

The WARWICK

☯ Nocellara Olives 5 ☯

STARTERS

Cauliflower & Mature Cheddar Soup croutons, parmesan	8.5	Wild Mushrooms on Toast Tuxsford & Tebbutt stilton, fried free range egg	9.5
Roast Pumpkin aubergine hummus, pomegranate, dukkah	8.75	Salmon & Cod Fishcake crab chutney, mustard & tarragon mayo	10.5

☯ Selection of Bread & Whipped Butter 4 ☯

MAINS

Roasted Celeriac Steak parsnip puree, caramelised shallot, sauteed wild mushrooms, pesto	16.5
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 - add bacon 1.75 - add extra patty 4.5	10.5
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, Crispy Onions	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

Selection of Artisan Ice Creams & Sorbets by The Ice Cream Union	8
Irish Cream Chocolate Mousse	8.5
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

Special Roasts
Available
ask your server

SEE BOARD OR ASK SERVER FOR DAILY SPECIALS

DIGESTIVES

Dessert Wine	100ml	Btl
Sauvignon Blanc Late Harvest, La Playa, Colchagua Valley 2013, Chile	6.85	25.5
Banyuls Reserva, Domaine La Tour Vieille, France (750ml)		40
Port	100ml	Btl
ROC Fine Ruby Port, Portugal	4.6	32.5
Taylor's Fine Tawny Port, Portugal	5.1	36.5
Croft LBV Port 2012, Portugal	6.4	46.5

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.