



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

**Pressed chicken, ham
& pesto terrine**
sundried tomato, spring onion,
green pepper salad

**Courgette, Cheddar, spring onion
& chilli tart** 
pickled vegetable salad

Harissa spiced lamb kofta
corn tortilla, pickled red onion,
citrus slaw, raita

Cantaloupe melon 
mango, coconut yoghurt, toasted
coconut, raspberry sauce

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/2020/02

The Deli

Today's deli plate

Red Leicester, cold meat,
boiled egg, golden beetroot piccalilli,
niçoise salad

available as a starter or a main course



ITALY
Lasagne al forno

**Roasted vegetables & penne pasta
in spiced arrabiatta sauce** 
Garlic bread 

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

Mains

Chilli beef burger
4oz patty, pulled beef chilli, Stilton,
toasted brioche bun, buttered corn on
the cob, chips, fresh pickled cucumber

Tempura sea bass
cucumber relish, tomato and chilli
chutney, Parmentier potatoes

BUTCHER'S BLOCK

Lamb shoulder roasted with lemon & rosemary
selection of seasonal vegetables,
roasted potatoes, gravy

Slow cooked pork belly
seasonal vegetable and pancetta ragù,
fried pollenta, crispy crackling

Smoked Cheddar & leek soufflé 
sautéed potato and mixed bean cassoulet

Peppered Portobello mushroom 
sautéed peppers, red onion, garlic, spiced
tomato sauce, brown rice, quinoa

Desserts

**Dark Belgian chocolate &
salted caramel fondant**

Sour cherry & pistachio Bakewell
fresh cream

Banana crème brûlée
glazed with cinnamon sugar

Mango & coconut mousse bar 
coconut shavings

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