seventeen 27

Small Bites

Roasted Pumpkin & Sage Soup (V) 8
Bread roll & butter

Duck Liver Parfait 9
Fig chutney & toasted sourdough

Citrus-Cured Salmon (D) 11
With horseradish crème fraîche, pickled fennel & microgreens

Beetroot Carpaccio (Ve) (GF) 10
Thinly sliced beetroot & onion, tomato & parsley salsa with orange vinaigrette

A Bit On The Side

Tenderstem Broccoli (V)(G)

Truffled Fries with Garlic Aioli (V)

Garlic Bread (V)

ALL SIDES £5 each

From the Granary

All our sandwiches are served with side salad and fries between 11am - 4pm.

Mature Cheddar & Homemade Tomato Chutney (V) 12
Artisan seeded sourdough

Grain Mustard Ham & Cheese 12.5
Artisan seeded sourdough

Lebanese Lamb Folded Flatbread 13
Hummus, grilled spiced lamb kofta, shredded lettuce, red cabbage, onion, garlic sauce, parsley & tzatziki

Chicken Multi Cereal Pavé 13
Fajita-spiced chicken, hummus, roasted bell peppers, tahini & parsley

Goat Cheese & Caramelised Onion (V) 13
Multi cereal pavé, fresh tomato, basil pesto

The Main Event

Steak & Ale Pie 19
Truffle mash, glazed winter vegetables & red wine gravy

Saffron Risotto (V)(G) 17
Arborio rice, Parmesan & truffle oil
Add: *Chicken 5.5*

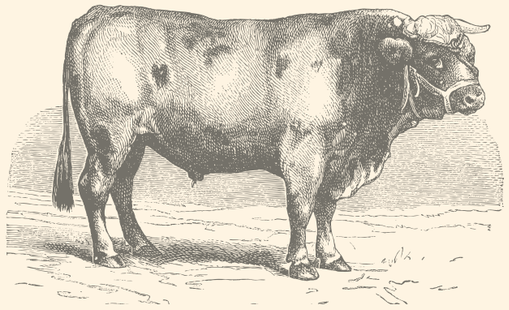
Beer-Battered Fish & Chips 21
Crispy beer-battered fish, triple-cooked chips, garden peas, tartare sauce & lemon wedge

Braised Pork Belly (G) 22
Balsamic glazed belly pork, creamy mash & carrot

(V) - Vegetarian | (Ve) - Vegan | (G) - Gluten free | (D) - Dairy free

If you have a food allergy or intolerance, please inform a member of staff who will be happy to assist you. Whilst we have strict controls in place, unfortunately it is not possible to guarantee our dishes will be 100% allergen or contamination free. Fish dishes may contain small bones.

Off the Grill



Butter-basted Hampshire Ribeye (G) 29
Chunky chips, grilled tomato, mushroom & green peppercorn jus

Crispy Chicken Burger 18
Fried chicken breast, lettuce, tomato, mayo & barbecue aioli

Warbrook Signature Beef Burger 18
Chargrilled beef patty, lettuce, tomato, gherkins & house burger relish
Add: *Mexican Cheese 2 • Bacon 2 • Avocado 2*

All our burgers are served with side salad & fries.

The Sweetest Thing...

White Chocolate Cheesecake (V) 8.5
Mixed berry compote

Sticky Toffee Pudding 8.5
Warm date sponge, salted caramel sauce & vanilla ice cream

Frozen Ingulgence

Vanilla Ice Cream (V) (G) 5.5

Raspberry Sorbet (V) (G) (D) 5.5

The Fromager's Art

Cheese Platter (V) 12.5
Selection of four cheeses, cheese crackers & homemade relish

Cocktails

Mojito **14**

Mojito is a traditional Cuban punch. The cocktail often consists of five ingredients: white rum, sugar, lime juice, soda water, and mint. Its combination of sweetness, citrus, and herbaceous mint flavours is intended to complement the rum, and has made the mojito a popular summer drink.

Espresso Martini **14**

The espresso martini, also known as a vodka espresso, is a cold caffeinated alcoholic drink made with espresso, coffee liqueur, and vodka. It is not a true martini as it contains neither gin nor vermouth, but is one of many drinks that incorporate the term martini into their names.

Pornstar Martini **14**

If you're looking for a cocktail that's fun, fruity, and just a little bit indulgent, the Pornstar Martini is it. With a bold mix of passion fruit, vodka, and vanilla syrup, topped with a shot of bubbly prosecco or champagne, this drink is the perfect balance of sweet, tangy, and sophisticated.

