

À la Carte

PRE-STARTERS

Selection of Bread 4.50 (D E C S)
Served with Herb butter and olive emulsion

STARTERS

Watermelon Gazpacho 9.05
Watermelon and Coconut milk soup infused with mint

Drums of Heaven 12.04 (C S SF)
Crunchy, sweet, salty, and spicy lollipop chicken wings

Avocado Quinoa Salad 13.25 (VG)
Black and white quinoa with lime dressing, bell peppers and parsley

Warm Goat's Cheese Salad 14.25 (D N SF)
Fresh leaf salad with pan-fried goat's cheese, walnut strawberry balsamic glaze

Chipotle Prawns with Guacamole 15.65 (SF)
Sautéed garlic chipotle prawns served with crushed avocado, lime, coriander, chilli, crispy onion, and tomatoes

MAIN COURSE

Pan-Seared Lemon & Garlic Salmon 33.15 (D E)
Served with celeriac fondant and samphire

Fillet of Beef 39.90 (D C)
Served with fondant potato, pumpkin purée, broccoli, baby carrots and claret jus

Vegetable Fried Rice with Mushroom Manchurian 27.85 (VG C S SF)
Crunchy mushrooms served with vegetable fried rice

Garlic Prawn & Courgette Linguine 33.50 (D E C SF)
Creamy garlic prawns with sun-dried tomato

Warren Kiev 29.75 (C D E C SF)
Extra crunchy chicken Kiev stuffed with mushroom & cheddar cheese, served with saffron mash, sautéed samphire and mushroom sauce

Wild Mushroom Risotto 24.75 (D C)
Served with parmesan shaving

Chicken Curry Puff Pie 25.40 (C C SF)
*Flaky pastry pie filled with creamy chicken & vegetable filling
Served with sweet potato fries and mixed leaf salad*

Malai Chicken Tikka 23.50 (C D C M N SF)
Creamy, smooth, and rich sauce with aromatic rice

Lamb Rump 40.25 (D E C SF)
Served with mushroom arancini, green peas & mint puree and baby carrots

Mixed Vegetable Stew 22.70 (VG C C)
Moroccan inspired stew; mushrooms, chickpeas, spinach, sweet corn, carrot and green beans with rice

SIDES

Mashed Potatoes 5.00 (D V)

Steamed Broccoli 5.00 (VG)

Sautéed Carrots 5.00 (D V)

Sweet Potato Fries 5.00 (C VG)

Roasted Potatoes 5.00 (VG)

DESSERT

Carrot Cake 12.25 (D E C N SF)
With cream cheese frosting and pistachio rose

Tropical Eton Mess 13.06 (D E N SF)
Meringue nests trifles, mango, passion fruit pulp, whipped cream mixed berries compôte, Oreo, chocolate cake

Vanilla Cheesecake 14.50 (D E C N)
Served with masala chai creamy sauce

Pistachio Soufflé 14.95 (D E C N SF)
*Served with raspberry ripple ice-cream
(Kindly note that there is a 30-minute waiting period)*

C - Celery D - Dairy E - Eggs G - Gluten F - Fish S - Soya N - Nuts
SP - Sulphite SF - Shell Fish SE - Sesame V - Vegetarian VG - Vegan

Dishes may contain allergens. If you have any dietary requirements please let your server know.
All Prices are Inclusive of VAT.
A discretionary 12.5% Service charge will be added to your final bill.

WARREN



HOUSE
HOTEL