

Amazing things happen on a Monday. Enjoy...



This Monday...

Monday Menu

TO START

Served straight to your table

POTTED SMOOTH CHICKEN LIVER PÂTÉ*

red onion chutney and a mini loaf

SALMON & DILL FISHCAKES

marinated cucumber, tomato and spring onion dressing

ROASTED RED ONION & GRUYÈRE TARTLET^v

shallot purée, warm potato salad and red pepper dressing

CHEF'S SOUP OF THE DAY*

ask your Host for today's speciality

THE CLASSICS

Served straight to your table

CLASSIC FISH & CHIPS

mushy peas, tartare sauce and fresh lemon

Perfect with

RONGOPAI MARLBOROUGH SAUVIGNON BLANC

PEA & MINT RISOTTO^v

mozzarella, tenderstem broccoli and pesto à la genoise

Perfect with

RONGOPAI MARLBOROUGH SAUVIGNON BLANC

SWEET POTATO, FETA & TOMATO ROULADE^{v*}

pea purée, tenderstem broccoli, tomato and chive butter sauce

Perfect with

PETIRROJO MERLOT RESERVA

Perfect with

TALL HORSE CABERNET SAUVIGNON

Chef's Signature

SLOW COOKED SHOULDER OF LAMB STEAK*

spring onion mash, sautéed root vegetables, tenderstem broccoli and sweet rosemary jus

Thinking dessert?

CHOCOLATE AND ORANGE TRUFFLE

THE BUFFET

FRENCH BAR

selection of classic French dishes, breads and olives

CATCH OF THE DAY*

speak to your Host or see our blackboard for details

We recommend...

PETIRROJO MERLOT RESERVA

THE CARVERY

...See our Chefs carve before your very eyes...

ROAST BEEF*

Yorkshire pudding, roasted potatoes and red wine gravy

Perfect with

SOLAR VIEJO RIOJA CRIANZA

ROASTED PORK LOIN*

mustard stuffing and apple sauce

Perfect with

LA JOYA VIOGNIER

THE DELI

available as STARTER OR MAIN

THE BRITISH SELECTION

hand-raised pies, pork pie, Scotch eggs, carved ham, cheese, selection of salads, dressings and crusty bread

We recommend...

SHARP'S DOOM BAR

DESSERTS

Ask about Chef's Signature dessert

THE WARNER CHEESEBOARD*

Selection of British and continental cheese, celery, grapes, chutney and biscuits

CHEDDAR BLUE STILTON BRIE

Look out for our artisan cheeses too

Kentish Bramley apple open pie

toffee apple ice cream or custard

St Clement's pudding

vanilla custard or pouring cream

Classic bread and butter pudding

vanilla custard or pouring cream

Tropical fresh fruit salad*

strawberry ice cream or pouring cream

Chocolate and orange truffle*

Amaretto crumb, Mandarin cream and fresh raspberries

Ultimate Sherry trifle

Sherry soaked sponge, raspberry jelly, custard, topped with fresh cream, meringue and chocolate

Classic pecan tart

rum and raisin ice cream, crushed cookie and toffee sauce

ICE CREAM PARLOUR

Selection of artisan-made ice creams

RUM AND RAISIN

STRAWBERRY

TOFFEE APPLE

VANILLA POD

MINT CHOC CHIP RIPPLE

SALTED CARAMEL

HOT DRINKS

Espresso	£2.60
Double espresso	£2.80
Cappuccino.....	£2.60
Latte.....	£2.60
Mochaccino	£2.60

Our hot drinks selection includes coffee made with our very own Arrossa beans, especially brewed to our exacting standards

exclusively brewed by



Americano	£2.50
Hot chocolate	£2.60
Deluxe hot chocolate	£2.75
Pot of tea.....for one	£1.90 /for two £3.20
Fruit tea.....	£1.95



FARM TO FORK
LOOK OUT FOR
THE RED TRACTOR

This logo confirms that our independent assessors have checked that all food and drink meets our comprehensive standards, from farm to fork. Traceability trails, adequate shelter, nutritional diet and no risk of contamination are cornerstones to the perfect ingredient.

