

## Starters

### Home-made haddock fishcakes

green salad, horseradish mayonnaise

### Poached salmon rillettes

cucumber, dill mayonnaise, watercress, sourdough croûte

### Spicy prawn & crab cocktail

chilli and lime mayonnaise, mini wholemeal loaf

### Duo of melon, orange & raspberry salad

mint syrup

### Chef's soup of the day

please ask your Host for details

### Fried garlic button mushrooms toasted brioche

Italian cheese, spring onion oil

### Mini minted lamb pie

creamed onions, roasted shallot, minted herb dressing

### Home-made chicken liver & sherry pâté

melba toast, fig relish

## THE BUTCHER'S BLOCK

Everyday our carvery features the finest cuts of responsibly sourced meat from the butchers we know well and greatly respect.

the carvery changes due to availability of cut, please ask your Host for the latest selection

*Only the finest cuts from our carefully selected suppliers.*

## THE WARNER CLASSICS

### Slow cooked blade of beef

fine beans, flat cap mushroom, confit tomato, sautéed potatoes, Diane sauce

### Breaded fillet of plaice

petit pois, Lyonnaise potato, chive cream sauce

*Chef's Specials*  
"Especially from  
*The Kitchen*"

Please ask your  
Host for more  
details about our  
daily specials.

*"It's all about the balance  
and the freshness"*

### Chicken stuffed with black pudding

fried potatoes, roasted shallot purée, sautéed greens, Calvados jus

### Confit belly pork

crackling, cassoulet, buttered cabbage, fondant potato, red wine jus

## DELICATESSEN

AVAILABLE AS A **STARTER** OR A **MAIN**

### The Salad Bar

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

## BUFFET SELECTION

### Catch of the Day

please ask your Host  
for more details

✓ – Vegetarian - speak to Host ✪ – Gluten free options available - speak to Host

## Desserts

### Pecan tart

toffee sauce, rum and raisin ice cream, crushed biscuit

### Pineapple, ginger & syrup sponge

pineapple compote, vanilla syrup

### The Ultimate Sherry Trifle

sherry soaked sponge, raspberry jelly, vanilla custard, topped with fresh cream meringue pieces, chocolate

### Bramley apple & blackberry open pie

vanilla custard or pouring cream

### Toffee & honeycomb cheesecake

butterscotch cream, toffee sauce and chocolate pencil

### Tropical fresh fruit salad

with lemon sorbet

### Belgian chocolate orange mousse

chocolate sauce, orange cream and syrup

### Chef's daily special

please ask your Host for details

### ICE CREAM PARLOUR

WHISKY & ORANGE • VANILLA POD  
PEACH MELBA WITH CLOTTED CREAM  
RUM & RAISIN • STRAWBERRY  
ORIENTAL GINGER

### WARNER CHEESEBOARD

a selection of British and continental cheese with celery, grapes, chutney and biscuits  
CHEDDAR • BLUE STILTON • BRIE

## Hot Drinks

### Americano

£2.50

### Espresso

£2.60

### Double espresso

£2.80

### Cappuccino

£2.60

### Latte

£2.60

### Mochaccino

£2.60

### Hot chocolate

£2.60

### Deluxe hot chocolate

£2.75

### Pot of tea for one £1.90 for two £3.20

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

Exclusively brewed by



### Fruit tea

£1.95

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.