

The Premier Dining Room

Two courses £23.35 – Three courses £28

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

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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