

The WARWICK

☯ Nocellara Olives 3.5 ☯

STARTERS

Ricotta Salad watercress, walnuts, radish	6.85	Confit Duck Salad mixed leaves, pickles, spring onion, sweet chilli sauce	7.5
Smoked Haddock Fishcake parsley sauce, pea shoots	7	Pulled Pork toasted sourdough, smoked cheese	7

☯ Selection of Homemade Bread & Whipped Garlic Butter 3 ☯

MAINS

Potato Gnocchi sauteed wild mushrooms, cep sauce, parmesan	14
Fish & Chips beer battered cod fillet, triple cooked chips, crushed minted peas, tartare sauce	13
The Warwick Cheese & Bacon Burger cholla bun, triple cooked chips	13.5
Pie of the Day green beans	13.5

SIDES

Yorkshire Pudding	1.5
Triple Cooked Skin-On Chips	3.5
Mixed Leaf Salad	3.5
Green Beans	4
Savoy Cabbage with Garlic Butter	4
Sweet Potato Wedges, Chives	4
Duck Fat Roast Potatoes	4

SUNDAY ROASTS

Corn Fed Chicken with Bread Sauce	14.5
Leg of Lamb with Mint Jelly	14.5
Sirloin of Beef with Horseradish Cream	16.5

all served with duck fat roast potatoes, honey glazed carrots & parsnips, seasonal greens, Yorkshire pudding

PUDDINGS

Selection of Artisan Ice Creams & Sorbets by The Ice Cream Union	5.5
Banana & Cardamom Loaf caramelised bananas, vanilla ice cream	6
Apple Tarte Tatin crème fraiche	7
Poached Pear vanilla, dark chocolate mousse	7
Selection of Fine Cheeses oat cakes, grapes, homemade chutney	9.5

QUIZ NIGHT EVERY
SUNDAY AT 8PM
WITH JONNY THE FOX

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.