Old Fashioned **14**

The old fashioned is a cocktail made by muddling sugar with bitters and water, adding whiskey or sometimes brandy, and garnishing with an orange slice or zest and a cocktail cherry. It is traditionally served with ice in an old fashioned glass.

Negroni **14**

A Negroni is a classic cocktail made with equal parts gin, sweet vermouth, and Campari, often garnished with an orange peel and served on the rocks.

Aperol Spritz **14**

A spritz is an Italian wine-based cocktail, commonly served as an apéritif across Italy. It consists of Prosecco, digestive bitters, and soda water. The original spritz veneziano uses Select as bitters and was created in Venice in 1920.

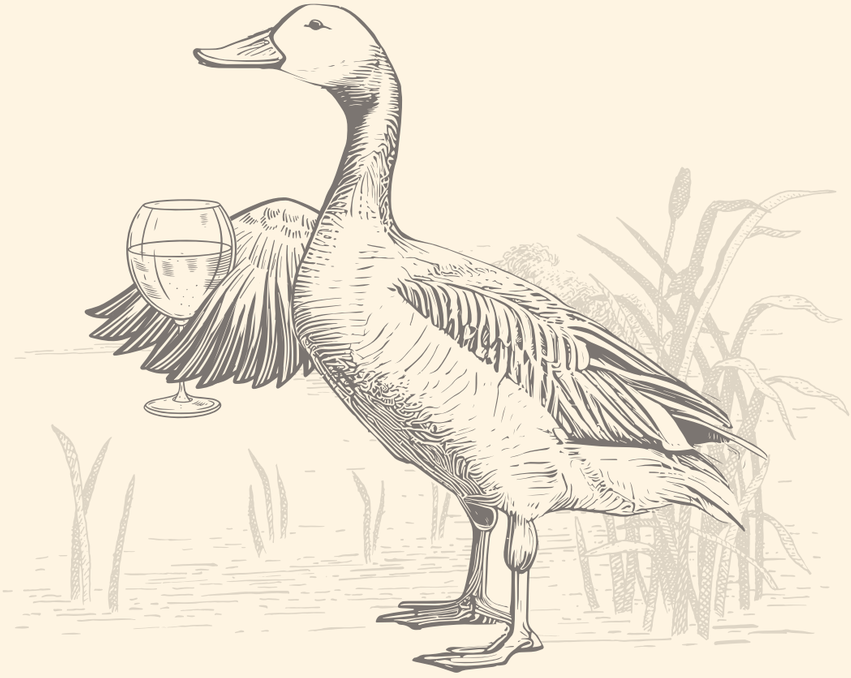
Mocktails

Virgin Mojito **10**

Apple, Elderflower Spritz **10**

Virgin Bloody Mary **10**

seventeen 27



A Little Tipple

White Wine

	175ml	250ml	Bottle
NV Sospiro Bianco d'Italia, Sospiro *Italy*	7	10	29
2023 Pinot Grigio DOC, Veritiere *Italy*	7	10	29
2023 Embruio Verdeio Organic, Bodegas Verum *Spain*	8	11	30
2022 OL Vinho Verde, Quinita da Lixa *Portugal*			31
2022 La Meule Chardonnay, IGP Pays D'Oc 75cl *France*			33
2023 Sauvignon Blanc, Whakababa *New Zealand*			38

Red Wine

	175ml	250ml	Bottle
NV Sospiro Rosso d'Italia, Sospiro *Italy*	7	10	28
2022 Merlot, Lanya *Chile*	7	10	28
2022 La Cadence Rouge *France*	8	11	30
2023 Project Malbec, Project Malbec Wine Co. *Argentina*			32
2022 Les Mougeottes Pinot Noir IGP Pays d'Or *France*			34
2019 Rioja Crianza Journey Collection Ramon Bilhan *Spain*			34

Rosé Wine

	175ml	250ml	Bottle
2020 White Zinfandel, Canyon Rd *USA*	7	10	29
NV Sangiovese Rosato Rubicone IGT, Sospiro *Italy*	7	10	29

Sparkling

	125ml	Bottle
NV Prosecco, Via Vai *Italy*	8	34
2022 Prosecco Rosé DOC Via Vai, Millesimato *Italy*		37
NV Classic Reserve, Hattingley Valley *England*	12	59
2020 Hattingley Valley Rosé, Hattingley Valley *England*	12	61