



DINNER MENU

SNACKS

MARINATED OLIVES	£3.50
CHILLI & HONEY ROASTED MIXED NUTS	£3.50
ROOT VEGETABLE CRISPS	£3.50
NIBBLES SHARING PLATTER <i>(Chilli and honey roasted nuts, marinated olives, vegetable crisps, Artisan bread)</i>	£12.00

STARTERS

CHORIZO, SUN BLUSHED TOMATO, ROASTED RED PEPPER & MOZZARELLA RISOTTO BALLS <i>with basil mayo & pickled shallots</i>	£7.50
POACHED PEAR, ROCKET & WALNUT SALAD <i>with Cornish blue cheese and port syrup</i>	£6.50
CORNISH CRAB <i>on Toasted Sour Bread</i>	£9.00
CURRIED SWEET POTATO SAMOSAS <i>with mint and mango yoghurt.</i>	£6.50
CRISPY CALAMARI <i>with sweet chilli and coriander mayo.</i>	£8.50
CREAM OF LIGHTLY SPICED PARSNIP SOUP <i>with mini bread loaf</i>	£5.50
BAKED CORNISH BRIE FONDUE <i>with apricot chutney and crusty bread.</i>	£6.50

SIDES PER PORTION

BATTERED ONION RINGS	£3.50
HAND CUT CHIPS / FRENCH FRIES	£3.00
GARLIC BREAD	£3.50
CHEESY GARLIC BREAD	£4.00
DAUPHINOISE POTATOES	£2.50
MIXED LEAF SALAD	£2.50
BBQ PULLED PORK DIRTY FRENCH FRIES <i>with pickled shallots, sweet chilli & coriander mayo</i>	£7.00
CORNISH CRAB DIRTY FRENCH FRIES <i>with pickled shallots, sweet chilli & coriander mayo</i>	£8.00

WARNES FREE WIFI AVAILABLE

If you have a food allergy or intolerance, please speak to a member of staff about your requirements. Written allergy information is available on request

BURGERS - All served in a Toasted Brioche Bun with Hand Cut Chips, Battered Onion Rings, Celeriac & Apple Slaw

BBQ PULLED PORK BURGER <i>6oz Cornish steak burger topped with bbq pulled pork</i>	£13.50
CLASSIC BACON CHEESE BURGER <i>6oz Cornish steak burger topped with pancetta, davidstow cheddar cheese, and tomato relish,</i>	£12.50

MAIN MEALS

8oz CORNISH FILLET STEAK <i>with hand cut chips, onion rings, crushed peas, rocket & tomato salad</i>	£23.50
ADD PEPPERCORN SAUCE	£2.50
CORNISH CRAB AND PRAWN SALAD <i>with baby gem lettuce, sun blushed tomatoes, cucumber, Marie rose sauce and crusty bread</i>	£14.00
TWICE BAKED SPRING ONION & DAVIDSTOW CHEDDAR CHEESE SOUFFLÉ <i>with squash, sauté potatoes and apricot chutney.</i>	£11.50
BAKED FILLET OF HAKE <i>with creamed leeks, roasted butternut squash, sautéed potatoes and pesto</i>	£14.00
BRAISED BELLY OF PORK <i>with dauphinoise potatoes, savoy cabbage, apple puree & cider cream sauce.</i>	£15.00
CHICK PEA & BUTTERNUT SQUASH MASALA <i>with coriander scented rice, spiced flat bread and crispy onions.</i>	£11.50
WARNE'S CHICKEN TIKKA MASALA <i>with coriander scented rice, spiced flat bread and crispy onions.</i>	£13.00
BATTERED COD <i>with hand cut chips, crushed peas and tartare sauce</i>	£13.00
DESSERTS	
WARM STICKY TOFFEE PUDDING <i>With clotted cream and toffee sauce.</i>	£6.50
MIXED BERRY ETON MESS <i>with raspberry sorbet</i>	£6.50
CHOCOLATE & HONEYCOMB BROWNIE SUNDAE <i>with honeycomb ice cream, chantilly cream and chocolate sauce.</i>	£6.50
LIME POSSET <i>with poached pineapple and mango sorbet</i>	£6.50
SELECTION OF CALLESTICK FARM ICE CREAMS	£5.00



