



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 croistini £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, portabella mushroom,  
Hand cut chips & peppercorn sauce £21.95

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.