

The WARWICK

☯ Nocellara Olives 3.5 ☯

STARTERS

Soup of the Day homemade bread	6.5	Seared Mackerel Ceviche blood orange, rocket, dulse, salmon caviar	9
Shaved Brussels Sprouts apple, ricotta, pecans, maple & balsamic vinaigrette	7.5	Confit Chicken Leg Terrine homemade piccalilli, caraway seeded croissant	8.5

☯ Selection of Homemade Bread & Whipped Garlic Butter 3 ☯

MAINS

Chestnut, Celeriac & Hazelnut Risotto winter root vegetable crisps	14.5
Pan Roasted Scottish Salmon clam bouillabaisse, samphire	17
Slow Cooked Pork Belly beetroot tart tatin, parsnip puree, wild mushrooms	16.5
Beef Featherblade potato puree, black cabbage, red wine jus	17.5

SIDES

Buttered Brussels Sprouts	3.5
Triple Cooked Chips with Rosemary Salt	3.5
House Salad	3.5
Dauphinoise Potatoes	3.5
Jerusalem Artichokes, Smoked Shallots & Lardo	4

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

FROM THE GRILL

Sirloin Steak	12
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
aspalls cider battered cod fillet, triple cooked chips, crushed minted peas, tartare sauce	
The Warwick Cheese & Bacon Burger	13
cholla bun, triple cooked chips, smoked tomato & bourbon ketchup	
Suffolk Venison & Red Wine Pie	13.5
jerusalem artichokes, smoked shallots & lardo	

PUDDINGS

Selection of Artisan Ice Creams & Sorbets by The Ice Cream Union	5.5
Chocolate Brownie	7.5
winter berries puree, vanilla ice cream	
Sticky Toffee Pudding	7.5
brandy butter ice cream	
Orange & Dark Chocolate Cheesecake	8
tarragon sugar	
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.