EVENING MENU

Head Chef Tim and the kitchen team *are passionate about what they do. They take pride in sourcing the finest local ingredients while also seeking out the best seasonal produce from further afield. Every dish is cooked fresh to order, so if you're short on time, just let us know.*



CHILDREN EAT FREE ON SUNDAYS

Get one free children's three-course meal from our Children's Menu when you purchase a full-priced adult main course.

Drinks not included. Dishes and offer subject to availability. Offer only available for children aged 12 and under.

AFTERNOON TEA

Join us every day between 2pm and 5pm for our sumptuous Afternoon Tea. Enjoy a selection of finger sandwiches and sweet treats with unlimited tea or coffee.

Why not add a glass of fizz and make it extra special?

BE INN THE KNOW

Get all the latest news and offers delivered to your inbox! Simply scan the code and add your details to sign up.

THE COACHING INN GROUP

NOVEMBER 2022 Which? Recommended Provider LARGE HOTEL CHAINS

Part of The Coaching Inn Group

www.warwickarmshotel.com

Warwick Arms Hotel
Warwick

A LITTLE SOMETHING

To enjoy with a drink while you choose

Olives
Spanish olives, sun-blushed tomatoes
SD / 137 kcal VE, GF 6.95

Salt & Pepper Squid
Gochujang mayonnaise
G, MO, S, E, SE / P, N / 309 kcal 6.50

Mini Pork & 'Nduja Sausage Roll
G, E, D, MU, SD / C, MO, F, CE / 956 kcal 6.25

Grilled Halloumi
Warm honey
D / 497 kcal GF, V 7.95

Olive Oil & Oregano Focaccia
Aged balsamic, olive oil
G, SE, SD / P, N, S, E, D / 1096 kcal V 6.95

Korean BBQ Chicken Wings
G, S, MU, SE / N, P, SD / 687 kcal 6.95

Fish Goujons
Herb aioli
G, F, E / 357 kcal 6.95

We add a discretionary 10% service charge on all our food items. 100% of all gratuities go directly to our team members. Please let your server know if you wish to remove this element. **Allergens** (**Contains** / May Contain): C: Crustaceans • CE: Celery • D: Dairy E: Eggs • F: Fish • P: Peanuts • G: Gluten • L: Lupin • N: Nuts • MO: Molluscs
MU: Mustard • S: Soya • SD: Sulphur dioxide • SE: Sesame seeds. If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen. Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.

STARTERS

Smoked Salmon Fishcake
Fennel & apple salad, horseradish crème fraîche
G, F, E, D, MU / S, CE, SD / 559 kcal 8.95

Ox Cheek Arancini
Pickled shallot, aged Parmesan, truffle mayonnaise
G, E, D / S / 855 kcal 9.50

Korean Fried Cauliflower Bites
Gochujang mayonnaise
G, E, S / P, N / 495 kcal V 6.95

Roasted Beetroot
Whipped vegan feta, orange, rocket & pickled walnut salad
G, N, SD / CE, MU / 320 kcal VE, GFO 8.35

Old Winchester Cheese Croquettes
Apple purée, smoked apple chutney
G, E, D, MU, SD / S, CE / 812 kcal GF 7.95

Seared Scallops
Black pudding, cauliflower purée
MO, D, G / CE, MU, L / 281 kcal 13.95

Chef's Soup of the Day
Warm bread, butter
Ask for allergens & calories V, GFO 6.95

Chef's Recommendation

Confit Duck Leg & Smoked Breast Terrine
Orange marmalade, toasted brioche
G, E, D, SD / S, CE, MU / 673 kcal GFO 8.95

MAINS

Fish & Chips
Beer-battered North Sea haddock, mushy peas, tartare sauce, chunky chips
SD, F, E, MU / CE, S / 1206 kcal GF 17.95
Small portion / 669 kcal 14.55

Chef's Pie of the Day
Seasonal vegetables, creamy mash **or** chunky chips, gravy
Ask for allergens & calories 17.95

