

Dinner

6pm-9pm



We make everything from scratch in our kitchen to create our menus. 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.

Autumn Menu

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

Starters

House Marinated 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
Houmous & Homemade Bread (gfa,vg)	£5.00
Organic Courgette Pakora with Dukkah & Aioli (gf,vg,cn)	£6.50
Local Mussels Cooked in Welsh Cider, Rhosyn Bacon & Carmarthenshire Cream	£7.50

Mains

Himalayan Salt Aged Carmarthenshire 8oz Ribeye Steak <u>or</u>	£21.95
Himalayan Salt Aged Carmarthenshire 10oz Rump Steak	£19.95
- both served with Penderyn Whisky Jus, Wedges, Garlic Greens & Slow Roast Tomato (gf)	

Cardigan Bay Crab, Tomato, Fennel & Nduja Linguine with Pickled Chilli (contains pork)	£17.95
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Seasonal Squash Risotto, Goat's Cheese & Candied Walnuts (vga,gf,cn)	£15.95
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The Warren Thali :- Tomato & Aubergine Dhal, Beetroot Thai Curry, Carrot Chutney, Raita, Turmeric Rice, Pickled Red Cabbage & Flatbread (vg,gfa)	£15.95
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The Warren Burgers - both served with wedges, slaw, salad & aioli

- Organic Hazelwell Beef with Mustard Mayo & Hafod Cheddar (gfa)	£15.95
- Sweet Potato & Chickpea Falafel Burger with Halloumi & Chilli Jam (v,vga,gfa,s)	£14.95



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.