

The WARWICK

☯ Nocellara Olives 3.5 ☯

STARTERS

Soup of the Day
homemade bread

6.5

Quinoa Salad
red chicory, braised fennel, wild garlic pesto

7

Whisky Cured Salmon

salsify fingers, black salsify yoghurt, spring onion

8.5

Confit Chicken Leg Terrine

mooli & carrot salsa, caraway seeded croissant

7.5

☯ Selection of Homemade Bread & Whipped Garlic Butter 3 ☯

MAINS

Pea & Mint Tortelloni
pea veloute, lemon, buttermilk

14

Lemon Sole
heritage potato fondant, samphire, burnt butter

16.5

Pan Roasted Lamb Rump
pepperonata, anchovies, mint, capers

17

Iberico Pork Secreto
new season asparagus, poached rhubarb, parmesan

16

SIDES

Triple Cooked Chips with Tarragon Salt

3.5

Grilled Tenderstem Broccoli

4

Dauphinoise Potatoes

4

Red Cabbage & Apple Slaw

4

**Watercress, Pickled Shallots,
Candied Lemon, Parmesan**

4.5

**MONDAY - FRIDAY LUNCH
SELECTED MAIN & DRINK
ONLY 9.95**

FROM THE GRILL

Sirloin Steak	13.5
Ribeye Steak	15.5
Garlic & Herb Butter /Red Wine Jus /Green Peppercorn Sauce	1.5

please choose a side seperately

PUB CLASSICS

Fish & Chips	13
beer battered cod fillet, triple cooked chips, crushed minted peas, tartare sauce	
The Warwick Cheese & Bacon Burger	13.5
cholla bun, triple cooked chips, smoked tomato & bourbon ketchup	
Pie of the Day	13.5
grilled tenderstem broccoli	

PUDDINGS

Selection of Artisan Ice Creams & Sorbets by The Ice Cream Union	5.5
Passion Fruit Creme Brulee	7
shortbread	
Sticky Toffee Pudding	7
dulce de leche ice cream	
Lavender Eton Mess	7.5
Selection of Fine Cheeses,	9.5
oat cakes, grapes, celery, beetroot chutney	

SEE BOARD OR ASK SERVER FOR DAILY SPECIALS

DIGESTIVES

Dessert Wine	100ml	Btl
Sauvignon Blanc Late Harvest, La Playa, Colchagua Valley 2013, Chile	5.85	21
Elysium Black Muscat, A. Quady, California 2013, USA		27
Banyuls Reserva, Domaine La Tour Vieille, France (750ml)		40
Port	100ml	Btl
Krohn Ambassador Ruby Port, Portugal	4.45	31
Krohn Tawny Port, Portugal	4.8	33
Krohn LBV Port 2009, Portugal	5.8	40

Cocktails

Old Fashioned from 7.30
Bourbon, Dark Rum, Aged Tequila or Whiskey slowly stirred with sugar, Angostura and orange bitters. Served over ice, with an orange twist.

Espresso Martini 7.50
Russian Standard vodka shaken with Kahlua coffee liqueur, Frangelico and a double espresso.