

The WARWICK

☯ Nocellara Olives 3.5 ☯

STARTERS

New Season Asparagus goats curd, crispy chicken skin	6.5
Heritage Tomato Salad shallots, black olives, chives	7.75
Burrata fresh peas, dill, wild garlic pesto	8.25

NIBBLES

Cheese Beignets	1.5
Whipped Cod Roe, Crispy Pork Skin	1.5
Beef Bites	1.5

☯ Selection of Artisan Bread Rolls & Butter 2.5 ☯

MAINS

Potato Gnocchi courgettes, pecorino, pine nuts	13
Fish & Chips beer battered cod fillet, hand cut chips, crushed minted peas, tartare sauce	13
Cod Fillet red pepper, chick peas, hazelnuts	13.5
7oz Beef Burger, brioche bun, mature Singleton cheddar, hand cut chips - add streaky cured bacon 1.5	11.5
Pie of the Day seasonal vegetables, gravy	12.5

SIDES

Yorkshire Pudding	1.5
Hand Cut Chips	3.5
Baby Gem Salad	3.5
Green Beans	3.5
Tenderstem Broccoli	3.75
Cauliflower Cheese	4
Duck Fat Roast Potatoes	4
Herbed Pink Fur Potatoes	4

SUNDAY ROASTS

Corn Fed Chicken with Bread Sauce	13.5
Leg of Lamb with Mint Jelly	14.5
Sirloin of Beef with Horseradish Cream	16.5

all served with duck fat roast potatoes, glazed carrot, savoy cabbage, cauliflower cheese, yorkshire pudding

**QUIZ NIGHT EVERY
SUNDAY AT 8PM
WITH JONNY THE FOX**

PUDDINGS

Selection of Artisan Ice Creams & Sorbets by The Ice Cream Union	5.5
Chilled Rice Pudding poached rhubarb	6
Sticky Toffee Pudding toffee sauce, dulce de leche ice cream	6
Chocolate Mousse salted caramel	6.5
Selection of Cheeses, house preserve, water biscuits & oatcakes	8.5

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.