small>		
Steak Frites		
<small>Chargrilled and served with French fries, rocket and cherry tomatoes, mustard mayonnaise</small>		
8oz Flat Iron		£12.00
8oz Rib Eye		£19.50
Midland Fish & Chips		£11.00
<small>Mushy peas and tartar sauce</small>		
Chargrilled Gammon		£11.00
<small>Chunky chips, pineapple & mango salsa</small>		
Marinated Buttermilk Chicken & Bacon Salad		£9.50
<small>Mixed leaves, apple, candied pecans, house dressing</small>		
Chargrilled Salmon Fillet		£10.50
<small>Baby gem, radish, wasabi mayonnaise</small>		
Burrata Caprese Salad (v)		£9.00
<small>Toasted garlic sourdough croutons, basil, rocket, olive oil and balsamic syrup</small>		

SIDES

all £3.00

Rocket, Vine Tomato & Parmesan Salad
Chunky Chips
French Fries
House Salad

DESSERTS

Cake of the Day		£3.50
Sticky Toffee Pudding		£6.50
<small>With butterscotch sauce and Lewis' of Morecambe vanilla ice cream</small>		
Seasonal Crème Brûlée		£6.50
<small>Served with homemade shortbread</small>		
Selection of Wallings Ice-Creams (3 scoops)		£6.00
<small>Please ask your waiter for today's flavours</small>		
English Cheese Board		£8.50
<small>Featuring some great British cheeses. Crackers, fruit chutney, celery & grapes</small>		

TEA & COFFEE

Black Teas		
<small>English breakfast, Darjeeling Leaf, Earl Grey</small>		
Green Teas		
<small>Chun Mee, Green peppermint</small>		
Fruit Teas		
<small>Red Berries, Lemon and ginger, Chamomile flower</small>		
Espresso		£3.25
Double Espresso		£4.00
Cafetiere	for one £3.75	for two £6.50
Americano		£3.50
Latte		£3.75
Cappuccino		£3.50
Hot Chocolate		£3.50