
Let’s eat
Premier Inn

MEAL DEAL

Save time and money with
our **Great Value Meal Deal.**
Ask a team member for more information.

Starters

New Mussels in White Wine Sauce[§]
Irish sourced and served in shells
with toasted sourdough

Crispy Chicken Goujons
Served with your choice of dip:
smoky BBQ or Korean-style chilli mayo[§]

New Vegetable Gyoza V
Served with a pickled slaw and hot honey

Most loved Chicken Wings
Tossed in a sauce of your choice:
BBQ or Korean-style chilli[§]

Tomato & Basil Soup VE
Served with sourdough

Classic Prawn Cocktail[†]
Served with sourdough

Garlic Flatbread VE
+Add Mozzarella & Cheddar V

Loaded Nachos V
Topped with nacho cheese sauce, red chillies, spring onions,
tomato salsa and soured cream

Garlic Breaded Mushrooms V
Served with a smoky BBQ dip

Sharing Platter
Crispy chicken goujons, garlic breaded mushrooms,
beer-battered onion rings[§], cheesy potato dippers and
garlic flatbread. Served with Korean-style chilli mayo[§],
soured cream and a smoky BBQ dip (Serves 2)

Tomato Flatbread Bruschetta VE
Garlic flatbread topped with tomato, red onion,
fresh basil and olive oil

Cheesy Potato Dippers
With mozzarella, Cheddar, bacon and spring onions.
Served with soured cream

Grills

All our beef is 100% Irish and British.

Most loved 8oz Sirloin Steak
Served with grilled tomato, grilled flat mushroom,
garden peas and skin-on chips
Swap skin-on chips for our chopped salad
or champ mash
+Add peppercorn sauce
+Add pesto

Mixed Grill
Grilled 4oz sirloin steak, chicken breast,
Irish pork sausages and white pudding. Served with
skin-on-chips, beer-battered onion rings[§], garden peas,
two fried eggs and half a grilled tomato
New Upgrade to an 8oz sirloin



Bowls

New Bean & Sweet Potato Shakshuka V
With cherry tomatoes, onions and peppers in a smoked paprika
tomato sauce. Topped with a fried egg
Vegan option available, just ask!

New Korean Rice Bowl
White rice, Tenderstem® broccoli, avocado, red pepper,
pickled slaw, pickled red onion and cucumber with
a Korean-style chilli sauce[§]
Chicken
Salmon[†]
Sweet potato VE

House Salad V
A mix of cos lettuce, cherry tomatoes, red peppers, cucumber,
sweetcorn, garlic croutons and french dressing
+Add a grilled chicken breast

New Mediterranean Chicken
Grilled chicken breast served with a mixed bean, tomato,
cucumber and pickled red onion salad, flatbread and
a pesto yoghurt

New Chicken Burrito Bowl
Grilled chicken breast on a bed of shredded lettuce,
white rice, pickled red onions, tomato and smoked paprika
spiced beans with sweetcorn, lime and coriander

Burgers

All our burgers are served in a brioche-style bun with skin-on chips, unless otherwise stated. Swap your bun for a chopped side salad.

Big Stack Burger
Two 1/4lb burgers, Irish Cheddar, lettuce, gherkin, red onion and burger sauce. Served with coleslaw

The Classic Cheese & Bacon
1/4lb burger with Irish Cheddar and bacon, tomato, lettuce, red onion and burger sauce. Served with coleslaw

Spicy Chicken Burger
Crispy chicken goujons with lettuce, tomato, red onion and Korean-style chilli mayo[§]. Served with coleslaw
Swap your burger to a grilled chicken breast

The Vegan Burger VE
With vegan cheeze, lettuce, gherkin, red onion and BBQ sauce

Upgrades

+Add Irish back bacon
+Add 2 vegan bacon rashers VE
+Add 1/4lb burger
+Add Irish Cheddar cheese slice V
+Add vegan burger with cheeze slice VE

Sides

Skin-On Chips VE

Beer-Battered Onion Rings[§] V

Coleslaw V

New **Roasted Skin-On Potatoes** VE

New **Champ Mash** V

New **Rocket & Tomato Salad** VE
with pickled red onion

New **Tenderstem® Broccoli and Peas** VE

New **Garlic Flatbread** VE
+Add Mozzarella & Cheddar V

Classic Dishes

New **Steak with Guinness Pie[§]**
Served with champ mash, garden peas and gravy

Beer-Battered Fish & Chips[§†]
Served with tartare sauce and your choice of garden peas or mushy peas
+Add white bread and butter

