

## The Premier Dining Room

Two courses £TBC – Three courses £TBC

### Starters

Giant homemade Yorkshire pudding, sticky chipolata sausage and onion gravy

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

Coronation chicken, scotch egg, mango chutney mayonnaise, crisp salad greens, poppadom crumb

Cocktail of Atlantic prawns with a seafood sauce, brown bread and butter (mwog)

Baharat style roasted cauliflower salad, houmous, pomegranate, olive tapenade (vg)

### Main courses

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

Classic fish and chips, mushy peas, curry sauce, scraps

Grilled salmon, warm niçoise style salad, chive hollandaise sauce

Breast of chicken, creamy leek and bacon sauce, crispy kale, olive oil mash and a pancetta crisp

Spicy southern fried chicken breast burger, jack cheese, jalapenos, smoked bacon, cheese, lettuce, tomato, served with fries

Slow roast loin of pork with a honey and mustard grain, fondant potato, hispi cabbage, roast carrot, rosemary and red wine jus

Butternut squash, spinach and red pepper strudel, aubergine pickle, harissa cream (vg)

***Our daily plant-based dish is available on request – please see server for details***

## The Premier Dining Room

### Desserts

Warm sticky toffee pudding, proper toffee sauce and English custard (v)

Mango and passionfruit pannacotta with coconut cookies (v)

Rich dark chocolate marquise, orange compote, pistachio and sesame crisp (v)

Lemon tart with limoncello cream and fresh raspberries

Raspberry and pistachio Bakewell tart, elderflower mascarpone (v)

A selection of local ice cream

**Food Allergy or Intolerance:** If you have a food allergy, intolerance, or coeliac disease – please speak to our food & beverage team about the ingredients in your food and drink before you order. Thank you.

(MWOG) - Made without Gluten

(MWOD) - Made without Dairy

(V) - Vegetarian

(VG) - Vegan

## The Premier Dining Room

Two courses £TBC – Three courses £TBC

### Starters

Giant homemade Yorkshire pudding, sticky chipolata sausage and onion gravy

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

Ham hock and caperberry terrine with piccalilli and a seas salt focaccia crisp

Baharat style roasted cauliflower salad, houmous, pomegranate, olive tapenade (vg)

Cocktail of Atlantic prawns with a seafood sauce, brown bread and butter (mwog)

### Main courses

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

Classic fish and chips, mushy peas, curry sauce, scraps

Seared breast of Yorkshire chicken, chestnut mushroom and tarragon risotto, crispy leeks, herb oil drizzle

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

Slow roast loin of pork with a honey and mustard grain, fondant potato, hispi cabbage, roast carrot, rosemary and red wine jus

Pulled lamb shoulder, minted mash, caramelised carrot, red wine and red currant jus

Shawarma butter roasted spiced cauliflower steak, creamed spinach, fig and pomegranate hummus (vg)

***Our daily plant-based dish is available on request – please see server for details***

## The Premier Dining Room

### Desserts

Warm sticky toffee pudding, proper toffee sauce and English custard (v)

Raspberry and pistachio Bakewell tart, elderflower mascarpone (v)

Rich dark chocolate marquise, orange compote, pistachio and sesame crisp (v)

Seasonal fresh fruit with pouring cream (v)

Mango and passionfruit panacotta with coconut cookies (v)

A selection of local ice cream

**Food Allergy or Intolerance:** If you have a food allergy, intolerance, or coeliac disease – please speak to our food & beverage team about the ingredients in your food and drink before you order. Thank you.

(MWOG) - Made without Gluten

(MWOD) - Made without Dairy

(V) - Vegetarian

(VG) - Vegan