

Table d'hôte

STARTERS

Celariac Soup (D)(G)(E)

Served with crispy porcini mushroom arancini

Vegan Greek Salad (VG)

Served with tofu feta

Smoked Salmon Roll (D)(G)(F)

Served with avocado, cream cheese, beetroot purée and fried onion



MAIN COURSE

Beef Steak (D)(G)(E)

Served with pumpkin purée, potato truffle gratin, honey glazed rainbow carrots

Chicken Tikka (D)(G)

Served with aromatic Indian sauce and saffron rice

Pan-fried Seabass (D)(F)

Served with black garlic butter, roast potatoes and broccoli

Vegetable Moilee (VG)(G)

Fresh vegetables served with aromatic spices, coconut milk and flavoured rice



DESSERT

Chocolate and Coconut Tart (D)(G)

Served with fresh berries

Linzer Cake (D)(G)(E)

Served with chocolate ganache

Fresh Fruits Salad

WARREN



HOUSE
HOTEL

D - Dairy E - Eggs G - Gluten F - Fish S - Soya N - Nuts 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.