

Premier Dining Room

Rotation of two: Table d'hôte menu Pontefract 2024

Two courses £22.50 – Three courses £26.95

Rotation one

To begin

Proper handmade Yorkshire pudding with loads of sticky onion gravy
Bold Soup of the day, with chunky bread and butter (Please see server) (v)
Silky smooth, chicken parfit with real ale chutney, thyme & lemon crostini
Cocktail of Atlantic prawns with a seafood sauce, brown bread & butter (gf)
Sweet potato, spring onion and ginger cakes served with a harissa mayonnaise dip (vg)

To follow

Yorkshire steak and ale pie served with proper chips and English garden peas.
East coast Haddock, chips, and peas – no messing, proper batter,
made with malt vinegar, steeped mushy peas
Grilled Scottish salmon, warm niçoise salad with a soft hens' egg
Creamy pork stroganoff with woodland mushrooms, fried onions and braised rice
Crispy coated chicken, garlic mayo, sticky BBQ sauce, smoked bacon, cheese, lettuce,
tomato, served with Cajun fries and house slaw
West Indian style chilli and ginger pork, creamed mash and pickled red cabbage

Roasted sirloin of beef, proper roasties, proper Yorkies and proper gravy
served with market vegetables and cauliflower cheese (£8.00 supplement)

Our daily plant-based dish is available on request – please see server (vg)

To finish

A selection of local ice cream
Tiramisu – “pick me up”.
Eton mess (v)
Rich Chocolate coffee pot, amaretti biscotti (v)
Tangy Lemon and lime posset, all butter biscuit (v, gf)
Tate & Lyle treacle sponge served with English custard

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Rotation Two

To begin

Proper handmade Yorkshire pudding with loads of sticky onion gravy

Bold Soup of the day, with chunky bread and butter (Please see server) (v)

Hand crafted warm Salad of Yorkshire ham hock, old fashioned piccalilli & a poached hen's egg (gf)

Roasted squash and purple sage tart, frisée and shoots of English peas (served warm) (v)

Cocktail of Atlantic prawns with a seafood sauce, brown bread & butter (gf)

To follow

Yorkshire steak and ale pie served with proper chips and English garden peas.

East coast Haddock, chips, and peas – no messing, proper batter,
made with malt vinegar, steeped mushy peas

Chargrilled Cornfed chicken fillet, mash, wilted seasonal greens,
and a creamy chestnut mushroom sauce

Classic flame grilled beefburger patties, sizzling bacon, cheese, crispy lettuce,
tomato, sweet sauce, American mustard and seasoned fries

Asian Pulled pork won ton, spring onion, soya, and honey rice noodles

Classic chicken and chorizo Caesar salad – crisp gem lettuce, crunchy croutons,
parmesan, and a soft-boiled egg

Roasted sirloin of beef, proper roasties, proper Yorkies and proper gravy
served with market vegetables and cauliflower cheese (£8.00 supplement)

Our daily plant-based dish is available on request – please see server (vg)

To finish

A selection of local ice cream

Eton mess (v)

English apple and blackberry crumble served with English custard (v)

Dark Chocolate and ale cake with muscovado and malt ice-cream

Seasonal fresh fruit with pouring cream (v)

White chocolate and bourbon vanilla crème brûlée, Anabel strawberries (v)