



The Warren

SUNDAY 27 SEPTEMBER · 12PM TO 4PM
seasonal dishes & natural wines | open 12 till 3

SEASONAL COCKTAIL

The Crab Apple £12

Celia's (Deri's mum) crab apple syrup | Jin Talog | Soda

NIBBLES

Olives £7

manzanilla olives in our house marinade

Tamari Seeds £4

sunflower & pumpkin seeds toasted in a house dressing

Toasted Focaccia & Oil £6

Organic doves flour & honest toil oil

Crunchy Carlin Peas £6

from hodmedods

Seasonal Pickles £6

carrot, cucumber, red onion, courgette

Padron Peppers £6

& Olive Oil

STARTER

Bremenda Farm Roast Aubergine & Goats Cheese £9.50

beetroot hummus, carlin pea, fennel, goats cheese, crispy kale

MAINS *served with: gravy, yorkshire pudding, roast vegetables, stuffing, seasonal greens, apple*

Twyi Valley Venison £28.95

overnight cooked in wine

Roast Crown Prince Bake
£28.95

Béchamel, Carlin Pea & Maple Walnuts

Overnight Pork £28.95

Free Range Carmarthenshire Pork from Myrddin Heritage

KIDDO'S

Smaller portion of any of the above £15.95

FISH OF THE DAY (TO SHARE)

Whole Baked Grey Mullet £45

with roast vegetables & pesto

DESSERT

Apple Crumble
£9

Hazelnut, Greek Yoghurt, Carmarthen Honey

Chocolate Truffle £10

blackcurrant syrup, candied walnuts

Affogato (VOR)
£11

coaltown coffee, biscotti & contis ice cream

Seasonal House Sorbet £4.50

Cherry tomato sherbert & giner crumb (per scoop)

Cheese £9

caws teifi, pear syrup, crackers



ALLERGIES

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

VOR vegan on request



THE COMMUNITY POT

Donate to our community food fund

warrenmanselst.co.uk/pot