

british CLASSICS MENU



starters

Chef's soup of the day

Please ask your host for details

Free range duck liver & orange pâté

Toasted brioche, date & fig compote

Tomato & mozzarella salad (v)

Baby spinach, roquette, balsamic & red pepper dressing, sourdough croutons

Twice-baked smoked salmon & chive soufflé

Lemon & chive hollandaise

DELI BAR

Please help yourself to our delicious seasonal salads and succulent cold meats, all freshly prepared and served with a choice of tasty dressings

mains

CARVERY

A selection of farm assured meats, seasonal vegetables, traditional garnishes and sauces

Thyme-roasted 28 day aged topside of beef

Honey parsnips, Yorkshire pudding, creamed horseradish, traditional roast gravy

Wine suggestion: Tall Horse Cabernet Sauvignon

Roast belly of pork

Apple sauce, traditional roast gravy

Wine suggestion: Petirrojo Merlot

THE GREAT BRITISH CHIP SHOP

Choose from steak pie, pasty, beer battered sausages, gravy, curry sauce, mushy peas and pickles

DELI BAR

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SERVED TO YOUR TABLE

Please take into consideration that these dishes are freshly prepared to order and may take a little longer

Classic liver & bacon

Creamed sage mash, roasted root vegetables, red wine & onion gravy

Wine suggestion: St Emillion Grand Cru

Butternut squash, sun-dried tomato & hazelnut loaf (v)

Parsnip purée, Parisian carrots, herb butter

Wine suggestion: Babich Pinot Noir

Spinach & ricotta ravioli (v)

Tomato & basil sauce, roquette, shaved Parmesan

Wine suggestion: La Luciana Gavi

COASTAL SIGNATURE DISH

A classic British seaside dish; our version has a rich Pedigree beer batter and quality hake.

Pedigree beer-battered hake & chips

Homemade tartare sauce, crushed minted peas

Wine suggestion: Sancerre Domaine des Vieux Pruniers

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We're passionate about continually improving our food and giving our guests the best produce we can source – from the British Isles where possible. That's why the majority of our meat, dairy and vegetables are farm assured – and why Warner was the first UK hotel chain to receive the Red Tractor accreditation. Alongside this, our beef and lamb has met the highest standards set out by independent quality inspectors EBLEX.



3-course meal for visitors

£21.50

starters

Chef's soup of the day

Please ask your host for details

Chilled slow-cooked pork & prune terrine

Apple & pear relish, mini loaf

Smoked haddock mousse

Red pepper, pea & shallot dressing, baked sourdough croute

Honey, pear & ricotta tart (v)

Mustard potato salad, honey dressing, baby leaves

DELI BAR

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mains

CARVERY

A selection of farm assured meats, seasonal vegetables, traditional garnishes and sauces

Butter-roasted turkey

Sage & onion stuffing, chipolatas, cranberry sauce, traditional roast gravy

Wine suggestion: Long Acre Chardonnay

Whisky & marmalade-glazed bacon loin

Parsley sauce

Wine suggestion: Fleur de Fleurie Beaujolais

ITALIAN SELECTION

Selection of authentic Italian dishes, pasta, traditional breads and accompaniments

DELI BAR

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Steak & ale suet pudding

Parsley mash, roasted root vegetables, red onion & ale gravy

Wine suggestion: Finca Flichman Malbec

Mushroom & red pepper stroganoff (v)

Pilau rice, yoghurt, gherkins

Wine suggestion: Petirrojo Merlot

Broccoli Mornay cupcake (v)

Cauliflower mash, fries, roasted carrots & leeks, white wine cream

Wine suggestion: La Joya Viognier

COASTAL SIGNATURE DISH

Classic tasty dish that was originally invented by local trawlermen to utilise their catch and any off cuts from prepared fish. Our version has top quality chunky pieces of fish in a rich cheese sauce.