*
Gluten-Free options available
Speak to your Host

^v
Vegetarian
Speak to your Host

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3 COURSE
VISITING DINER PRICE
£24.50

Amazing things happen on a Tuesday. Enjoy...



Tuesday Menu

This Tuesday...

TO START

Served straight to your table

SMOKED CHICKEN GOUJONS

mustard mayonnaise and crisp Caesar salad

MUSHROOM & TARRAGON PÂTÉ ^{v*}

fig relish, crispy flatbread and wild mushroom dressing

SMOKED MACKEREL TERRINE *

tomato compote, pea shoot salad and toasted brioche

CHEF'S SOUP OF THE DAY *

ask your Host for today's speciality

THE CLASSICS

Served straight to your table

SLOW COOKED PORK STEAK *

chorizo and potato sauté, wilted greens, fried onions and Calvados sauce

Perfect with
SOLAR VIEJO RIOJA CRIANZA

COURGETTE, TOMATO & GOAT'S CHEESE OMELETTE ^{v*}

fried potatoes, green salad, tomato and spring onion oil

Perfect with
RONGOPAI MARLBOROUGH SAUVIGNON BLANC

CORONATION CAULIFLOWER TART ^v

curried parsnip purée, sautéed leeks, sweet potato fries with red pepper, coriander and sultana dressing

Perfect with
LA JOYA VIOGNIER

Perfect with
BABICH PINOT NOIR

Chef's Signature **CONFIT OF DUCK LEG**

sautéed pak choi, glazed carrots, crushed new potatoes and hoisin gravy

Thinking dessert?
COCONUT, CHERRY & WHITE CHOCOLATE SLICE

THE BUFFET

ITALIAN BAR

selection of freshly cooked pastas, Italian breads, olives, sun-dried tomatoes and classic dishes

CATCH OF THE DAY *

ask your Host or see our blackboard for details

We recommend...
AVITO PINOT GRIGIO

THE CARVERY

...See our Chefs carve before your very eyes...

BUTTER ROASTED TURKEY *

sage and onion stuffing, chipolatas, bread sauce, selection of seasonal vegetables, potatoes, traditional gravy and cranberry sauce

Perfect with
LODEZ CHARDONNAY

WHISKY & MARMALADE GLAZED BACON LOIN *

selection of seasonal vegetables and potatoes

Perfect with
EDDYSTONE PINOT GRIS

THE DELI

available as
STARTER OR MAIN
ANTIPASTI

selection of Italian meats, Frutti di Mare, salads and cheese, Italian breads, plus our simple create and go section

We recommend...
A FRUITY WHITE

DESSERTS

Ask about Chef's Signature dessert

THE WARNER CHEESEBOARD *

Selection of British and continental cheese, celery, grapes, chutney and biscuits

CHEDDAR
BLUE STILTON
BRIE

Look out for our artisan cheeses too

Sticky toffee pudding

vanilla custard or salted caramel ice cream & toffee sauce

Jam roly poly

raspberry compote, vanilla custard or ice cream

Chef's crumble

vanilla custard or ice cream

Tropical fresh fruit salad *

strawberry ice cream or pouring cream

Coconut, cherry & white chocolate slice

crushed meringue, kirsch cherries and toasted coconut

Baileys cheesecake *

whiskey cream and white chocolate sauce

Fruit charlotte

crushed meringue, white chocolate cream and raspberry syrup

ICE CREAM PARLOUR

Selection of artisan-made ice creams

RUM AND RAISIN

STRAWBERRY

TOFFEE APPLE

VANILLA POD

MINT CHOC CHIP RIPPLE

SALTED CARAMEL

HOT DRINKS

Espresso	£2.60
Double espresso	£2.80
Cappuccino.....	£2.60
Latte.....	£2.60
Mochaccino	£2.60

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exclusively brewed by



Americano	£2.50
Hot chocolate.....	£2.60
Deluxe hot chocolate.....	£2.75
Pot of tea.....for one	£1.90 /for two
Fruit tea.....	£3.20
	£1.95



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3 COURSE VISITING DINER PRICE
£24.50

Amazing things happen on a Wednesday. Enjoy...



