

# June 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

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## Starters

Rocket & parmesan soup, garlic sippets

Mini Yorkshire fishcakes, peas & cream,  
chunky tartare sauce

“Chicken burger”  
layered with pickled cucumber, cos lettuce  
& tomato chutney on a brioche bun

Crab & crayfish cocktail

Goats cheese & fig pizza  
baked with buffalo mozzarella

Melon & parma ham  
with a rhubarb & stem ginger crème fraîche

All products served could contain nuts or nut derivatives. If you have a serious food allergy, let us know before you order.

## Meat & Fish

### **Chateaubriand for two**

carved at your table with  
fat cut chips, onion rings,  
garlic mushrooms, watercress salad &  
bearnaise sauce  
**(£12 supplement)**

Fillet of brill  
with caper crushed new potatoes,  
garlic & parsley butter

Roast rump of lamb  
with it's own moussaka and  
tomato dressing

Duo of pork  
Tenderloin of pork & spare ribs  
with creamed cabbage infused  
with caraway

Steamed fillet of hake,  
ratatouille & basil cream

Sirloin steak with a  
shredded beef & potato cake,  
salsa verde

Spinach & smoked feta risotto,  
pine nuts & pimento syrup

## From the Grill

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

Sirloin steak  
Chicken breast  
Fillet of hake

## Side Orders

£2

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

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## Desserts

Napoleons "sweetie shop"

White chocolate & raspberry crème brûlée  
double chocolate cookie

844 baked Alaska

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

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Coffee £2

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