

# Dinner

6pm - 9pm

We make everything from scratch in our kitchen to create our menu's. We're particularly proud of sourcing as much of our ingredients from local, ethical or organic suppliers. We hope you enjoy what we have created today.



## Spring Menu

\*gf-gluten free, gfa- gluten free adaptable, vg-vegan, vga-vegan adaptable, v-veggie, cn-contains nuts.

### Starters

House Marinate Olives (vg,gf)	£3.00
Homemade Malted Bread with Olive Oil & Balsamic Vinegar (gfa,vg)	£3.00
Seasonal Soup with Homemade Bread (gfa,vg)	£6.00
Hummus & Bread (gfa,vg)	£5.00
Organic Vegetable Fritters with Dukkah & Aioli (gf,vg,cn)	£6.50
Coconut & Chilli Mussels with Bread	£7.00
Rhubarb, Walnut & Beetroot Salad (vg,gf,cn)	£6.50

### Mains

Rhosyn Farm Lamb Kofta with Roast Vegetable Couscous, Tzatziki, Salad & Flatbread	£16.95
Seabass & Chorizo Carbonara with Spinach & Pecorino Cheese	£16.95
Asparagus, Wild Garlic & Spring Green Risotto (gf,v)	£16.95
"Warren Thali Plate" Chana Masala, Vegetable Fritter, Rice, Raita, Pickled Cabbage, Chutney & Flatbread (gfa,vg)	£15.50

### The Warren Burgers - both served with wedges, slaw, salad & aioli

- Organic Hazelwell Beef with Tomato Relish & Hafod Cheddar	£15.95
- Sweet Potato & Chickpea Falafel Burger with Halloumi & Tzatziki	£14.95



**Good or bad we'd love to hear your feedback.**

Please advise our staff if you have any food related allergies or special dietary needs.  
We cannot guarantee that our products do not contain traces of nuts &/or seeds.