

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 melba toast

CLASSIC PRAWN COCKTAIL*

Marie Rose sauce, lemon wedge and buttered brown bread

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

SLOW-COOKED BELLY OF PORK*

grain mustard mash, black pudding and poached pear

Perfect with

BASKING LIZARDS SHIRAZ

ROAST FILLET OF HAKE*

Provençal vegetables, Puy lentils and red pepper sauce

Perfect with

PARAMUS RUEDA VERDEJO

Chef's Signature CONFIT LEG OF DUCK*

fondant potato, braised red cabbage, fine beans, apple and blackberry sauce

Thinking dessert?

CLASSIC PECAN TART

Perfect with

**BEAUJOLAIS VILLAGES
LES VIOLETTES**

PENNE PASTA^{v*}

baby spinach, blue cheese and exotic mushroom cream

Perfect with **LA JOYA VIOGNIER**

CORONATION^v CAULIFLOWER TART

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

Perfect with

LA JOYA VIOGNIER

THE BUFFET

ORIENTAL BAR

selection of Asian dishes with traditional accompaniments

We recommend...
BECK'S LAGER

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

LEMON & THYME ROASTED CHICKEN*

bacon and tarragon stuffing, selection of seasonal vegetables and potatoes

Perfect with

CHABLIS JOSSELIN

THE DELI

available as
STARTER OR MAIN

BRITISH DELI

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



FARM TO FORK
LOOK OUT FOR THE RED TRACTOR

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*
Gluten-Free options available
Speak to your Host

^v
Vegetarian
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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

TANDOORI CHICKEN TIKKA*

lime and coriander salad with naan bread

MUSHROOM & TARRAGON PÂTÉ^{v*}

fig relish, crispy flatbread and wild mushroom dressing

JACK SPRAT'S

breaded, filleted whitebait with lemon and watercress mayonnaise

CHEF'S SOUP OF THE DAY*

ask your Host for today's speciality

THE CLASSICS

Served straight to your table

BREADED PORK ESCALOPE*

bacon and herb roasted potatoes, tenderstem broccoli and lemon cream

Perfect with
LODEZ CHARDONNAY

RAINBOW TROUT FILLET*

crushed new potatoes, crispy prosciutto ham, warm tomato, olive and red onion dressing

Perfect with
BABICH PINOT NOIR

Chef's Signature

BALINESE CHICKEN CURRY*

chickpeas, spinach, sugar snap peas and lime scented rice.
contains nuts and sesame

Thinking dessert?
TROPICAL FRESH FRUIT SALAD

Perfect with
LA JOYA VIOGNIER

BALINESE VEGETABLE CURRY^{v*}

chickpeas, spinach, sugar snap peas and lime scented rice
contains nuts and sesame

Perfect with LA JOYA VIOGNIER

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

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

Perfect with
PETIRROJO MERLOT RESERVA

THE BUFFET

BEEF BOURGUIGNON*

bacon, mushrooms and baby onions, in a rich red wine sauce

We recommend...
A FULL-BODIED RED

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...
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 and 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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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 Wednesday. Enjoy...



This Wednesday...

Wednesday Menu

TO START

Served straight to your table

PROSCIUTTO HAM, PEAR & BLUE CHEESE SALAD*

honey dressing

BUTTERED ASPARAGUS SPEARS^v*

poached egg and chive hollandaise sauce

SMOKED SALMON*

horseradish cream, caper and gherkin dressing with brown bread

CHEF'S SOUP OF THE DAY*

ask your Host for today's speciality

THE CLASSICS

Served straight to your table

BEEF LASAGNE

summer salad and garlic bread

Perfect with

TALL HORSE CABERNET SAUVIGNON

POACHED FILLET OF SMOKED HADDOCK*

bubble and squeak, poached egg and chive hollandaise

Perfect with

LODEZ CHARDONNAY

Chef's Signature CHICKEN

CASSEROLE*

chorizo, peppers, red onion and new potatoes

Thinking dessert?

