



WARNERLEISUREHOTELS

MONDAY

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.

MONDAY

Starters

Prawn & avocado parfait
gremolata, baked olive bread, baby gem

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



Home-made bacon, goat's cheese & baby onion tart
parsley dressing, white wine sauce

Cantaloupe melon
fresh raspberries, blueberries, elderflower and lime syrup



STEAK & GRILL NIGHT
sample the finest aged cuts for the most succulent of tastes, well done, medium or rare - you tell us how you like it

The Deli

*Available as
STARTER or MAIN*

Help yourself to our range of seasonally created salad dishes, cold meat selection and tasty dressings.

CATCH OF THE DAY
Speak to your Host or see our blackboard for details

BUTCHER'S BLOCK

Rosemary studded leg of lamb
redcurrant jelly, mint sauce

served with a selection of seasonal vegetables, roasted potatoes and traditional gravy

Slow roasted pork belly
apple sauce, crackling

Classics

Relax... We'll bring it straight to your table...

Blacksticks Blue soufflé
fricassée of beans, roasted shallots, white wine cream



Beef & mushroom braise
fresh baked tomato, herbed Parmentier potatoes, tenderstem broccoli, peppercorn sauce



Slow roasted duck leg
curly kale, asparagus, Parmentier potatoes, redcurrant jus

Barley risotto, exotic mushrooms & artichokes
sweet pea pesto,



- Vegetarian - Gluten free - Vegan

Some of our dishes can be adapted to suit your dietary requirements - please speak to your Host

All of our food is prepared in kitchens where nuts, gluten and other allergens are commonly used. As a result we cannot guarantee our dishes will be free from traces of these products. If you suffer from a food allergy, please let your Host know before ordering. Dishes marked with a (v) are suitable for vegetarians. If you are concerned about cross-contamination during preparation, or the presence of allergens in our food, please ask a member of our Team for assistance when choosing your meal. If you suffer from any food allergies or have any specific dietary requirements please speak to one of our Team, who will be only too happy to help. Please let our Team know of any allergies at each meal, even if you have dined with us before. Fish dishes may contain small bones. Prices are inclusive of VAT at standard rate. No service charges are applied.



WARNERLEISUREHOTELS

TUESDAY

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.

TUESDAY

Starters

Baked Cheddar cheesecake
tomato and spring onion salad,
deep fried roquette, parsley oil



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



Rabbit, ham hock & tarragon terrine
golden beetroot piccalilli,
toasted brioche

Fresh salmon fishcakes
green salad,
horseradish mayonnaise

The Deli

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STARTER or MAIN*

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created salad dishes, cold meat selection
and tasty dressings.

PEA & PIE SUPPER

*it's a great British tradition, no messing,
the best pies with all the classic garnishes*

CATCH OF THE DAY

*speak to your Host or see
our blackboard for details*

BUTCHER'S BLOCK

Thyme roasted, 28-day aged topside of beef
horseradish sauce, Yorkshire pudding

served with a selection
of seasonal vegetables,
roasted potatoes and
traditional gravy

Marmalade glazed bacon loin
English mustard

Classics

Relax... We'll bring it straight to your table...

Wild mushroom, confit onion & Cheddar cheese tart
seasoned fries, watercress,
spring onion, carrot and sweet
pepper salad



Sticky roast pork belly
plum sauce, egg noodles,
stir fried vegetables

Savoury breadcrumb chicken breast
chunky ratatouille, garlic and
rosemary roasted potatoes

Chickpea, sweet potato & coriander tagine
sultanas, cumin
and turmeric rice



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WARNERLEISUREHOTELS

WEDNESDAY

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WEDNESDAY

Starters

**Home-made chicken
liver & sherry pâté**
Melba toast, fig relish

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



**Port Salut &
caramelised onion soufflé**
shallot purée,
white wine cream



**Strawberry, watermelon
& rocket salad**
watercress, rhubarb
vinegar dressing



The Deli

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STARTER or MAIN*

Help yourself to our range of seasonally
created salad dishes, cold meat selection
and tasty dressings.

CATCH OF THE DAY
*Speak to your Host or see
our blackboard for details*

INDIAN CURRY BAR

*Whether hot and spicy or cool and
mild, we have just the curry and all the
accompaniments for you to enjoy*

BUTCHER'S BLOCK

Maple & orange glazed turkey breast
baked cranberry stuffing

served with a selection
of seasonal vegetables,
roasted potatoes and
traditional gravy

Honeyed ham
fresh pineapple

Classics

Relax... We'll bring it straight to your table...

Camembert, pipérade tart
rocket, warm chargrilled
pepper and potato salad,
parsley oil



**Pan roasted
chicken breast**
blue cheese mash, sugar
snaps and fine beans,
white wine cream



Pan fried pork loin steak
pickled apple purée, braised
carrots, spring onion and
Cheddar mash, red wine gravy

**Spiced sweet potato,
chickpea & spinach pithivier**
fresh asparagus, roasted
butternut squash, chives,
tomato, black olive ragù



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THURSDAY

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THURSDAY

Starters

Home-made baked crab cheesecake
Asian slaw,
sweet chilli sauce

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

Feta, pear & fig salad
pine kernel and
honey dressing
V *

Vegetarian meatballs bolognese
slow cooked in tomato sauce,
garlic bread, roquette, shaved
Italian style cheese
V

The Deli

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STARTER or MAIN**

Help yourself to our range of seasonally
created salad dishes, cold meat selection
and tasty dressings.

