



TORRS WARREN
COUNTRY HOUSE HOTEL

2 Courses £16.50

3 Courses £19.95

LUNCH MENU

STARTERS

**Homemade soup of the day served
With crusty roll.**

**Smooth chicken liver parfait served with
Homemade chutney & toast.**

**Tomato & basil bruschetta Served with
Balsamic glaze & seasonal salad.**

**Pea & broad bean scotched egg served with
Red onion marmalade.**

**Smoked trout served with potato & capper
Salad & beetroot.**

MAINS

**Supreme of chicken served with creamy mash potatoes,
Buttered vegetables & peppercorn sauce.**

**Roast loin of cod served with herb crusted potatoes,
Mushy peas & homemade tartar sauce.**

**Wild mushroom risotto served with a white truffle
Oil & parmesan crisps.**

**Homemade beef burger served with a charcoal brioche roll,
Cheddar cheese, crispy bacon & homemade coleslaw.**

**Slow braised feather of beef served with mushrooms,
Cherry tomatoes, & a red wine reduction**

PUDDINGS

**Ginger Cake served with a salted caramel sauce
& crème brulee ice cream.**

**Eton mess served with
A berry compote.**

**Blackberry & apple crumble served with
Crème anglaise.**

**Vanilla panna cotta served with
Balsamic strawberries.**

Trio of ice cream or sorbets.

Selection of Tea & Coffee £3



All fresh & locally sourced foods.