Steak Frites
Bavette steak, cracked black pepper sauce **or** Café de Paris butter, skin-on fries
D, MU, SD, F / CE / 699 kcal GF 23.50

8oz Ribeye Steak
Grilled tomato, flat mushroom, cracked black pepper sauce **or** Café de Paris butter, chunky chips
D, MU, SD, F / CE / 782 kcal GF 29.95

Chef's Recommendation

Slow-Braised 12-Hour Blade of Beef
Pommes duchesse, star anise-roasted carrots, bourguignon jus
E, D / G, F, S, CE, SD / 875 kcal GF 21.50

The Warwick Arms 6oz Burger
Bacon jam, Monterey Jack, pickles, burger sauce, brioche bun
G, S, E, MU, SD / D, CE / 912 kcal 17.95

Vegan Burger
Pulled BBQ aubergine, vegan smoked Cheddar, pickles, garlic mayonnaise, vegan brioche bun
G, S, MU / D / 948 kcal VE 17.95

Seared Guinea Fowl
Fondant potato, king oyster mushroom, Madeira jus
D, SD / CE / 567 kcal GF 27.50

Seared Sea Bass
Confit shallot & garlic pomme purée, brown shrimp & caper butter
C, F, D, SD / 619 kcal GF 21.95
Perfectly paired with **South African Chardonnay** - ripe and fruity with notes of peach, apricot and apple

Spinach, Butternut Squash & Coconut Curry
Pickled red onion, basmati rice, garlic naan, vegan mint yoghurt
G, SD, CE / N, MU / 1427 kcal GFO, VE 17.50

Venison Steak
Spiced red cabbage, dauphinoise potato, blackberry & stout jus
SD, D / E, S / 999 kcal GF 22.95
Perfectly paired with **South African Pinot Noir** - light and juicy with ripe cherry and strawberry notes

Pan-Seared Lamb's Liver
Spring onion & bacon crushed new potato cake, sticky red onion gravy
D, SD / 733 kcal GF 16.95

Wine Pairing Seasonal Special V (VO): Vegetarian (on request) VE (VEO): Vegan (on request) GF (GFO): Gluten-Free (on request)

SALADS & NOURISH BOWLS

Winter Superfood Salad
Edamame, quinoa, charred sprouts, chickpea, hot chilli honey
S, MU, SE, SD / G, F, E, D / 702 kcal V, GFO 16.95
Add Halloumi / **D** / 320 kcal 3.95

Chicken Caesar Salad
Baby gem, boiled egg, Parmesan, anchovy, rosemary croutons
G, F, E, D, SE / N / 1151 kcal 16.55

Hot-Smoked Salmon Niçoise
Green beans, baby potatoes, sun-blushed tomatoes, rocket, soft boiled egg, Dijon dressing
F, E, MU / 420 kcal GF 16.95

Orzo & Roasted Beetroot Salad
Blow-torched goat's cheese, rocket, apple, toasted sourdough croutons, roasted pumpkin seed & houmous dressing
G, D, MU, SE / L, S, SD, CE / 1132 kcal V 15.95
Perfectly paired with **Balfour Nannette's English Rosé** - delicate and refreshing with red berry and floral notes

SIDES

Dauphinoise Potato
D / SD, E, S / 515 kcal V, GF 5.25

Spiced Red Cabbage
SD, D / 760 kcal V, GF 4.95

House Salad
MU / CE / 79 kcal V, GF 4.55

Chunky Chips or Skin-On Fries
SD / 869 kcal / 874 kcal VE, GF 5.25

Seasonal Greens
D / 106 kcal V, GF 4.95

Star Anise-Roasted Carrots
D / 984 kcal V, GF 5.50

Invisible Chips
0% Fat, 100% Hospitality 2.00

All proceeds from Invisible Chips go to Hospitality Action, who offer help and support to people in Hospitality in times of crisis. Thanks for chipping in! Scan this code for more information or visit hospitalityaction.org.uk