This Wednesday...

Wednesday Menu

TO START

Served straight to your table

FREE-RANGE DUCK LIVER & ORANGE PÂTÉ*

toasted brioche, pear and apple chutney

GOAT'S CHEESE & SPRING ONION POTATO CAKE

garlic buttered mushrooms and tossed pea shoots

PRAWN & CRAB SALAD*

spicy tomato sauce, fresh lime and crusty bread

CHEF'S SOUP OF THE DAY*

ask your Host for today's speciality

THE CLASSICS

Served straight to your table

LAMBS LIVER & CUMBERLAND SAUSAGE

onion compote, cherry tomatoes, potato cake, roasted carrots and Sherry jus

Perfect with

PETIRROJO MERLOT RESERVA

LEEK & CHESHIRE TART^v

green vegetable salad, chunky chips and white truffle cream

Perfect with

EDDYSTONE PINOT GRIS

MUSHROOM & SPINACH SUET PUDDING^v

parsley mash and tenderstem broccoli

Perfect with

CHATEAU FRANC CÔTES DE BOURG

Perfect with
CONTEA DI CASTIGLIONE BAROLO

Chef's Signature
MARINATED BRISKET STEAKS*
slow cooked with onions, sauté potatoes, garlic mushrooms, confit tomatoes and buttered broccoli

Thinking dessert?
CARROT CAKE PUDDING

THE BUFFET

INDIAN BAR

Indian Classics – breads, accompaniments and baked rices

CATCH OF THE DAY*

ask your Host or see our blackboard for details

We recommend...

COBRA or CRISP WHITE WINE

THE CARVERY

...See our Chefs carve before your very eyes...

ROASTED LEG OF LAMB*

mint sauce and new minted potatoes

Perfect with

SOLAR VIEJO RIOJA CRIANZA

ROAST GLAZED GAMMON*

parsley sauce

Perfect with

AVITO PINOT GRIGIO

THE DELI

available as
STARTER OR MAIN

SALAD BAR

please help yourself to our range of seasonally created salad dishes, cold meats, dressed salads and tasty dressings

We recommend...

AVITO PINOT GRIGIO

DESSERTS

Ask about Chef's Signature dessert

THE WARNER CHEESEBOARD*

Selection of British and continental cheese, celery, grapes, chutney and biscuits

**CHEDDAR
BLUE STILTON
BRIE**

Look out for our artisan cheeses too

Chef's crumble

vanilla custard or ice cream

Carrot cake pudding

vanilla custard and toffee sauce

Slow cooked rice pudding*

finished with nutmeg cream

Citrus lemon mousse

lemon curd, orange cream, profiterole and chocolate pencil

Ultimate Sherry trifle

Sherry soaked sponge, raspberry jelly, custard, topped with fresh cream, meringue and chocolate

Peppermint & chocolate torte*

chopped dates and mint choc chip ice cream

Tropical fresh fruit salad*

strawberry ice cream or pouring cream

ICE CREAM PARLOUR

Selection of artisan-made ice creams

RUM AND RAISIN

STRAWBERRY

TOFFEE APPLE

VANILLA POD

MINT CHOC CHIP RIPPLE

SALTED CARAMEL

HOT DRINKS

Espresso	£2.60
Double espresso	£2.80
Cappuccino.....	£2.60
Latte.....	£2.60
Mochaccino	£2.60

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Hot chocolate	£2.60
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Pot of tea.....for one	£1.90 /for two £3.20
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3 COURSE VISITING DINER PRICE
£24.50

Amazing things happen on a Thursday. Enjoy...



This Thursday...

