



LOUNGE MENU

Menu variations and service times may apply on Sundays

MERCURE
HOTELS



WHO WE ARE

Welcome to the Lounge at Mercure Haydock Park Hotel. Our menu celebrates familiar favourites, seasonal produce and comforting classics, prepared with care by our kitchen team. Where possible, we source key ingredients from UK suppliers, look out for Discover Local dishes. If you have any allergies or dietary requirements, please speak to a member of the team. Dietary markers are a guide and will be verified against final recipes and supplier specifications.

Legend:

 = Vegan |  = Vegetarian |  = Gluten Free |  = Gluten Free Available

 Discover Local = Ingredients predominantly sourced from UK suppliers

BREAKFAST DISHES

(07:00–12:00)

Continental & Light

Bakery Basket | 615 kcal |  | £6.50

A curated selection of toasted breads, flaky croissant and pain au chocolat, served with preserves and butter.

Toast & Preserves | 326 kcal |  | £4.90

Freshly toasted bloomer bread accompanied by butter and a selection of preserves.

Fresh Fruit & Yogurt Crunch Pot | 180 kcal |  | £5.50

Layered fruit compote, creamy yogurt and crunchy granola finished with fruit coulis.



Porridge Pot | 529 kcal |   | £4.90

Velvety Scottish oats prepared with milk, comforting, nourishing and served warm.

Hot Breakfast

Filled Brioche Breakfast Bap – Bacon | 465 kcal | £6.50

Toasted brioche bap filled with crispy streaky bacon.

Filled Brioche Breakfast Bap – Fried Egg | 507 kcal |   | £6.00

Toasted brioche bap with a perfectly fried free-range egg.

Filled Brioche Breakfast Bap – Sausage | 593 kcal |  | £6.50

Butcher's pork sausage served in a toasted brioche bap.

Filled Brioche Breakfast Bap – All 3 Fillings | 809 kcal |  | £7.95

Toasted brioche bap filled with bacon, sausage and fried egg.

Three Egg Omelette (choose 3 fillings) | 620 kcal |   | £9.95

Free-range three egg omelette with your choice of three fillings: cheese, onion, ham, mushroom, peppers or bacon.

Pancakes with Maple Syrup & Mixed Berries | 640 kcal |  | £8.95

Fluffy pancakes accompanied by maple syrup and mixed berries.

Traditional Eggs Benedict | 720 kcal |  | £10.95

Poached eggs and ham on a toasted English muffin finished with rich hollandaise sauce.

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. As per FSA guidelines, items that contain mustard or may contain mustard may also contain peanuts.

All transactions from the lounge bar will be subject to a 10% service charge.

Should you wish to opt out of this charge please advise your server

BRUNCH & LUNCH DISHES

(11:00–17:00)

Chef's Home-Made Soup | 320 kcal |   | £7.50

Freshly prepared seasonal soup served with warm bread.

Brunch Favourites

Buttermilk Chicken Waffle | 1100 kcal |  | £13.95

Golden buttermilk fried chicken atop a warm Belgian waffle, finished with maple chilli butter.

Avocado & Poached Eggs on Sourdough | 780 kcal |   | £11.95

Smashed avocado and delicately poached eggs on toasted sourdough, lifted with citrus and chilli.

Cold Sandwiches

*Served on bloomer bread, wholegrain, white or wrap.
Gluten-free bread available (GFA). Accompanied by crisps.*

Coronation Chicken | 520 kcal |  | £9.95

Tender chicken in a gently spiced coronation dressing

Tuna & Cucumber | 480 kcal |  | £9.50

Classic tuna mayonnaise with fresh cucumber

Cheddar Cheese & Pickle | 520 kcal |    | £9.50

Mature cheddar paired with traditional pickle for a timeless favourite.

Ham & Tomato Sandwich £9.50 | 500 kcal |   | £9.50

Honey roast ham layered with ripe tomato

Egg Mayo & Chive | 540 kcal |    | £8.95

Free-range egg mayonnaise with fresh chives and crisp leaves.

Upgrade your cold sandwich

Swap Crisps for French Fries | 190kcal | £1.50

Hot Sandwiches

*Served on bloomer bread, wholegrain, white or wrap.
Gluten-free bread available (GFA). Accompanied by fries.*

BBQ Pulled Pork with Mozzarella Ciabatta | 950 kcal | £12.95

Slow-cooked BBQ pulled pork topped with melted mozzarella in a toasted ciabatta.

Classic Club Sandwich | 1050 kcal |   | £14.50

Triple-layered sandwich of chicken, bacon, egg and tomato with mayonnaise.

Tomato, Pesto & Mozzarella | 720 kcal |  | £10.95

Toasted ciabatta with vine tomatoes, mozzarella and basil pesto.