CITRUS LEMON MOUSSE

Perfect with

SOLAR VIEJO RIOJA CRIANZA

VEGETABLE LASAGNE^v

summer salad and garlic bread

Perfect with BASKING LIZARDS SHIRAZ

MUSHROOM & SPINACH SUET PUDDING^v

parsley mash, tenderstem broccoli, spring onion and fine bean broth

Perfect with

CHATEAU FRANC CÔTES DE BOURG

THE BUFFET

CURRY BAR

selection of authentic curries, rice, naan bread and traditional accompaniments

We recommend...

COBRA BEER

THE CARVERY

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

ROSEMARY STUDED LEG OF BRITISH LAMB*

selection of seasonal vegetables and potatoes, with redcurrant gravy

Perfect with

SOLAR VIEJO RIOJA CRIANZA

HONEY & MUSTARD GLAZED GAMMON*

parsley sauce

Perfect with

AVITO PINOT GRIGIO

THE DELI

available as
STARTER OR MAIN

BRITISH DELI

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

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

DEEP FRIED BREADED BRIE^v*

cranberry sauce and orange 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

PANZEROTTI WITH PORCINI MUSHROOMS^v

vegetable ribbons, wild mushroom and Sherry cream

Perfect with
BABICH PINOT NOIR

TWICE-BAKED CHEDDAR SOUFFLÉ^v*

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

Perfect with
LODEZ CHARDONNAY

Chef's Signature ROAST BREAST OF GUINEA FOWL*

dauphinoise potatoes and wild mushrooms

Thinking dessert?

VANILLA BEAN & MASCARPONE PANNA COTTA

Perfect with
CONTEA DI CASTIGLIONE BAROLO

BRAISED LAMB SHANK*

creamed potato and red wine sauce

Perfect with
Q CLAY

FILLET OF SEABASS*

new potatoes, prawn, spring onion and fine bean broth

Perfect with
EDDYSTONE PINOT GRIS

THE BUFFET

CHILLI CON CARNE

rice, nachos, guacamole and sour cream

We recommend...
COBRA BEER

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 LOIN*

seasonal vegetables, butter roasted potatoes and gravy or grain mustard sauce

Perfect with
AVITO PINOT GRIGIO

THE DELI

available as
STARTER OR MAIN

ANTIPASTI

selection Italian meats, Frutti di Mare, salads, 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

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 £3.20
Fruit tea.....	£1.95



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3 COURSE
VISITING DINER PRICE
£24.50

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Friday Menu

This Friday...

TO START

Served straight to your table

FREE-RANGE DUCK LIVER & ORANGE PÂTÉ*

toasted brioche, pear and apple chutney

HUMMUS DIP

pitta bread, olives and gherkins

MINI TORTELLINIS

Italian cheese and ham, carbonara sauce with garlic bread

CHEF'S SOUP OF THE DAY*

ask your Host for today's speciality

THE CLASSICS

Served straight to your table

BEEF LASAGNE

summer salad and garlic bread

Perfect with

TALL HORSE CABERNET SAUVIGNON

BREADED FILLET OF PLAICE*

mushy peas, chips and tartare sauce

Perfect with

RONGOPAI MARLBOROUGH SAUVIGNON BLANC

Chef's Signature

SLOW COOKED BELLY OF PORK*

grain mustard mash, black pudding and poached pear

Thinking dessert?

JAM ROLY POLY

Perfect with

BASKING LIZARDS SHIRAZ

VEGETABLE LASAGNE

summer salad and garlic bread

Perfect with

BASKING LIZARDS SHIRAZ

PANZEROTTI WITH PORCINI MUSHROOMS

vegetable ribbons, wild mushroom and Sherry cream

Perfect with

BABICH PINOT NOIR

THE BUFFET

BEEF BOURGUIGNON*

bacon, mushrooms and baby onions, in a rich red wine sauce

We recommend...

