DESSERTS

Chocolate & Orange Brioche Bread & Butter Pudding
Blood orange sorbet
G, E, D, SD / S / 1201 kcal V 8.25

Vegan Coconut & Vanilla Panna Cotta
Berry compote, raspberry sorbet
G, SD / 259 kcal VE 7.55

Chef's Recommendation
Chef's Crumble of the Day
G, N, D, SD / S, CE, L, P / 413 kcal 7.95
Custard or ice cream - both, add 1.50

Banana Sticky Toffee Pudding
Salted caramel sauce, banana ice cream
G, E, D, SD / S, CE, MU, SE / 1060 kcal V 7.95

Warm Peanut & Caramel Double Chocolate Brownie
Salted caramel ice cream
G, P, S, E, D, SD / N / 648 kcal V 8.95

Roast Plum & Almond Tart
Raspberry ripple ice cream
G, N, E, D / CE, L, P, S / 880 kcal V 7.95

Ice Cream or Sorbet
Ask for flavours, allergens & calories / 4.95

Cheese Board
Two local cheeses, chutney, grapes, apple, crackers
G, D, SD, CE / S, N / 589 kcal V 9.95

All desserts pair perfectly with **Sauternes** –
an elegant sweet wine with rich fruit and honeyed character

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

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.

Warwick Arms Hotel

Warwick

NOVEMBER 2025
Which?
Recommended Provider
LARGE HOTEL CHAINS

www.warwickarmshotel.com