

Premier Dining Room

Rotation of two: Table d'hôte menu Pontefract 2025

Two courses £23.20 – Three courses £27.75

Rotation one

To begin

Proper handmade Yorkshire pudding with loads of sticky onion gravy

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

Chorizo scotch egg, panko asparagus and Parma ham spear, Dijon mayo, micro herb salad

Cocktail of Atlantic prawns with a seafood sauce, brown bread & butter 🍷

Heirloom tomato galette, pickled shallot rings, salted cashew nut butter and basil gel 🍷

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

Mauritian fish curry with spiced sweet potato, tomato, coriander and braised wild rice

Grilled chicken Caesar salad with shaved parmesan and crispy croutons

Crispy coated chicken burger, garlic mayo, sticky BBQ sauce, smoked bacon, cheese,
lettuce, tomato, served with fries

Roast loin of English pork, mustard mash, seasonal vegetables, port and orange sauce

Salt baked celeriac, caramel roasted onion, King oyster mushroom,
braised lentils with red wine dressing and kale crisps 🍷

To finish

Lemon meringue cheesecake, meringue granules 🍷

Blackberry Eton mess, cider apples, salted caramel crisp 🍷

Chocolate coffee pot, raspberry choux lollipop 🍷

Tiramisu 🍷

Baked plum pudding, proper custard 🍷

A selection of local ice cream

Rotation of two: Table d'hôte menu Pontefract 2025

Two courses £23.20 – Three courses £27.75

Rotation Two

To begin

Proper handmade Yorkshire pudding with loads of sticky onion gravy

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

Ham hock terrine, piccalilli, cheese and onion crisp

Burrata cheese, figs, Yorkshire honey and lemon,
ciabatta croutons, roasted hazelnuts and chard 🍲

Cocktail of Atlantic prawns with a seafood sauce, brown bread & butter 🍷

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

Breast of chicken, roast garlic and olive oil mashed potatoes,
seasonal vegetables, chorizo cream

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

Slow cooked loin of pork, buttered leeks, caramelised red onion and apples,
apple tree wick cider, roasted potatoes and wholegrain mustard cream sauce

Traditional lamb hot pot, butter glazed potato topping and pickled beets

Roasted and pickled beets, feta and tomato pesto tart,
carrot puree and charred tender stem broccoli 🍲

To finish

Blackberry Eton mess, cider apples, salted caramel crisp 🍲

Warm Bramley and russet apple pie, custard 🍲

White chocolate, passion fruit and pineapple tart,
toasted coconut biscuit, passion fruit gel candied lime 🍲

Seasonal fresh fruit with pouring cream 🍲

Rhubarb and custard pannacotta, roasted rhubarb,
gingersnap crumb, orange gel 🍷

A selection of local ice cream