



The Warren

FRIDAY AND SATURDAY DINNER · 5PM TO 11PM

Seasonal dishes and natural wines

SEASONAL COCKTAIL

The Crab Apple - Jin Talog - foraged crab apples - soda £12

BAR SNACKS *Served between 5pm and 10pm*

Olives (V) £7
*manzanilla olives in our
house marinade*

Tamari seeds (V)
£4
sunflower, pumpkin

Focaccia and oil
(V) £6
*organic doves flour &
honest toil oil*

Crunchy Carlin
Peas (V) £6
from Hodmedods

Seasonal pickles
(V) £6
*carrot, cucumber, red
onion, courgette*

MENU *Served between 5pm and 8pm*

Potted venison, pickled cucumber (VOR) £9
Gelli Aur

Beetroot hummus (V) £7
hodmedod carlin peas

Triple cooked potatoes and aioli (V) £7.50
organic Pembrokeshires

Padron peppers (V) £6
olive oil

GRAZING BOARD - ALL OF THE ABOVE ITEMS - PER PERSON
- £30

LOADED FLATBREADS *All served with a gluten free alternative*

Heritage £16
*Myrddin Heritage pork, Caerphilly
Cheese, fennel, apple*

Bremenda (VOR) £16
*Crown Prince Squash, roast peppers,
pesto, goats cheese.*

Kiddo (VOR) £10
Calon Wen Cheddar, tomato, chips.

FISH OF THE DAY

Whole baked Grey Mullet (to share) £45
served with Pembrokeshire Potato Wedges, Pesto & Pickled Veg

DESSERTS

Chocolate
Truffle (V) £10
*Blackcurrant syrup,
candied walnuts*

Affogato (VOR)
£11
*Coaltown coffee,
biscotti, Conti's ice
cream*

Seasonal house
sorbet (VOR)
£4.50
*Cherry tomato sherbet
& ginger crumb (per
scoop)*

Apple &
Crumble (VOR)
£9
*Hazelnut, Greek
yoghurt & Carmarthen
Honey*

Cheese plate
(VOR) £9
*Teifi Caerphilly cheese,
house crackers, pear
syrup*



ALLERGIES

Tell us about any allergy when you order, or
scan for every dish.

V vegan · VOR vegan on request



THE COMMUNITY POT

Donate to our community food
fund

warrenmanselst.co.uk/pot

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