A FULL-BODIED RED

THE CARVERY

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

ROSEMARY STUDED LEG OF BRITISH LAMB*

selection of seasonal vegetables and potatoes with redcurrant gravy

Perfect with

SOLAR VIEJO RIOJA CRIANZA

LEMON & THYME ROASTED CHICKEN*

bacon and tarragon stuffing, selection of seasonal vegetables and potatoes

Perfect with

CHABLIS JOSSELIN

THE DELI

available as STARTER OR MAIN

BRITISH DELI

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

Chocolate & orange bread & 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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Hot chocolate	£2.60
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£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*

red onion and sultana chutney with baked bread

BUTTERED ASPARAGUS SPEARS^{v*}

poached egg and chive hollandaise sauce

CLASSIC PRAWN COCKTAIL*

Marie Rose sauce, buttered bread and lemon

CHEF'S SOUP OF THE DAY*

ask your Host for today's speciality

THE CLASSICS

Served straight to your table

BREADED PORK ESCALOPE*

bacon and herb-roasted potatoes, tenderstem broccoli and lemon cream

Perfect with
LODEZ CHARDONNAY

RAINBOW TROUT FILLET*

crushed new potatoes, crispy prosciutto ham with warm tomato, olive and red onion dressing

Perfect with
BABICH PINOT NOIR

Chef's Signature CONFIT LEG OF DUCK*

fondant potato, braised red cabbage, fine beans with apple and blackberry sauce

Thinking dessert?

BAILEYS CHEESECAKE

Perfect with
BEAUJOLAIS VILLAGES
LES VIOLETTES

PENNE PASTA^{v*}

baby spinach, blue cheese and exotic mushroom cream

Perfect with
LA JOYA VIOGNIER

TWICE BAKED CHEDDAR SOUFFLÉ^{v*}

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

Perfect with
LODEZ CHARDONNAY

THE BUFFET

CURRY BAR

selection of authentic curries, rice and traditional accompaniments

We recommend...
COBRA BEER

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 Italian meats, Frutti di Mare, salads and cheese, and 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 and 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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Double espresso	£2.80
Cappuccino.....	£2.60
Latte.....	£2.60
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3 COURSE VISITING DINER PRICE
£24.50

Amazing things happen on a Sunday. Enjoy...



This Sunday...

Sunday Menu

TO START

Served straight to your table

TANDOORI CHICKEN TIKKA*

lime and coriander salad with naan bread

DEEP FRIED, BREADED BRIE^{v*}

cranberry sauce and orange salad

SMOKED SALMON*

horseradish cream, caper and gherkin dressing with buttered brown bread

CHEF'S SOUP OF THE DAY*

ask your Host for today's speciality

THE CLASSICS

Served straight to your table

BRAISED LAMB SHANK*

creamed potatoes and red wine sauce

Perfect with Q CLAY

FILLET OF SEABASS*

new potatoes, prawn, spring onion and fine bean broth

Perfect with EDDYSTONE PINOT GRIS

Chef's Signature CHICKEN CASSEROLE*

chorizo, peppers, red onion and new potatoes

Thinking dessert?

ST CLEMENT'S PUDDING

Perfect with
SOLAR VIEJO RIOJA CRIANZA

PEA & HERB RISOTTO^{v*}

Parmesan, roquette and balsamic glaze

Perfect with AVITO PINOT GRIGIO

CORONATION CAULIFLOWER TART^v

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

Perfect with LA JOYA VIOGNIER

THE BUFFET

CHILLI CON CARNE*

rice, nachos, guacamole and sour cream

We recommend...
COBRA BEER

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 LOIN*

seasonal vegetables, butter roasted potatoes, gravy or grain mustard sauce

Perfect with
AVITO PINOT GRIGIO

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 Arrosta 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



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
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^v
Vegetarian
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