Fish Finger Sandwich | 900 kcal |   | £11.95

Crisp golden fish goujons with tartare sauce and fresh leaves.

BLT Sandwich | 780 kcal |  | £10.95

Crispy bacon, lettuce and tomato with mayonnaise on toasted bread.

Salads

(11:00 - 21:30)

Caesar Salad | 680 kcal |  | £13.95

Baby gem lettuce, parmesan and crisp croutons in a traditional Caesar dressing with anchovies.

Classic Greek Salad | 480 kcal |   | £13.95

Sun-ripened tomatoes, cucumber, olives and feta with oregano dressing.

Roasted Beetroot, Goat Cheese & Walnut Salad | 650 kcal |   | £14.95

Sweet roasted beetroot with goat cheese, candied walnuts and peppery leaves.

BBQ Chicken & Bacon Salad | 720 kcal |   | £14.95

BBQ chicken and crispy bacon over seasonal leaves.

Niçoise Salad | 620 kcal |  | £14.50

A French classic with egg, green beans and olives in Dijon vinaigrette.

Ranch Salad | 500 kcal |  | £13.95

Crisp leaves with tomato, cucumber, onions and corn finished with a creamy ranch dressing.

Upgrade your salad

Add chicken £4 | add bacon £3 | add avocado £3 | add tuna flakes £4


DINNER MENU

(17:00–21:30)

Starters

Chef's Home-Made Soup | 320 kcal |   option  | £7.50

Freshly prepared seasonal soup served with warm bread.

Loaded Tortilla Chips | 780 kcal |   | £8.95

Crispy tortilla chips topped with melted cheese, salsa, sour cream and guacamole.

Salt & Pepper Calamari | 580 kcal |  | £10.50

Crispy calamari served with garlic aioli and lemon.

Baked Camembert | 900 kcal |    | £12.00

Oven-baked camembert served with rosemary, honey and toasted sourdough.

Chicken Liver Parfait | 650 kcal |   | £8.95

Silky chicken liver parfait served with red onion chutney and toasted brioche.

Lamb Koftas | 620 kcal |  | £9.95

Spiced minced lamb koftas grilled and served with warm flatbread, crisp salad and cooling mint yogurt dressing


Smoked Salmon | 340 kcal |   | £10.50

Delicately smoked salmon served with capers, pickled shallots, lemon and toasted sourdough.

MAIN DINING

(17:00–21:30)

Home Comforts

Wild Mushroom Tagliatelle & Truffle Oil | 820 kcal |  | £17.50

Tagliatelle with sautéed wild mushrooms, finished with truffle oil and parmesan.

Recommended drink pairing: Pinot Grigio

Classic Steak & Ale Pie | 1300 kcal |  | £18.95

Slow-braised British beef in rich ale gravy beneath golden pastry, served with buttery mash and seasonal vegetables.

Recommended drink pairing: Rioja Crianza or Guinness

Beer-Battered Fish & Chips | 1250 kcal |  | £18.95

Flaky fish in crisp batter with chunky chips, mushy peas and tartare sauce.

Recommended drink pairing: Sauvignon Blanc or Stella Artois

Chicken Tikka Masala | 1150 kcal | £18.50

Fragrant tikka masala accompanied by coriander rice and warm naan.

Recommended drink pairing: Chenin Blanc or Stella Unfiltered

Slow-Braised Beef Brisket Ragu | 950 kcal | £19.95

Rich brisket ragu tossed through pappardelle with parmesan.

Recommended drink pairing: Malbec or Birra Moretti

Seared Salmon with Saffron Pea Risotto | 900 kcal |  | £18.95

Seared salmon served over saffron and pea risotto.

Recommended drink pairing: Pinot Grigio

Chicken Risotto | 850 kcal |   | £18.95

Creamy risotto with roasted chicken, sunblush tomatoes and baby spinach.

Recommended drink pairing: Chardonnay or Birra Moretti

BURGERS & PIZZA

(11:00–21:30)

Burgers

Served with crispy fries and tomato relish.

Korean BBQ Chicken Burger | 1150 kcal |  | **£17.95**

Buttermilk fried chicken glazed with Korean BBQ sauce and slaw.

Recommended drink pairing: Camden IPA or Pinot Noir

Caprese Beef Burger | 1150 kcal | **£18.95**

Juicy beef burger with buffalo mozzarella, tomato and basil pesto.

Recommended drink pairing: Merlot or Birra Moretti

Classic Beef Burger | 1100 kcal |  | **£17.95**

Grilled beef burger with lettuce, tomato and house sauce.