Most loved **Smothered Chicken**
Topped with bacon, mozzarella, Cheddar and smoky BBQ sauce. Served with skin-on chips, coleslaw, garlic flatbread and a salad garnish
Upgrade to double-smothered chicken

New **Grilled Chicken Parmigiana**
Topped with tomato sauce, mozzarella and Cheddar with green pesto for dipping. Served with skin-on chips and a rocket, tomato and pickled onion salad

New **Baked Pesto Salmon[†]**
Served with Tenderstem® broccoli, cherry tomatoes and roasted skin-on potatoes

New **Traditional Irish Stew**
Hearty, slow-cooked beef, carrots, parsnips, onions and mushrooms in a seasoned gravy served with roasted skin-on potatoes
+Add sourdough

Chicken Makhani Curry
Medium spiced curry with marinated chargrilled chicken in a rich, creamy masala sauce served with white rice, a poppadom and mango chutney
+Add naan bread

New **Chicken Linguine Arrabbiata[§]**
With a hint of chilli
Vegan option available, just ask![§]

Classic Beef Lasagne
Served with a chopped salad and garlic flatbread



Pizza

Create your own pizza

Get a slice of the action with our tomato sauce base, topped with mozzarella and Cheddar cheese V, and your choice of three toppings:

+Add an extra topping

Irish Bacon
Chicken
Irish Sausage
Mushroom V
Red Onion V
Red Pepper V
Tomato V
Red Chilli V
Pineapple V
Sweetcorn V

+Add drizzle to your pizza

BBQ Sauce V
Nacho Cheese Sauce V
Hot Honey V

Desserts

New Irish Liqueur Sundae[§] V
Chocolate brownie, Irish Liqueur ice cream, chocolate sauce and crumbled caramelised biscuit

Triple Chocolate Brownie V
Served warm with vanilla ice cream and chocolate sauce

Sticky Toffee Pudding V
Served with custard or vanilla ice cream

Most loved Ice Cream Sundae with Cadbury® Dairy Milk Caramel Nibbles V
Vanilla ice cream with Cadbury® Dairy Milk Caramel Nibbles and chocolate sauce. Topped with a whip of cream and a crumbled chocolate flake

Belgian Chocolate Cheesecake V
Served with vanilla ice cream
Vegan option available, just ask!

Banoffee Cheesecake V
Baked New York-style cheesecake, topped with banana, caramel sauce and crumbled chocolate flake. Served with vanilla ice cream

Apple Crumble Tart V
Served with custard

Fruit Salad VE



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Our dishes are prepared in kitchens where allergen cross-contamination may occur; please inform your server of any allergies. Menu descriptions may not list all ingredients and substitutions may occur – check current allergy information online and confirm with your server. V = suitable for vegetarians, VE = suitable for vegans and vegetarians. Our vegan and vegetarian dishes are made to a vegan or vegetarian recipe, but we cannot guarantee that they are suitable if you have a food allergy. Please refer to our allergen information if you have a specific requirement and please inform us of any allergy or dietary requirements before ordering. All food weight is based on uncooked approximates. [†]May contain bones or shells. [§]Alcohol traces. Prices are inclusive of VAT. Some items may differ to those shown. We may occasionally sell out of some of the more popular dishes. If we do, we'll do our very best to offer you the nearest alternative. Images for illustration purposes only. Management may change or withdraw offers without notice. Meal Deal: Choose two courses from main menu. Some menu dishes have a supplementary charge, and charges are correct at time of print. Usual chargeable extras, upgrades and dish supplement dish charges apply (as per main menu). Side dishes will be charged separately. Two courses cannot be ordered from the same section. Two courses comprise of Starter & Main or Main & Dessert. This offer is only applicable to Premier Inn guests. Proof of stay will be required. Reg. Trademark used in agreement with the Trademark owner. Cadbury® is a registered trademark of Mondelēz International used under licence. Tenderstem® trademark used in agreement with trademark owners. If you choose to leave a gratuity to thank your server, we want you to know that this goes straight to the person serving you today, in full. Promoter: Whitbread Group PLC, PO Box 777, Dunstable LU5 5XE.

MSC-C-55716 All our pollock, haddock and mussels come from a fishery that has been independently certified to the MSC's environmental standard for fishing. msc.org

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