Thursday Menu

TO START

Served straight to your table

SMOKED SALMON & PROSECCO MOUSSE*

baked wholegrain loaf, dill mayonnaise and green salad

BAKED FLAT MUSHROOMS^{V*}

Cheshire cheese stuffing, potato and herb with olive oil salad

PULLED HAM HOCK & ROSEMARY TART

poached egg, wholegrain mustard mayonnaise and dressed baby spinach

CHEF'S SOUP OF THE DAY*

ask your Host for today's speciality

THE CLASSICS

Served straight to your table

SEAFOOD RISOTTO

selection of fish and shellfish, peas, leeks, deep-fried rocket and gremolata

Perfect with
PETIRROJO MERLOT RESERVA

CRÊPES FILLED WITH VEGETABLE & CAMEMBERT RAGU^{V*}

green vegetable salad and chunky chips

Perfect with
BABICH PINOT NOIR

TWICE BAKED CHEDDAR SOUFFLÉ^{V*}

buttered asparagus, leeks, spinach, diced potatoes with chive and tomato hollandaise

Perfect with
LODEZ CHARDONNAY

Perfect with
BEAUJOLAIS VILLAGES LES VIOLETES

Chef's Signature
CHICKEN BREAST*
sun-dried tomato mousse, ratatouille, rosemary potatoes and salsa verde

Thinking dessert?
TOFFEE & HONEYCOMB CHEESECAKE

THE BUFFET

GREAT BRITISH PIE BAR

selection of homemade pies, chips, mushy peas, garden peas and traditional gravy

CATCH OF THE DAY*

ask your Host or see our blackboard for details

We recommend...
PEDIGREE or DOOM BAR

THE CARVERY

...See our Chefs carve before your very eyes...

THYME ROASTED 28-DAY AGED TOPSIDE OF BEEF*

butter roasted potatoes, parsnips, Yorkshire pudding and traditional gravy

Perfect with
PETIRROJO MERLOT RESERVA

SAGE & HONEY ROASTED PORK BELLY*

selection of seasonal vegetables, butter roasted potatoes and gravy

Perfect with
LODEZ CHARDONNAY

THE DELI

available as
STARTER OR MAIN

SALAD BAR

please help yourself to our range of seasonally created salad dishes, cold meats, dressed salads and tasty dressings

We recommend...
AVITO PINOT GRIGIO

DESSERTS

Ask about Chef's Signature dessert

THE WARNER CHEESEBOARD*

Selection of British and continental cheese, celery, grapes, chutney and biscuits

CHEDDAR BLUE STILTON BRIE

Look out for our artisan cheeses too

Chocolate & orange bread and butter pudding

vanilla custard or pouring cream

Kentish Bramley apple open pie

toffee apple ice cream or custard

Jam roly poly

raspberry compote, vanilla custard or ice cream

Tropical fresh fruit salad*

strawberry ice cream or pouring cream

Vanilla bean & mascarpone panna cotta*

compote of summer berries, crushed meringue, white chocolate cream

Toffee & honeycomb cheesecake*

butterscotch cream, shaved chocolate and chocolate sauce

Strawberry shortcake roulade

strawberry and vanilla salad, coulis and clotted cream

ICE CREAM PARLOUR

Selection of artisan-made ice creams

RUM AND RAISIN

STRAWBERRY

TOFFEE APPLE

VANILLA POD

MINT CHOC CHIP RIPPLE

SALTED CARAMEL

HOT DRINKS

Espresso	£2.60
Double espresso	£2.80
Cappuccino.....	£2.60
Latte.....	£2.60
Mochaccino	£2.60

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Americano	£2.50
Hot chocolate.....	£2.60
Deluxe hot chocolate.....	£2.75
Pot of tea.....for one	£1.90 /for two
Fruit tea.....	£1.95



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3 COURSE VISITING DINER PRICE
£24.50

Amazing things happen on a Friday. Enjoy...



Friday Menu

This Friday...

