

Starters

Home-made chicken liver pâté

Melba toast, fig relish



Rarebit portobello mushroom

potato and mustard salad, herb oil



Home-made salmon fish cakes

green salad, horseradish mayonnaise

Duo of melon

winter berries, Pimm's syrup



Chef's soup of the day

please ask your Host for details



Duck truffle & confit onion terrine

toasted brioche, apple and pear chutney



Breaded mackerel goujons

watercress and caper mayonnaise

Crab cheesecake

Asian slaw, balsamic reduction, fresh lime

THE BUTCHER'S BLOCK

Every day 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

Spiced duck leg

pak choi, vegetable noodles, sweet and sour sauce

Salmon, broccoli & cream cheese en croûte

butternut squash purée, sautéed potatoes, wilted greens, white wine cream

Chef's Specials
"Especially from
The Kitchen"

Please ask your Host for details about our daily specials.

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

Braised blade of beef

brandy and green peppercorn sauce, buttered carrots, fondant potatoes, braised fennel



Lambs' liver

sage and onion rösti, crispy bacon, onion rings, sautéed greens

Roasted chicken breast

mushroom and herb farce, herb roasted potatoes, chickpea cassoulet, savoy cabbage, 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

Clotted cream cheesecake

compote of blackcurrants, gin and lime syrup

Salted caramel rocky road brownie

butterscotch sauce

Belgian chocolate fondant with raspberry curd centre

vanilla cream, fresh raspberries

Tropical fresh fruit salad

with lemon sorbet



Blackcurrant & liquorice pudding

vanilla custard or pouring cream

Individual jam doughnut pudding

vanilla custard or pouring cream

The ultimate sherry trifle

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

Toffee & honeycomb cheesecake

butterscotch cream, toffee sauce, chocolate pencil



Lemon & raspberry bavaois

crushed Amaretti biscuits, fresh berries

Chef's daily special

please ask your Host for details

ICE CREAM PARLOUR

SALTED CARAMEL • VANILLA POD
PEACH MELBA & CLOTTED CREAM
RUM & RAISIN • STRAWBERRY
TRIPLE CHOCOLATE

CHEF'S CHEESEBOARD

served with celery, grapes, chutney and biscuits

please ask your Host for today's selection

Hot Drinks

Americano

£2.50

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

Arrossa

Hot chocolate

£2.60

Deluxe hot chocolate

£2.75

Pot of tea for one £1.90
for two £3.20

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 or have any specific dietary requirements please speak to one of our Team, who will be only too happy to help. 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. Please remember to 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.