

# The WARWICK

☯ Nocellara Olives 3.5 ☯

## STARTERS

<b>Cauliflower Soup</b> truffled Chantilly, hazelnut dressing	7	<b>Salmon &amp; Beetroot Gravlax</b> pickled radish, fennel, lovage mayonnaise	9
<b>Goats' Cheese &amp; Caramelised Onion Tart</b> rocket, aged balsamic vinegar	8	<b>Ham Hock, Leek &amp; Confit Chicken Terrine</b> toasted sourdough, chutney	8.5

☯ Selection of Homemade Bread & Whipped Garlic Butter 3 ☯

## MAINS

<b>Pumpkin Gnocchi</b> yellow leg chanterelles, cavolo nero, chestnuts, sage pesto	16
<b>Pan Fried Sea Bream</b> basil mash, smoked aubergine caponata	17.5
<b>Roast Turkey</b> duck fat roast potatoes, pigs in blankets, glazed parsnip, Brussels sprouts, cranberry & pistachio stuffing	17
<b>Slow Cooked Pork Belly</b> lentils, braised celery, smoked ham hock broth	16
<b>Venison Hot Pot</b> salt baked celeriac, buttered tenderstem broccoli	18

## SIDES

<b>Triple Cooked Skin-On Chips</b>	3.5
<b>Chef's Salad</b>	4
<b>Sweet Potato Fries</b>	4
<b>Tenderstem Broccoli</b>	4
<b>Brussels Sprouts</b>	4

**MONDAY - FRIDAY LUNCH**  
**SELECTED MAIN & DRINK 9.95**  
**MAIN ONLY 6.50**

# FROM THE GRILL

Sirloin Steak	14
Ribeye Steak	16
Garlic & Herb Butter /Red Wine Jus /Green Peppercorn Sauce	1.5

please choose a side seperately

## PUB CLASSICS

<b>Fish &amp; Chips</b>	13.5
beer battered cod fillet, triple cooked chips, crushed minted peas, tartare sauce	
<b>The Warwick Burger</b>	13.5
brioche bun, cheddar, triple cooked chips	

## PUDDINGS

Selection of Artisan Ice Creams & Sorbets by The Ice Cream Union	6.5
<b>Spiced Madeleines</b>	7.5
elderflower yoghurt, plum compote	
<b>Apple &amp; Blackcurrant Pavlova</b>	7.5
vanilla Chantilly, blackcurrant sorbet	
<b>Christmas Pudding</b>	7.5
brandy sauce	
<b>Selection of Fine Cheeses</b>	9.5
oat cakes, grapes, celery, homemade chutney	

SEE BOARD OR ASK SERVER FOR DAILY SPECIALS

## DIGESTIVES

<b>Dessert Wine</b>	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
<b>Port</b>	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** 8  
Russian Standard vodka shaken with Kahlua coffee liqueur, Frangelico and a double espresso.