Homemade fish pie

Fries, buttered peas & spinach

Wine suggestion: La Luciana Gavi

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3-course meal for visitors

£21.50

starters

Chef's soup of the day

Please ask your host for details

Potted smooth chicken liver pâté

Red onion chutney, Melba toast

Classic prawn cocktail

Marie Rose sauce, buttered brown bread, lemon

Cheese & beer croquettes (v)

Real ale chutney, dressed leaves

DELI BAR

Please help yourself to our delicious seasonal salads and succulent cold meats, all freshly prepared and served with a choice of tasty dressings

mains

CARVERY

A selection of farm assured meats, seasonal vegetables, traditional garnishes and sauces

Rosemary-studded leg of British lamb

Redcurrant jelly, mint sauce, traditional roast gravy

Wine suggestion: Solar Viejo Rioja Crianza

Lemon & garlic-roasted chicken

Bacon & tarragon stuffing, pan gravy

Wine suggestion: Sancerre Domaine des Vieux Pruniers

CURRY BAR

Selection of authentic curries, rice, naan bread and traditional accompaniments

DELI BAR

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Tomahawk pork cutlet

Creamed paprika potatoes, wilted greens, local cider sauce

Wine suggestion: Long Acre Shiraz

Stilton, spiced apple & pistachio tart (v)

Sautéed potatoes, caramelised onions, braised red cabbage, chive & spinach cream

Wine suggestion: Fontana Rosato

Mushroom & spinach suet pudding (v)

Parsley mash, savoy cabbage, sherry cream

Wine suggestion: Babich Pinot Noir

COASTAL SIGNATURE DISH

A classic British favourite; our version uses whole tail scampi, which are actually small langoustines with an indulgent flavour and meaty texture.

Scampi & chips

Chunky red pepper & cucumber, tartare sauce, fresh lime

Wine suggestion: Rongopai Marlborough Sauvignon Blanc

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3-course meal for visitors

£18.25

starters

Chef's soup of the day

Please ask your host for details

Pressed ham hock & pea

Piccalilli, parsley oil, baked bread

Pink grapefruit, Galia melon & cranberry salad (v)

Honey & yoghurt dressing

Jack Sprats

Breaded, filleted whitebait, lemon & watercress mayonnaise

DELI BAR

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mains

CARVERY

A selection of farm assured meats, seasonal vegetables, traditional garnishes and sauces

Thyme-roasted 28 day aged topside of beef

Honey parsnips, Yorkshire pudding, creamed horseradish, traditional roast gravy

Wine suggestion: Tall Horse Cabernet Sauvignon

Honey & sage-roasted pork loin

Cider apple sauce, traditional roast gravy

Wine suggestion: Fontana Sangiovese

BRITISH ISLES CASSEROLE BAR

Lancashire hotpot, beef & Guinness stew, chicken & dumplings and a selection of vegetables & potatoes

DELI BAR

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Roasted lamb rump

Rosemary dauphinoise potatoes, wilted greens, carrot purée, redcurrant gravy

Wine suggestion: Solar Viejo Rioja Crianza

Baked open vegetable tart (v)

Turmeric potatoes, buttered greens, herb cream

Wine suggestion: Sancerre Domaine des Vieux Pruniers

Davidstow Cheddar, leek & clotted cream crown (v)

Creamed mustard potatoes, wilted greens, white wine cream

Wine suggestion: Long Acre Chardonnay

COASTAL SIGNATURE DISH

A fish that is vastly underused. It has the look and flavour of a luxury salmon but with a moister flesh and gentler texture.

Roasted loch-reared sea trout

Herb & caper-crushed potatoes, steamed broccoli, clam & white wine cream sauce

Wine suggestion: Fontana Trebbiano

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3-course meal for visitors

£21.50

starters

Chef's soup of the day

Please ask your host for details

Potted smooth chicken liver pâté

Red onion chutney, Melba toast

Smoked haddock mousse

Red pepper, pea & shallot dressing, baked sourdough croute

Cheese & beer croquettes (v)

Real ale chutney, dressed leaves

DELI BAR

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mains

CARVERY

A selection of farm assured meats, seasonal vegetables, traditional garnishes and sauces

Rosemary-studded leg of British lamb

Redcurrant jelly, mint sauce, traditional roast gravy

Wine suggestion: Solar Viejo Rioja Crianza

Stuffed pork belly

Apple sauce, traditional roast gravy

Wine suggestion: Petirrojo Merlot

THE GREAT BRITISH CHIP SHOP

Choose from steak pie, pasty, beer-battered sausages, gravy, curry sauce, mushy peas and pickles

DELI BAR

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Confit duck leg

Chantenay carrots, roasted shallots, buttered Savoy cabbage, fondant potato, cherry reduction

Wine suggestion: Chateauneuf-du-Pape

Stilton, spiced apple & pistachio tart (v)

Sautéed potatoes, caramelised onions, braised red cabbage, chive & spinach cream

Wine suggestion: Fontana Rosato

Mushroom & spinach suet pudding (v)

Parsley mash, Tenderstem broccoli, savoy cabbage, sherry cream

Wine suggestion: Babich Pinot Noir

COASTAL SIGNATURE DISH

A classic British seaside dish, our version has a rich Pedigree beer batter and quality cod.

