



TORRS WARREN
COUNTRY HOUSE HOTEL

DINNER MENU

STARTERS

Homemade soup of the day served with
A crusty roll £5.95

Wild mushroom in garlic on a
Soda bread crouton £6.95

Smoked duck served with celeriac
Remoulade, seasonal salad & bread crisps £6.95

Garlic & chilli king prawns on a
Sour dough crostini £7.45

Seared scallops with black pudding,
Pea puree & crispy bacon £7.95

MAINS

Wild mushroom risotto served with white truffle
Oil & parmesan crisps £14.95

Crispy battered haddock served with pea puree,
Hand cut chips & tartar sauce £14.95

Pan fried chicken served with squash, fondant potato
& a cardamom & chicken jus £14.95

Market fish of the day served with olive & sundry
Vierge & herb crusted potatoes £15.95

Belly of pork served with creamed cabbage, black pudding
& a cider reduction £16.95

Slow cooked venison stew in a red wine & redcurrant jus served with
Arran mustard potatoes & red cabbage £17.95

10oz sirloin steak served with vine tomatoes, Portobello mushroom,
Hand cut chips & peppercorn sauce £22.95

Sides-Chips/Potatoes/medley of vegetables-£2.50

PUDDINGS

Eton Mess £5.95

Homemade crumble of the day
Served with crème anglaise £5.95

Sticky toffee pudding served with butterscotch
Sauce & honeycomb ice cream £5.95

Vanilla panna cotta served with
Texture of raspberry £5.95

Selection of cheese & biscuits £6.95

Selection of Tea & Coffee £3



All fresh & locally sourced foods.