

# The WARWICK

☯ Nocellara Olives 5 ☯

## STARTERS

**Cauliflower & Mature Cheddar Soup**  
croutons, parmesan

8.5

**Roast Pumpkin**  
aubergine hummus, pomegranate, dukkah

8.75

**Creamed Baked Wild Mushrooms**  
mature cheddar & white port sauce,  
toasted ciabatta

10

**Dima's Vodka Cured Scottish Salmon**  
fennel, apple & radish slaw, dill toghurt

10.5

☯ Selection of Bread & Whipped Butter 4 ☯

## MAINS

**Roasted Celeriac Steak**  
parsnip puree, caramelised shallot, sauteed  
wild mushrooms, pesto

17

**Pan Roasted Sea Bream**  
butter bean & chorizo stew, spinach,  
crispy onion

20

**Maple Glazed Pork Belly**  
dauphinoise potato, shallot puree,  
plum ketchup, port jus

19

## SIDES

**Hand Cut Skin-On Chips**

5

**French Fries**

5

**Cajun Fries**

5

**Chef's Salad**

5

**Sweet Potato Fries**

6

**Tenderstem Broccoli**

6

### The Warwick Venison Burger 13.5

in-house ground 1/4 pound wild British  
venison patty. balsamic caramelised  
onions & pears. smoked provolone.  
watercress. miso mayonnaise

# BURGERS

|   |      |
|---|------|
| <b>Vegan Cheeseburger</b>   | 10.5 |
| moving mountains patty, vegan cheese, caramelised onions, iceberg lettuce, gherkins, tomato, smoked paprika aioli                         |      |
| <b>Cheeseburger</b>   | 10.5 |
| in-house ground ¼ pound British beef patty, American cheese, caramelised onions, iceberg lettuce, gherkins, tomato, homemade burger sauce |      |
| - add bacon   | 1.75 |
| - add extra patty   | 4.5  |
| <b>Grilled Cajun Chicken Burger</b>   | 10.5 |
| grilled cajun chicken breast, American cheese, iceberg lettuce, gherkins, guacamole, cayenne mayonnaise                                   |      |
| <b>BBQ Pulled Pork Sandwich</b>   | 10.5 |
| slow cooked BBQ pulled pork collar, red cabbage & apple slaw, chipotle mayonnaise   |      |

please choose a side seperately

## PUB CLASSICS

|  |      |
|--|------|
| <b>Vegan Fish &amp; Chips</b>  | 15   |
| beer battered banana blossom, hand cut skin-on chips, crushed minted peas, tartare sauce |      |
| <b>Fish &amp; Chips</b>  | 18   |
| beer battered cod fillet, hand cut skin-on chips, crushed minted peas, tartare sauce     |      |
| <b>Pie of the Day</b>  | 17.5 |
| mashed potatoes, seasonal greens, gravy  |      |

## PUDDINGS

|   |      |
|---|------|
| <b>Selection of Artisan Ice Creams &amp; Sorbets by The Ice Cream Union</b> | 8    |
| <b>Apple &amp; Pear Crumble</b>   | 8.5  |
| vanilla ice cream   |      |
| <b>Sticky Toffee Pudding</b>  | 8.5  |
| vanilla ice cream, toffee sauce (vegan available)                           |      |
| <b>Selection of Fine Cheeses</b>  | 13.5 |
| water biscuits, homemade chutney  |      |

SEE BOARD OR ASK SERVER FOR DAILY SPECIALS

## DIGESTIVES

|   |       |     |
|---|-------|-----|
| <b>Dessert Wine</b>   | 100ml | Btl |
| Pacherenc du Vic-Bilh, Les Hautains, Cave de Crouseilles 2020, France | 7.95  | 29  |
| <b>Port</b>   | 100ml | Btl |
| ROC Fine Ruby Port, Portugal  | 5.5   | 40  |
| Taylor's Fine Tawny Port, Portugal                                    | 6.5   | 46  |
| Croft LBV Port 2012, Portugal   | 7.8   | 56  |

All prices include VAT. A discretionary 12.5% service charge will be added to your bill