

ONE WARWICK PARK

MAIN MENU

5pm – 9:30pm Wednesday – Saturday 12pm – 5pm Sunday

NIBBLES

Warm Flatbread & Hummus VG £5

Homemade Focaccia & Oils VG £5

Marinated Mixed Olives VG GF £4

Toasted Almonds & Cashew Nuts VG GE £4

STARTERS

Charcuterie Board

Selection of cured meats, olives, marinated peppers & aubergine, rocket, focaccia bread £10

Mezze Sharing Platter

(for two to share) V GFO

Hummus, baba ghanoush, stuffed vine leaves, olives, grilled flatbread, halloumi, tomatoes £14

Crispy King Prawns

Smoked paprika mayonnaise, spring onion, chilli £9

Honey, Soy & Ginger Chicken Skewer G

Harissa, mint yoghurt, spring onions, chilli £8

Smoked Mackerel Pâté GEO

Grilled ciabatta, pickled cucumber, radish salad £8

Roasted Fennel, Clementine & Chilli Salad VG GI

Citrus dressing, beetroot crisps, radicchio £9

SIDES

French Beans VG GF

Tossed in seasoning & olive oil £4

Wilted Spinach VG GE

With roasted garlic £4

Crispy French Fries VG GF £4

MAINS

Braised Pork Belly GE

Caramelised apple puree, colcannon, buttered kale, red wine reduction £18

Brasserie Burger VGO GFO

Grilled streaky bacon, Emmental cheese, gourmet burger bun, lettuce, gherkin, tomato, served with fries £16

Charcuterie Board

Selection of cured meats, olives, marinated peppers & aubergine, rocket, focaccia bread £14

Open Steak Sandwich GEO

Sirloin steak, grilled ciabatta, caramelised balsamic shallots, crème fraiche, rocket, parmesan shavings £14

Club Sandwich

Chicken, crispy streaky bacon, lettuce, tomato, egg, paprika mayonnaise, served with fries £15

Open Smoked Mackerel Pâté Sandwich GEO

Grilled ciabatta, pickled cucumber, radish salad £14

Roasted Fennel, Clementine & Chilli Salad VG GI

Citrus dressing, beetroot crisps, radicchio £13

Battered Cod & Chips

Crispy French fries, tartare sauce, pea purée, lemon £16

Roasted Chicken Breast @

Buttery creamed potato, charred shallot, chestnut mushroom sauce, roasted garlic, wilted spinach £18

Pan Fried Sea Bass GE

Flageolet beans, Jerusalem artichoke puree, roasted garlic, crispy rocket, lightly smoked tomatoes $\pounds 20$

Pumpkin Squash Ravioli

Brown butter sauce, roasted butternut, pecorino, toasted pecans, crispy sage £17

7oz Fillet Steak GE

Portobello mushroom, salad leaves, crispy French fries, brandy peppercorn sauce £30



DESSERT MENU

5pm – 9:30pm Wednesday – Saturday 12pm – 5pm Sunday

Red Wine Poached Pear

£8

Apple Tarte Tatin

Caramelised apple, clotted cream ice cream £8

Warm Chocolate Brownie V GFO

Vanilla ice cream or sorbet £7

Sticky Toffee Pudding

Vanilla ice cream, salted caramel sauce £8

Ice Cream & Sorbet Selection V G

3 scoops (Ask server for daily selection) £4

Cheese & Biscuits GEO

Selection of cheeses, grapes, celery, tomato chutney and artisan biscuits £9

HOT DRINKS

Dairy free milk alternatives are available on request

Americano/Filter £2.95 Pot of Loose Leaf Herbal Tea £2.95

Latte £3.10

Cappuccino £3.10

Flat White £3.10

Macchiato £2.60

Mocha £3.40

Espresso

Double £3

Single £2.40

Pot of English Breakfast Tea £2.95

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Virunga Chai

Mao Feng

Green Tea Peach

Peppermint Leaves

Camomile Flowers

Lemongrass & Ginger

Virunga Earl Grey

Cederberg Red Bush

Red Berry Flower