

The Warrington Hotel

Sunday Menu

Starters and Nibbles

Soup of the day with salted butter and sourdough bread 5.95

Crispy pork belly with apple and grainnaise 8.95

Oak smoked salmon arancini baby watercress puree and green salad 7.75

Burrata and heritage tomato salad with basil dressing 7.75

Wild Mushroom pate with pickled shimeji mushrooms, sourdough croutes 7.95

Pan-fried scallops of the day ask server for details 11.95

BBQ chicken wings 5.75

Truffle mac 'n' cheese bites 6.95

Halloumi fries with tomato salsa (v) 5.95

Red pepper hummus with flat bread (v) 4.75

Crispy baby squid and garlic aioli 5.95

Frickles with tomato salsa 4.50

Mains

Corn-fed chicken garlic whipped potatoes, mushrooms, and tarragon cream 15.95

Grilled Sea bass fillets with crab croquette, pea purée and sauce vierge 16.95

Deep fried cod in beer batter with chips, mushy peas, tartare sauce 14.95/11.95

Tomato, beef, sausage, and spinach ragu style with garlic ciabatta 13.95

Cumberland sausages with mash, greens, gravy 13.95

Pie of the day with mash, buttered greens, and ale gravy 14.95

Crispy cajun chicken thigh burger, house harissa mayo, grilled pickle and fries 14.95

Homemade miso glazed cheeseburger house burger sauce, red onion jam, grilled pickle and fries 15.95

Sunday Roasts

Sunday Sides

All roasts are served with homemade Yorkshire pudding, goose fat roast potatoes, greens, braised red cabbage, roasted parsnips, roasted carrots, stuffing, pig in blanket and homemade gravy

Dry aged sirloin of British beef (served pink) 21.50

Roast loin of British Pork 17.75

Roast Half chicken 17.50

Roast Lamb Shoulder 19.50

Trio of roasts – Beef, Pork and ¼ chicken 23.95

Cauliflower Cheese 4.50

Creamed Leeks 4.50

Stuffing 4.50

Pigs in Blankets 4.50

Yorkshire pudding 1.00

Sides

Triple cooked chips 3.95

Parmesan and truffle fries 3.95

Mixed green leaf salad 3.95

Seasonal buttered veg 3.95

Beer battered onion rings 3.95

Soy and garlic tender stem 3.95

Puddings, Ice Cream and Cheese

- Seasonal Crumble** with vanilla ice cream 6.95
- Triple chocolate brownie** with chocolate sauce and vanilla ice cream 6.75
- Sticky toffee pudding** with toffee sauce and salted caramel ice cream 6.75
- Blood orange panacotta** with cherry sorbet 6.95
- Toasted waffle** with glazed banana, maple syrup and coconut ice cream 6.75

Ice Cream; choose three scoops from: vanilla, chocolate, strawberry or coconut
1 scoop 1.95 / 2scoops 3.90 / 3scoops 5.85
sorbet; choose three scoops from apple, lemon and apple
1 scoop 1.95 / 2 scoop 3.90 / 3 scoops 5.85

Selection of British farmhouse cheese; Montgomery Cheddar, West Country brie and Cornish blue served with biscuits, chutney and celery 7.95

Hot Drinks

- Cappuccino** 2.95
- Latte** 2.95
- Flat white** 2.95
- Americano** 2.95
- Espresso** 2.45
- Selection of tea** 2.75
- Hot chocolate** 2.95
- Irish coffee** 5.95

Small pudding and coffee

- choose a mini version of our pudding with coffee for 6.95
- Warm chocolate brownie**
 - Sticky toffee pudding**
 - Toasted waffle with toffee sauce**

Childrens Mains

- Pork Sausages** chips, peas, gravy 7.95
- Beef burger** with cheese and chips 6.95
- Cheese and Tomato** sourdough 'pizza' 6.95
- Chicken goujons** with chips 6.95
- Fish fingers/small fish** fries, peas 6.75

Childrens puddings

- Chocolate brownie** with vanilla ice cream 3.95
- Toasted waffle** and toffee sauce 3.95
- Sticky toffee pudding** with vanilla ice cream 3.95

We are happy to provide allergen guidelines for all our menu items, for more detailed information please speak to a member of the team. We take additional measures when told about allergens but as our food is prepared and freshly cooked to order in our kitchen, we cannot guarantee all traces of allergens and gluten are completely removed.

The Sir Richard Steele, 97 Haverstock Hill, Belsize Park, London, NW3 4RL

www.thesteepub.co.uk

Tel: 020 7483 1261

The Warrington Hotel

The Plant Pot Vegetarian and Vegan Sunday Menu

Starters

- Wild Mushroom pate** with pickled shimeji mushrooms, sourdough croutes 7.95
Super food salad dressed kale baby leaves, squash, tomatoes, pomegranate, charred tender stem 7.95/14.95
Red Pepper Hummus with pine nuts and olive oil, vegan bread 4.95

Mains

- Roasted squash and shallots** roasted charlotte potatoes, pine nuts, kale, maple and sage pesto dressing 10.95
Classic Caesar baby gem lettuce, vegan cheese crisp, croutons, anchovies, poached duck egg 11.95
Plant based burger red onion jam, smoked vegan cheese, house sauce 13.95
Vegan pie of the day with olive oil mash, spring greens and gravy 13.95
Oak smoked celeriac steak, homemade Yorkshire pudding, roasted new potatoes, greens, braised red cabbage, roasted squash, rich red wine gravy 15.95
Roasted Portobello mushrooms wellington homemade Yorkshire pudding, roasted new potatoes, greens, braised red cabbage, roasted squash, rich red wine gravy 15.95

Desserts

- Raspberry and bramley apple crumble** with vegan ice cream 6.95
Blood orange pannacotta with apple sorbet 6.95

sorbet; choose three scoops from apple, lemon and apple
1 scoop 1.95 / 2 scoop / 3.90 / 3 scoop 5.85

We are happy to provide allergen guidelines for all our menu items, for more detailed information please speak to a member of the team. We take additional measures when told about allergens but as our food is prepared and freshly cooked to order in our kitchen, we cannot guarantee all traces of allergens and gluten are completely removed.

The Sir Richard Steele, 97 Haverstock Hill, Belsize Park, London, NW3 4RL

www.thestelespub.co.uk

Tel: 020 7483 1261