

Dinner

6pm - 8.30pm



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.

December & January Menu

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

Starters

Soup of the day with homemade bread (vg)	£5.50
Beetroot & Caws Cenarth brie arancini (gf)	£4.50
Warm winter salad with kale, pomegranate, sprouts, walnuts & pumpkin seeds (gf, vga)	£6.00
Hummus, red pepper pesto & homemade bread (vg, gfa)	£4.50

Mains

Rhosyn farm beef bourguignon, smoked cheese & leek mash with crispy parsnip	£16.50
Mussel, haddock, leek and laverbread fish pie with creamy mash, braised fennel and minted peas (gf)	£15.50
Tikka turkey/Squash Curry with carrot chutney, turmeric rice & flatbread (vga)	£15.00 /£13.00
Mushroom miso ramen broth with egg, soba noodles & pickled red cabbage (vga)	£13.00

****Kitchen last orders 8.30pm**



Good or bad, we would love to hear your feedback so we can continue to improve your experience here at The Warren.

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.