



THE DINING ROOM

Only the freshest ingredients served by passionate and helpful chefs. Lots of choice, some classics you know and love and some you'll taste that may well be your new favourite.

WARNERLEISUREHOTELS



Your safety and well being is vitally important to us. With this in mind, all our menus are treated with an anti-bacterial coating, eliminating 99% of bacteria. Please remember to wash your hands thoroughly for at least 20 seconds after your meal.

An array of delicious dishes to suit all taste buds.
Relax as all will be served to your table.

Starters

Chef's soup of the day  
please ask your Host for details

Breaded spiced potato cake 
lime butter, mango chutney, crunchy
papadum, mint yoghurt, coriander

Chilled pea purée & flaked ham
pickled onions, peas,
crispy crackling, ciabatta

Mixed cherry tomato panzanella salad 
crispy sourdough croutons,
balsamic, fresh basil

Smoked haddock, salmon & spinach terrine
gribiche dressing, toasted olive bread

Sharing Platter

...made for two...

**Cured Italian meats, caponata bruschetta,
chicken liver parfait, lovage pesto,
marinated olives, pickled vegetables**

 - Vegetarian  - These menu items do not contain gluten as an ingredient*  - Vegan
Some of our dishes can be adapted to suit your dietary requirements - please speak to your Host

If you require information regarding the presence of allergens in any of our food or drink please ask a member of our team, even if you have dined with us previously. We take great care to prevent cross-contamination when preparing your food, however please be aware that all our dishes are prepared in kitchens where all known allergens are present, therefore we cannot guarantee that any food item is completely free from allergens. DIN/PLA/2020/04

The Deli

Today's deli plate

Red Leicester, cold meat,
boiled egg, marinated olives, tomato,
mozzarella and basil salad

available as a starter or a main course



TODAY'S DESTINATION

MIDDLE EAST

**Moroccan style meatballs,
yoghurt & pomegranate**

Roasted vegetable couscous 

*Fresh mixed pickles  / Tzatziki  / Hummus 
Tabbouleh  / Flatbread *

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Mains

Fish & chips
prime cod fillet in beer batter,
fresh pickled cucumber, chunky cut chips,
mushy peas, tartare sauce

Chicken breast wrapped in Italian ham 
rouquette, exotic mushroom,
Parmesan risotto

BUTCHER'S BLOCK

Roasted topside of beef
fresh thyme, Yorkshire pudding,
creamy horseradish sauce

*served with a selection of seasonal vegetables,
roasted potatoes, gravy*

Classic bouillabaisse
mussels, clams, prawn and sea bass,
toasted sourdough, aioli, pickled fennel

Goat's cheese, red pepper & asparagus tart 
sweet potato fries, herb leaf salad

Vegetable lentil hotpot  
slices of sweet potato, carrot
and potato, wilted greens

Desserts

Kentish Bramley apple galette 
salted caramel ice cream

Warm treacle tart
ginger cream

**Chocolate, raspberry
& coconut cheesecake** 

**The Warner classic
sherry trifle**

Ice cream parlour
Blackberry & clotted cream
Salted caramel
Chocolate
Strawberry

Vegan options available

CHEF'S CHEESEBOARD

a selection of British
and continental cheeses with celery,
grapes, chutney and biscuits