Pedigree beer-battered cod & chips

Homemade tartare sauce, crushed minted peas

Wine suggestion: Sancerre Domaine des Vieux Pruniers

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3-course meal for visitors

£21.50

starters

Chef's soup of the day

Please ask your host for details

Chilled slow-cooked chicken & wild mushroom terrine

Balsamic & onion chutney, crusty bread

Classic smoked salmon

Capers, shallots, flat parsley & lemon, wholemeal mini loaf

Honey, pear & ricotta tart (v)

Mustard potato salad, honey dressing, baby leaves

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mains

CARVERY

A selection of farm assured meats, seasonal vegetables, traditional garnishes and sauces

Butter-roasted turkey

Sage & onion stuffing, chipolatas, cranberry sauce, traditional roast gravy

Wine suggestion: Long Acre Chardonnay

Glazed gammon

Parsley sauce

Wine suggestion: Fontana Sangiovese

ITALIAN SELECTION

Selection of authentic Italian dishes, pasta, traditional breads & accompaniments

DELI BAR

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Parmesan-breaded chicken

Wilted greens, roasted new potatoes, cherry tomatoes, lemon butter

Wine suggestion: La Joya Rose

Davidstow Cheddar, leek & clotted cream crown (v)

Creamed mustard potatoes, wilted greens, Parisian carrots, white wine cream

Wine suggestion: Long Acre Chardonnay

Mushroom & red pepper stroganoff (v)

Pilau rice, yoghurt, gherkins

Wine suggestion: Petirrojo Merlot

COASTAL SIGNATURE DISH

Originated at fisheries by local fishermen to utilise their catch and any off cuts from prepared fish. Our version has large pieces of quality fish bound together with chive mash, cayenne pepper and sautéed shallots.

Homemade chunky fish cake

Fries, mushy peas, gherkins, shallot & dill sauce

Wine suggestion: La Joya Viognier

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£21.50

starters

Chef's soup of the day

Please ask your host for details

Mini ploughman's

Honey roast ham, smoked
Applewood, pâté, celery,
relish, farmhouse bread

Prawn & crab cocktail

Tomato & lemon crème fraîche,
buttered bread, lemon

Brie & tomato bruschetta (v)

Cranberry relish, dressed roquette

DELI BAR

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seasonal salads and succulent cold
meats, all freshly prepared and served
with a choice of tasty dressings

mains

CARVERY

A selection of farm assured
meats, seasonal vegetables,
traditional garnishes and sauces

Thyme-roasted 28 day aged topside of beef

Honey parsnips, Yorkshire pudding,
creamed horseradish, traditional
roast gravy

*Wine suggestion: Tall Horse Cabernet
Sauvignon*

Lemon & garlic-roasted chicken

Sage & onion stuffing, pan gravy

Wine suggestion: Petirrojo Merlot

BRITISH ISLES CASSEROLE BAR

Lancashire hotpot, beef & Guinness
stew, chicken & dumplings and a
selection of vegetables & potatoes

DELI BAR

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seasonal salads and succulent cold
meats, all freshly prepared and served
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SERVED TO YOUR TABLE

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Classic liver & bacon

Creamed sage mash, roasted root
vegetables, red wine & onion gravy

Wine suggestion: St Emillion Grand Cru

Butternut squash, sun-dried tomato & hazelnut loaf (v)

Parsnip purée, roasted carrots,
Parmentier potatoes, herb butter

Wine suggestion: Babich Pinot Noir

Spinach & ricotta ravioli (v)

Tomato & basil sauce, roquette,
shaved Parmesan

Wine suggestion: La Luciana Gavi

COASTAL SIGNATURE DISH

Classic tasty dish that was originally
invented by local trawlermen to
utilise their catch and any off cuts
from prepared fish. Our version has
top quality chunky pieces of fish in
a rich cheese sauce.

Homemade fish pie

Fries, buttered peas, spinach

Wine suggestion: La Luciana Gavi

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3-course meal for visitors

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