TO START

Served straight to your table

POTTED SMOOTH CHICKEN LIVER PÂTÉ*

red onion chutney and melba toast

BAKED FLAT MUSHROOMS v*

Cheshire cheese stuffing, potato and herb with olive oil salad

SMOKED SALMON & PROSECCO MOUSSE*

baked wholegrain loaf, dill mayonnaise and green salad

CHEF'S SOUP OF THE DAY*

ask your Host for today's speciality

THE CLASSICS

Served straight to your table

CLASSIC FISH & CHIPS

mushy peas, tartare sauce and fresh lemon

Perfect with
RONGOPAI MARLBOROUGH SAUVIGNON BLANC

BURRITO FILLED WITH SPICY BEANS & RICE v

salsa and sour cream, mango salad and buttered corn

Perfect with
SOLAR VIEJO RIOJA CRIANZA

PANZEROTTI WITH PORCINI MUSHROOMS v

vegetable ribbons, wild mushroom and Sherry cream

Perfect with
BABICH PINOT NOIR

Perfect with
CONTEA DI CASTIGLIONE BAROLO

*Chef's Signature**
MARINATED BRISKET STEAKS
slow cooked with onions, sauté potatoes, garlic mushrooms, confit tomatoes and buttered broccoli

Thinking dessert?
JAM ROLY POLY

THE BUFFET

INDIAN BAR

Indian classics – breads, accompaniments and baked rices

CATCH OF THE DAY*

ask your Host or see our blackboard for details

We recommend...
PEDIGREE or DOOM BAR

THE CARVERY

...See our Chefs carve before your very eyes...

BUTTER ROASTED TURKEY*

sage and onion stuffing, chipolatas, bread sauce, selection of seasonal vegetables, potatoes, traditional gravy and cranberry sauce

Perfect with
LODEZ CHARDONNAY

WHISKY & MARMALADE GLAZED BACON LOIN*

selection of seasonal vegetables and potatoes with apple sauce

Perfect with
EDDYSTONE PINOT GRIS

THE DELI

available as
STARTER OR MAIN

SALAD BAR

please help yourself to our range of seasonally created salad dishes, cold meats, dressed salads and tasty dressings

We recommend...
AVITO PINOT GRIGIO

DESSERTS

Ask about Chef's Signature dessert

THE WARNER CHEESEBOARD*

Selection of British and continental cheese, celery, grapes, chutney and biscuits

CHEDDAR
BLUE STILTON
BRIE

Look out for our artisan cheeses too

Chocolate & orange bread and butter pudding

vanilla custard or pouring cream

Kentish Bramley apple open pie

toffee apple ice cream or custard

Jam roly poly

raspberry compote, vanilla custard or ice cream

Tropical fresh fruit salad*

strawberry ice cream or pouring cream

Vanilla bean & mascarpone panna cotta*

compote of summer berries, crushed meringue, white chocolate cream

Toffee & honeycomb cheesecake*

butterscotch cream, shaved chocolate and chocolate sauce

Strawberry shortcake roulade

strawberry and vanilla salad, coulis and clotted cream

ICE CREAM PARLOUR

Selection of artisan-made ice creams

RUM AND RAISIN

STRAWBERRY

TOFFEE APPLE

VANILLA POD

MINT CHOC CHIP RIPPLE

SALTED CARAMEL

HOT DRINKS

Espresso	£2.60
Double espresso	£2.80
Cappuccino.....	£2.60
Latte.....	£2.60
Mochaccino	£2.60

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3 COURSE VISITING DINER PRICE
£24.50

Amazing things happen on a Saturday. Enjoy...



This Saturday...

