

# Dinner

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, dukka & caraway toast (vg,cn)	£4.00
Marrow, kale & coconut fritters, tamarind dressing & pickled cabbage (vg,gf)	£4.50
Soup of the day with homemade bread (vg)	£5.00
Warren antipasti with homemade bread (v)	£6.00

## Mains

Nasturtium pesto pasta with summer garden greens & grated parmesan (v,cn)	£13.00
Rhosyn Farm slow roast hogget shoulder, local new potatoes, feta, green beans & black olive tapenade (gf)	£16.50
Thai beetroot curry, coriander & corn rice with raita (gf,vg)	£14.50
Pan fried hake ratatouille with samphire & salsa verde (gf)	£16.00

### The Warren Burger

**Meat:** Hazelwell Farm organic beef burger & rarebit topping £12.50

**Veggie:** Sweet potato bean burger, with pan fried halloumi (v) £11.00

*served with a homemade rosemary & sundried tomato roll, caramelised onions, lettuce, tomatoes, gherkins, potato wedges & a choice of homemade sauces.*

**\*\*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.