



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

Chicken liver parfait
golden beetroot piccalilli, toasted brioche

Lemon & black pepper smoked salmon 
prawn, fennel and dill salad,
lemon and avocado mayonnaise

Tempura vegetables 
mango and coconut yogurt

Italian style meatballs
arrabiatta sauce,
cornbread, lovage pesto

Sharing Platter

...made for two...

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

The Deli

Today's deli plate

dinky pork pie, cold meat,
boiled egg, pickled onions, tuna,
pea, sweetcorn pasta salad

available as a starter or a main course


INDIA

Butter chicken topped with toasted almonds

Keralan vegetable & lentil curry 

Turmeric rice  / *Mango chutney* 
Naan bread  / *Cucumber & mint raita* 

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Mains

Pan fried garlic chicken thigh
sweet potato purée, kale, pine nuts,
glazed baby onions, lime butter

Pan seared salmon
crème fraîche crushed potatoes,
wilted spinach, prawn, chive butter sauce

BUTCHER'S BLOCK

Roasted turkey in honey & bay
served with a selection of seasonal vegetables,
roasted potatoes, gravy

Korean style sticky pork steak
spring onion, pak choi, sesame seeds,
cauliflower and cashew nut rice

Grilled cauliflower 'steak' 
spiced coconut and lentil sauce, spinach,
crispy onions, pomegranate seeds

Chickpea filled girasole 
broccoli, exotic mushrooms, garlic,
pine nuts, creamy sauce

Desserts

Chocolate & salted caramel slice
caramel sauce

Cinnamon biscuit cheesecake 
apple compote

Chef's pavlova
please speak to your Host

Red velvet cheesecake
chocolate sauce, raspberries

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

 - 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/2020/03