Saturday Menu

TO START

Served straight to your table

CHICKEN, SMOKED HAM HOCK & APRICOT TERRINE*

homemade piccalilli and baked brioche

PEAR & SHROPSHIRE BLUE SALAD^{v*}

Baby Gem, toasted pine nuts, creamy dressing and tomato oil

SALMON & DILL FISHCAKES

marinated red onion, cucumber, tomato and spring onion dressing

CHEF'S SOUP OF THE DAY*

ask your Host for today's speciality

THE CLASSICS

Served straight to your table

CONFIT OF PORK LOIN*

fondant potato, chickpea cassoulet, bacon crisp and baby leeks

Perfect with
PARAMUS RUEDA VERDEJO

COURGETTE, TOMATO & GOAT'S CHEESE OMELETTE^{v*}

fried potatoes, green salad, tomato and spring onion oil

Perfect with
RONGOPAI MARLBOROUGH SAUVIGNON BLANC

CORONATION CAULIFLOWER TART^v

curried parsnip purée, sautéed leeks, sweet potato fries with red pepper, coriander and sultana dressing

Perfect with
LA JOYA VIOGNIER

Perfect with
BASKING LIZARDS SHIRAZ

Chef's Signature
PAN FRIED DUCK BREAST IN MARMALADE*
pak choi, courgette, carrot purée and red wine jus

Thinking dessert?
FRUIT CHARLOTTE

THE BUFFET

ITALIAN BAR

selection of freshly cooked pastas, Italian breads, olives, sun-dried tomatoes and classic dishes

CATCH OF THE DAY*

ask your Host or see our blackboard for details

We recommend...
AVITO PINOT GRIGIO

THE CARVERY

...See our Chefs carve before your very eyes...

ROASTED LEG OF LAMB*

mint sauce and new minted potatoes

Perfect with
SOLAR VIEJO RIOJA CRIANZA

ROAST GLAZED GAMMON*

caramelised pineapple

Perfect with
LODEZ CHARDONNAY

THE DELI

available as
STARTER OR MAIN

ANTIPASTI

selection of Italian meats, Frutti di Mare, salads and cheese, Italian breads, plus our simple create-and-go section

We recommend...
AVITO PINOT GRIGIO

DESSERTS

Ask about Chef's Signature dessert

THE WARNER CHEESEBOARD*

Selection of British and continental cheese, celery, grapes, chutney and biscuits

CHEDDAR
BLUE STILTON
BRIE

Look out for our artisan cheeses too

Sticky toffee pudding
vanilla custard or salted caramel ice cream & toffee sauce

Jam roly poly
raspberry compote, vanilla custard or ice cream

Chef's crumble
vanilla custard or Ice cream

Tropical fresh fruit salad*
strawberry ice cream or pouring cream

Coconut, cherry & white chocolate slice
crushed meringue, kirsch cherries and toasted coconut

Baileys cheesecake*
whiskey cream and white chocolate sauce

Fruit charlotte
crushed meringue, white chocolate cream and raspberry syrup

ICE CREAM PARLOUR
Selection of artisan-made ice creams

RUM AND RAISIN

STRAWBERRY

TOFFEE APPLE

VANILLA POD

MINT CHOC CHIP RIPPLE

SALTED CARAMEL

HOT DRINKS

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Cappuccino.....	£2.60
Latte.....	£2.60
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3 COURSE
VISITING DINER PRICE
£24.50

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Sunday Menu

This Sunday...

TO START

Served straight to your table

MINI TORTELLINIS

Italian cheese and ham, carbonara sauce with garlic bread

GOAT'S CHEESE & SPRING ONION POTATO CAKE ^v

garlic buttered mushrooms and tossed pea shoots

PRAWN & CRAB SALAD *

spicy tomato dressing, fresh lime and crusty bread

CHEF'S SOUP OF THE DAY *

ask your Host for today's speciality

THE CLASSICS

Served straight to your table

ROASTED SALMON FILLET *

linguine, white wine dill velouté, sautéed greens and salsa verde

Perfect with
SANCERRE
DOM DES VIEUX

LEEK & CHESHIRE TART ^v

fried potatoes, green salad, tomato and spring onion oil

Perfect with
EDDYSTONE
PINOT GRIS

SWEET POTATO, FETA & TOMATO ROULADE ^{v*}

pea purée, tenderstem broccoli with a tomato and chive butter sauce

Perfect with
PETIRROJO
MERLOT RESERVA

Perfect with
SOLAR VIEJO
RIOJA CRIANZA

Chef's Signature **CHICKEN BREAST ***

chorizo basil stuffing, peas à la bonne femme, sauté potatoes, oyster mushrooms, spring onion and herb oil