Recommended drink pairing: Birra Moretti or Shiraz

Vegan Burger | 980 kcal |  | **£17.95**

Plant-based burger with lettuce, tomato and vegan mayo.

Recommended drink pairing: Camden IPA or Sauvignon Blanc

Add onion rings £3 | bacon £3 | avocado £3

Pizza

Margherita Pizza | 920 kcal |  | **£16.50**

Cherry tomato, mozzarella and basil.

Recommended drink pairing: Pinot Grigio

Hot & Spicy Pizza | 1050 kcal | **£18.50**

Pepperoni, jalapeños and melted mozzarella.

Recommended drink pairing: Corona or White Zinfandel

Caramelised Onion & Goat Cheese Pizza | 980 kcal |  | **£16.95**

Sweet onions with goat cheese and rocket.

Recommended drink pairing: Sauvignon Blanc

Parma Ham & Rocket Pizza | 1000 kcal |  | **£18.50**

Parma ham with rocket and parmesan.

Recommended drink pairing: Pinot Noir

Pulled BBQ Pork Pizza | 1100 kcal | **£18.50**

BBQ pork with roasted red peppers.

Recommended drink pairing: Budweiser or Tempranillo

Add toppings

Chicken £3 | Pepperoni £2 | Peppers £1 | Onions £1 | Jalapeños £1 | Pulled pork £3 | Extra cheese £2.50

FROM THE GRILL

(17:00 - 21:30)

All served with chunky chips, grilled tomato and mushroom.

8oz Sirloin Steak | 980 kcal |   | **£28.00**

Premium cut grilled to preference and rested for tenderness.

Recommended drink pairing: Shiraz or Malbec

8oz Rump Steak | 1050 kcal |   | **£22.95**

Succulent rump steak, grilled and seasoned.

Recommended drink pairing: Malbec or Shiraz

Surf & Turf | 1150 kcal | **£25.00**

4oz grilled steak accompanied by tempura prawns and onion rings.

Recommended drink pairing: Shiraz or Prosecco

10oz Gammon Steak | 1100 kcal |   | **£19.95**

Grilled gammon topped with egg and pineapple.

Recommended drink pairing: Pinot Grigio or Orchard Pig Cider

Choice of sauces

Peppercorn £3.00 | Béarnaise £3.00 | Red wine jus £3.00 | Garlic butter £1.50

Chef Specials

(17:00 - 21:30)

Pan-Fried Duck Breast | 920 kcal | GF | £22.95

Duck breast with butter fondant potatoes, tenderstem broccoli and red wine jus.

Recommended drink pairing: Pinot Noir

Roasted Lamb Rump | 980 kcal | GF | £23.95

Roasted lamb rump with rosemary jus, buttered creamy potato and seasonal vegetables.

Recommended drink pairing: Rioja Crianza

Catch of the Day | 750 kcal | GF | £TBC

Daily fish selection with seasonal accompaniments.

Recommended drink pairing: Sauvignon Blanc or Prosecco

Sides

(11:00 - 21:30)

Chunky Chips | 420 kcal | V | £4.50

Golden chunky chips, cooked until crisp and fluffy.

French Fries | 400 kcal | V | £4.50

Crispy fries, lightly seasoned.

Cheesy Garlic Bread | 520 kcal | V | £5.50

Warm garlic bread topped with melted cheese.

Onion Rings | 450 kcal | V | £4.95

Crispy battered onion rings.

Olives | 220 kcal | GF VG | £4.50

Marinated olives.

Garden Salad | 180 kcal | GF VG | £4.95

Fresh garden salad finished with vinaigrette.

Buttered Seasonal Vegetables | 210 kcal | V | £4.95

Seasonal vegetables finished with butter.

DESSERTS

(11:00 - 21:30)

Sticky Toffee Pudding | 820 kcal | V | £7.95

Classic sticky pudding with toffee sauce and salted ice cream.

Warm Chocolate Brownie | 780 kcal | V | £7.95

Warm chocolate brownie with ice cream and Oreo cream topping.

Vanilla Cheesecake | 680 kcal | V | £7.50

Creamy vanilla cheesecake finished with toffee.

Mixed Berry & Apple Crumble | 650 kcal | V | £7.50

Seasonal fruit crumble served with custard.

Pecan Tart | 760 kcal | V | £7.95

Warm pecan tart served with vanilla ice cream.

Cheese Board | 700 kcal | V | £9.95

Selection of three local cheeses with crackers, celery, grapes, chutney and butter.

Baked Alaska | 720 kcal | V | £8.95

Vanilla ice cream on sweet sponge, finished with glazed meringue.

Ice Cream Selection (3 scoops) | 420 kcal | V | £6.50

Three scoops of ice cream, please ask for today's flavours.



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Thank You
Mercure Haydock Hotel