

The WARWICK

☯ Nocellara Olives 5 ☯

STARTERS

Cauliflower & Mature Cheddar Soup
croutons, parmesan

8.5

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

10

Roast Pumpkin
aubergine hummus, pomegranate, dukkah

8.75

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

Fish & Chips
beer battered cod fillet, hand cut skin-on chips,
crushed minted peas, tartare sauce

18

Cheeseburger
in-house ground ¼ pound British beef patty,
American cheese, caramelised onions,
iceberg lettuce, gherkins, tomato,
homemade burger sauce

10.5

- **add bacon 1.75**
- **add extra patty 4.5**

BBQ Pulled Pork Sandwich
slow cooked BBQ pulled pork collar,
red cabbage & apple slaw, chipotle mayonnaise

10.5

SIDES

Yorkshire Pudding

2.5

Hand Cut Skin-On Chips

5

French Fries

5

Cajun Fries

5

Chef's Salad

5

Sweet Potato Fries

6

Tenderstem Broccoli

6

Roast Potatoes

6

SUNDAY ROASTS

Roasted Cauliflower with Vegan Gravy	16
1/2 Spring Chicken with Bread Sauce	19
Leg of Lamb with Mint Sauce	21
Sirloin of Beef with Horseradish Cream	22

all served with roast potatoes, maple glazed carrots, caramelised shallot, seasonal greens, Yorkshire pudding

PUDDINGS

Special Roasts
Available
ask your server

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

SEE BOARD OR ASK SERVER FOR DAILY SPECIALS

DIGESTIVES

Dessert Wine	100ml	Btl
Pacherenc du Vic-Bilh, Les Hautains, Cave de Crouseilles 2020, France	7.95	29
Port	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

Cocktails

Old Fashioned	from 8
Bourbon, Dark Rum, Aged Tequila or Whiskey slowly stirred with sugar, Angostura and orange bitters. Served over ice, with an orange twist.	
Espresso Martini	9.5
Russian Standard vodka shaken with Kahlua coffee liqueur, Frangelico and a double espresso.	

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