Thinking dessert?
CLASSIC
PECAN TART

THE BUFFET

GREAT BRITISH PIE BAR

selection of homemade pies, chips, mushy peas, garden peas and traditional gravy

CATCH OF THE DAY *

ask your Host or see our blackboard for details

We recommend...
PEDIGREE

THE CARVERY

...See our Chefs carve before your very eyes...

THYME ROAST 28-DAY AGED TOPSIDE OF BEEF *

butter roasted potatoes, parsnips, Yorkshire pudding and traditional gravy

Perfect with
PETIRROJO MERLOT RESERVA

SAGE & HONEY ROASTED PORK BELLY *

seasonal vegetables, butter roasted potatoes and gravy

Perfect with
LA JOYA VIOGNIER

THE DELI

available as
STARTER OR MAIN

THE BRITISH SELECTION

hand-raised pies, pork pie, Scotch eggs, carved ham, cheese, and a selection of salads, dressings and crusty bread

We recommend...
SHARP'S DOOM BAR

DESSERTS

Ask about Chef's Signature dessert

THE WARNER CHEESEBOARD *

Selection of British and continental cheese, celery, grapes, chutney and biscuits

CHEDDAR BLUE STILTON BRIE

Look out for our artisan cheeses too

Kentish Bramley apple open pie

toffee apple ice cream or custard

St Clement's pudding

vanilla custard or pouring cream

Classic bread and butter pudding

vanilla custard or pouring cream

Tropical fresh fruit salad *

strawberry ice cream or pouring cream

Chocolate and orange truffle *

Amaretto crumb, Mandarin cream and fresh raspberries

Ultimate Sherry trifle

Sherry soaked sponge, raspberry jelly, custard, topped with fresh cream, meringue and chocolate

Classic pecan tart

rum and raisin ice cream, crushed cookie and toffee sauce

ICE CREAM PARLOUR

Selection of artisan-made ice creams

RUM AND RAISIN

STRAWBERRY

TOFFEE APPLE

VANILLA POD

MINT CHOC CHIP RIPPLE

SALTED CARAMEL

HOT DRINKS

Espresso	£2.60
Double espresso	£2.80
Cappuccino.....	£2.60
Latte.....	£2.60
Mochaccino	£2.60

Our hot drinks selection includes coffee made with our very own Arrossa beans, especially brewed to our exacting standards

exclusively brewed by



Americano	£2.50
Hot chocolate	£2.60
Deluxe hot chocolate	£2.75
Pot of tea.....for one	£1.90 /for two
Fruit tea.....	£1.95



This logo confirms that our independent assessors have checked that all food and drink meets our comprehensive standards, from farm to fork. Traceability trails, adequate shelter, nutritional diet and no risk of contamination are cornerstones to the perfect ingredient.

^{*} Gluten-Free options available
Speak to your Host

^v Vegetarian
Speak to your Host

All of our food is prepared in kitchens where nuts, gluten and other allergens are commonly used. As a result we cannot guarantee our dishes will be free from traces of these products. If you suffer from a food allergy, please let your Host know before ordering. Dishes marked with a (v) are suitable for vegetarians. If you are concerned about cross-contamination during preparation, or the presence of allergens in our food, please ask a member of our Team for assistance when choosing your meal. If you suffer from any food allergies or have any specific dietary requirements please speak to one of our Team, who will be only too happy to help. Please let our Team know of any allergies at each meal, even if you have dined with us before. Fish dishes may contain small bones. Prices are inclusive of VAT at standard rate. No service charges are applied.

3 COURSE VISITING DINER PRICE
£24.50