



*Below is a sample menu of food that you might expect to see at The Warren.
We are hosting menu development nights on 8th, 9th & 10th September. £20 per person*

Please call 01267 236079 to book in.

Starters/Sides - prices tbc *produce grown by us.

Homemade breads & olive oil (vg)

French & Spanish olives in a *rosemary, *chilli & peppercorn oil (vg/gf)

Pickled organic vegetables (gf)

Nettle rarebit, *rocket & truffle oil

*Rooftop salad, toasted hazelnuts & *quince dressing (gf)

*Allotment greens & toasted pumpkin seeds (gf)

Sweet potato fries, roasted garlic aioli & *chives (gf)

Cured Mangalitza pork platter Llanddewi Brefi free range pork, carrot
chutney, pickles, bread & olives

To be continued to the next page ...

Mains - prices tbc

Roast squash ravioli with toasted walnuts, *sage butter & Grana Padano (v) (vg option available)

Mackerel, rhubarb, capers & sherry vinegar (gf)

Hazelwell Farm lamb tagine, apricot, pistachio, cracked bulgur & *salsa verde

Onglet steak, *rooftop greens, sweet potato fries & garlic puree (gf)

Desserts - prices tbc

*Plum, *blackcurrant & almond cake (gf)

Pumpkin pie, maple & cinnamon cream

Beetroot, coconut & chocolate truffles (vg/gf)

Celtic promise Teifi cheese, local honey, medjool dates & homemade oatcakes

OUR SUPPLIERS

Suppliers: *Project Grow (our rooftop project), Organic Fresh Food Company, C & M Organics, Chris Thomas Fruit & Veg, Welsh Mangalitza Pork, Hazelwell Organic Farm Beef & Lamb, Towy Fishmongers, Teifi Cheese, Calon Wen, Suma, Queenswood & Wholefoods

We're planning on opening on Sundays in the near future, where we will be offering an all-day brunch menu to coincide with the launch of our live music sessions.

OUR PLANS
