

May Dinner Menu

Served Sunday - Thursday 6pm - 10pm
Friday & Saturday 6pm - 10.30pm

Sunday – Thursday * 2 courses £17 * 3 courses £19
Friday & Saturday * 2 courses £22 * 3 courses £24

OR

Why Not Book Our Dine In Style Package

Sunday – Thursday £22 * Friday & Saturday £28

You Will Receive*

Choice Of Drink on Arrival

3 Courses From The Menu Below

£5 Gaming Chip To Play With In The Casino

*T's & C's Apply

Menus Dishes And Prices May Be Subject To Change Without Prior Notice

Appetisers

£1.25 each

Salted pistachios, Marinated olives

Toasted garlic ciabatta with tomato salsa

Warm Yorkshire pudding, onion compote

& Henderson's syrup

Marinated vegetables with garlic flatbread

Mini poppadoms & Asian dips

Platter of all of the above £5

Selection of warm breads with olive oil,
hummus & sun blush tomatoes £2 per person

A selection of warm bread with butter

£1 per person

Starters

Spiced butternut squash soup
with coconut cream

Crisp belly pork,
braised red cabbage & chilli confit

Chicken liver paté with
onion bread & orange chutney

Baked prawn & pasta bake
with a smoked cheese crumb

Poached salmon,
curry scented potato salad & watercress

Ploughmans cheese platter
A selection of cheese with
pickles & crusty bread

Meat & Fish

Our signature dish
'Napoleons beef Wellington'
with truffle scented mash &
braised oxtail
(£8 supplement)

Pan fried duck breast
with corned beef hash,
fried duck egg & brown sauce

Fillet of sole
with mustard leeks & new potatoes

Noisette of lamb
on mint scented couscous & apricot jus

844 Fish & Chips
Tempura battered red mullet, homemade
chips, pea purée & tartare sauce

Roast breast of chicken, potato confit,
bearnaise sauce & watercress salad

Wild mushroom & brioche pudding
with leeks & thyme

From the Grill

Grills served with gaufrette potatoes,
roast plum tomato &
roasted flat cap mushroom

Sirloin steak
Chicken breast
Fillets of sole

Side Orders

£2

Madagascar green peppercorn sauce
Béarnaise Sauce
Hand cut chips
Rocket & parmesan salad

Desserts

Mojito crème brûlée, coconut macaroons

Fruit cobbler with vanilla custard

Raspberry frangipane tart
with a caramelised ginger mascarpone

Dessert platter for two to share
You choose two and we'll add a little extra
(£2 supplement)

A selection of Yorkshire cheese with
crackers & fruit chutney, celery & grapes
Mature Cheddar
Stilton
Brie

Coffee £2