THE ASIAN BAR
*get ready for all the sizzling
tastes of the Orient, with your
favourite accompaniments*

CATCH OF THE DAY
*speak to your Host or see
our blackboard for details*

BUTCHER'S BLOCK

Sage & honey roasted pork loin
apple sauce, crackling

served with a selection
of seasonal vegetables,
roasted potatoes and
traditional gravy

Herb roasted chicken
lemon and thyme dumplings

Classics

Relax... We'll bring it straight to your table...

Butternut & mature Cheddar soufflé
sautéed potatoes, fine beans
and tomato, chive, white wine
cream sauce
V *

Shin of beef Wellington
creamed potatoes, summer
vegetables, red wine gravy

Herb crusted lamb rump
buttered carrots and
courgettes, crushed potatoes,
white wine and basil sauce

Vegetable pine nut tart
carrot purée, roasted shallots,
sautéed potatoes and spinach,
gremolata
V V*

V – Vegetarian * – Gluten free V* – Vegan

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FRIDAY

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FRIDAY

Starters

Pork rillettes
baked sourdough croûte,
pickled vegetable ribbons

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



**Chicken & wild
mushroom mini pie**
shallot purée, white wine
cream, crispy shallots

Cantaloupe melon
fresh raspberries, blueberries,
elderflower and lime syrup



THE GREAT BRITISH CHIP SHOP

*fried fish and seafood, beer
battered sausages, gravy, curry sauce,
mushy peas, pickles*

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STARTER or MAIN*

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created salad dishes, cold meat selection
and tasty dressings.

CATCH OF THE DAY

*speak to your Host or see
our blackboard for details*

BUTCHER'S BLOCK

Rosemary studded leg of lamb
redcurrant jelly, mint sauce

served with a selection
of seasonal vegetables,
roasted potatoes and
traditional gravy

Herb roasted chicken
lemon and thyme dumplings

Classics

Relax... We'll bring it straight to your table...

**Wild mushroom, confit
onion & Cheddar cheese tart**
seasoned fries, watercress,
spring onion, carrot and sweet
pepper salad



Pan fried beef medallions
Portobello mushroom, little
gem and garden pea fricassée,
wholegrain mustard sauce,
dauphinoise potatoes

Roasted duck breast
pea and bacon ragout,
fondant potato



**Spiced sweet potato,
chickpea & spinach pithivier**
fresh asparagus, roasted
butternut squash, chives,
tomato, black olive ragù



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SATURDAY

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SATURDAY

Starters

**Rabbit, ham hock
& tarragon terrine**
golden beetroot piccalilli,
toasted brioche

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



Feta, pear & fig salad
pine kernel and
honey dressing



**Warm kiln roasted
salmon tart**
capers, asparagus, lime, honey
and stem ginger dressing



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CATCH OF THE DAY

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INDIAN CURRY BAR

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mild, we have just the curry and all the
accompaniments for you to enjoy*

BUTCHER'S BLOCK

Maple & orange glazed turkey breast
baked cranberry stuffing

served with a selection
of seasonal vegetables,
roasted potatoes and
traditional gravy

Honeyed ham
fresh pineapple

Classics

Relax... We'll bring it straight to your table...

Blacksticks Blue soufflé
fricassée of beans, roasted
shallots, white wine cream



**Moroccan spiced
lamb kofta**
herb couscous, fresh
tomatoes, roasted aubergines

Shin of beef Wellington
creamed potatoes, summer
vegetables, red wine gravy

**Barley risotto, exotic
mushrooms & artichokes**
sweet pea pesto



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SUNDAY

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SUNDAY

Starters

Classic Bleiker's smoked salmon
crusty tomato bread,
pickled fennel, crème fraîche

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



Baked Cheddar cheesecake
tomato and spring onion salad,
deep fried roquette, parsley oil



Vegetarian meatballs bolognaise
slow cooked in tomato sauce,
garlic bread, roquette, shaved
Italian style cheese



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and tasty dressings.

PEA & PIE SUPPER

*it's a great British tradition, no messing,
the best pies with all the classic garnishes*

CATCH OF THE DAY

*speak to your Host or see
our blackboard for details*

BUTCHER'S BLOCK

Thyme roasted, 28-day aged topside of beef
horseradish sauce, Yorkshire pudding

served with a selection
of seasonal vegetables,
roasted potatoes and
traditional gravy

Sage & honey roasted pork loin
apple sauce, crackling

Classics

Relax... We'll bring it straight to your table...

Butternut & mature Cheddar soufflé
sautéed potatoes, fine beans
and tomato, chive, white wine
cream sauce



Garlic & rosemary marinated lamb rump
buttered gnocchi, fine beans,
tomato dressing

Chicken stuffed with herb butter
grilled vegetables,
sweet potato fries



Vegetable pine nut tart
carrot purée, roasted shallots,
sautéed potatoes and spinach,
gremolata



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