



TORRS WARREN
COUNTRY HOUSE HOTEL

DINNER MENU

STARTERS

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

Beef tartar served with roasted shallots, pea puree
& quail egg £8.95

Textures of cauliflower served with toasted almonds
& herb oil £6.95

Smoked salmon served with potato & capper
Salad & beetroot £7.95

Haggis & potato scone stack
Served with a whisky cream £6.95

MAINS

Slow cooked venison stew in a red wine & rosemary jus served with
Roasted turnips, beetroot & carrots £17.95

Grilled fillet of sole served with grapes & a
Herb butter sauce £15.95

Slowly braised short rib of beef served with
Broad beans, peas & a red wine reduction £16.95

Pan fried supreme of chicken breast served with garlic puree,
Wild mushrooms, Asparagus & a chicken jus £15.95

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

Thai green vegetable curry served with toasted cashew nuts,
Basmati rice & tzatziki dip £14.95

8oz Fillet steak served with vein tomatoes, portabella mushroom,
Hand cut chips & a peppercorn sauce £22.95

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

PUDDINGS

Vanilla panna cotta served with
Balsamic strawberries £5.95

Sticky toffee pudding served with
Salted caramel sauce & gingerbread ice cream £5.95

Chocolate delice served with raspberries
& vanilla ice cream £5.95

Ginger & apple crumble served with
Crème anglaise £5.95

Selection of cheese & biscuits £6.95

Selection of Tea & Coffee £3



All fresh & locally sourced foods.