WINE LIST

SPARKLING & CHAMPAGNE

1. PROSECCO, BORGIO SANLEO | ITALY
Light, fresh and fruity fizz. 11% vol
Bottle £23.50 | 20cl Bottle £5.95
2. RABOSO ROSÉ SPUMANTE, BOTTER | ITALY
Dazzling pink, sherbet cherry bubbles. 11% vol
Bottle £23.50
3. CAMEL VALLEY BRUT
CAMEL VALLEY, CORNWALL, ENGLAND
Award-winning local sparkler with elegant fizz and full, ripe flavour. 12.5% vol
Bottle £47.50
4. VEUVE CLICQUOT YELLOW LABEL BRUT
CHAMPAGNE, FRANCE
Pne for celebrations; luxurious and rich. 12% vol
Bottle £60.00

WHITE WINE

5. PINOT GRIGIO, SOPRANO | ITALY
Delicate, fruity and floral. 11.5% vol
Bottle £16.95 | 125ml £3.50 | 175ml £4.50 | 250ml £5.95
6. CHENIN BLANC MEDIUM DRY, RUE DES AMIS
LANGUEDOC, FRANCE
Citrus and exotic fruit, medium in style. 11.5% vol
Bottle £17.50
7. CHARDONNAY, BILLYCAN | SOUTH EAST AUSTRALIA
Light and fresh with crisp green apple, pineapple and melon. 13% vol
Bottle £17.50
8. VIOGNIER, LION RIDGE | SWARTLAND, SOUTH AFRICA
Floral, peachy and tropical. Great with a bit of spice. 13.5% vol
Bottle £18.95
9. MUSCADET DE SÈVRE ET MAINE SUR LIE, CHÂTEAU
L'OISELINIÈRE DE LA RAMÉE, CHEREAU CARRÉ
LOIRE, FRANCE
Very crisp, refreshing and citrusy. 12% vol
Bottle £21.50
10. SAUVIGNON BLANC, TAWORRI
MARLBOROUGH, NEW ZEALAND
Zingy, zesty character, gooseberry fruit and grassy notes. 12.5% vol
Bottle £22.95 | 125ml £4.50 | 175ml £5.75 | 250ml £7.95
11. CAMEL VALLEY BACCHUS DRY
CAMEL VALLEY, CORNWALL, ENGLAND
Light, floral and delicate with apple blossom and elderflower. 12% vol
Bottle £27.50
12. CHABLIS, DOMAINE VIGNES BLANCHE, LOUIS MOREAU
BURGUNDY, FRANCE
Elegant citrus and mineral notes with a nutty hint on the finish. 12.5% vol
Bottle £29.50

ROSÉ WINE

13. WANDERING BEAR ROSÉ
WESTERN CAPE, SOUTH AFRICA
If you like Zinfandel Rosé this wine is for you. Creamy summer fruits. 13% vol
Bottle £19.50 | 125ml £4.00 | 175ml £5.00 | 250ml £6.95

RED WINE

14. SHIRAZ, GULARA | SOUTH EAST AUSTRALIA
A juicy red with plenty fruit and a hint of pepper. 13.5% vol
Bottle £16.95 | 125ml £3.50 | 175ml £4.50 | 250ml £5.95
15. MALBEC, AVANTI, BODEGAS BORBORE
SAN JUAN, ARGENTINA
Dark and glossy with subtle berry and spice flavours. 13.5% vol
Bottle £19.95
16. SYRAH-GRENACHE, LAURENT MIQUEL
LANGUEDOC, FRANCE
A robust, smoky wine with hedgrow fruit flavours. A great food wine. 13% vol
Bottle £19.95
17. MERLOT, WANDERING BEAR | CALIFORNIA, USA
Juicy, plummy red fruit with a sweet herbal note. 13.5% vol
Bottle £19.50 | 125ml £4.00 | 175ml £5.00 | 250ml £6.95
18. PINOT NOIR RESERVA, AVES DEL SUR
MAULE VALLEY, CHILE
Red berries mixed with smooth, sweet vanilla notes. 14% vol
Bottle £21.95
19. ERMITA DE SAN FELICES RIOJA SELECCIÓN,
BODEGAS SANTALBA | RIOJA, SPAIN
A modern, fruit-focussed Rioja with light oak influence adding structure. 13.5% vol
Bottle £23.50

DESSERT WINE

20. BOTRYTIS SEMILLON VAT 5, DE BORTOLI
N.S.W., AUSTRALIA
Luminescent gold in colour, with intense marmalade, candied peel and honey. 11% vol
Half Bottle £16.95

FORTIFIED WINE

21. WARRE'S OTIMA 10 YEAR OLD TAWNY
PORTUGAL | 20% vol
50ml £4.00
22. TAYLOR'S LATE BOTTLED VINTAGE RESERVE
PORTUGAL | 20% vol
50ml £3.25

Wines on this list may contain sulphites, egg or milk products. Please ask a member of staff should you require guidance.