

Dinner

6pm - 8.30pm



Thank you for choosing to dine with us tonight. Your menu has been created from scratch in our kitchen using a number of local, seasonal & organic ingredients.

Menu *gf-gluten free, vg-vegan, v-veggie, cn-contains nuts.

Starters

Beetroot hummus, dukkah & caraway toast (vg,cn)	£4.00
Marrow, kale & coconut fritters, raita & pickled cabbage (vg,gf)	£4.50
Soup of the day with homemade bread (vg)	£5.00
Warren antipasti: Marinated olives, pickled vegetables & homemade bread and oil (v)	£6.00

Mains

Nasturtium pesto pasta with winter garden greens & grated parmesan (v,cn)	£13.00
Rhosyn Farm slow roast hogget shoulder, local new potatoes, feta, seasonal greens & black olive tapenade (gf)	£16.50
Warren thali: beetroot curry, dhal, rice, pickled cabbage & mint yoghurt (gf,vg)	£14.50

Fish of the day, please see our specials board for more information

The new Warren Burger

Meat: Hazelwell Farm organic beef burger, pickled white cabbage, smoked welsh cheddar, tomato & red pepper relish	£12.50
Veggie: Black bean burger coated in smoky sunflower seeds, pickled red cabbage, smashed avocado & beetroot ketchup (vg) <i>served with a homemade malted roll, wedges & coleslaw</i>	£11.00

****Kitchen last orders 8.30pm**



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.