

drinks

Draughts: half pint / pint

Becks Vier (4.0% ABV) 2.75 / 5.00

Stella Artois (4.8% ABV) 3.00 / 5.50

Boddingtons (3.5% ABV) 2.75 / 5.00

Guinness (4.1% ABV) 3.25 / 6.00

Magners (4.5% ABV) 2.75 / 5.00

Local Ale (4-5% ABV) 3.00 / 5.50

Bottled / Can:

Peroni Nastro Azzuro, NRB330 (5.1% ABV) (330ml) 5.00

Budweiser (5.0% ABV) (330ml) 5.00

Corona (4.6% ABV) (330ml) 5.00

Budweiser non-alcoholic (0.0% ABV) (330ml) 3.80

Local bottled beer 5.50

Cider:

Kopparberg Mixed Fruit (4.0% ABV) (500ml) 6.00

Bulmer's Cider (4.5% ABV) (500ml) 6.00

Bulmer's No.17 Berry Cider (4.5% ABV) (500ml) 6.00

White Wine:

125ml / 175ml / 250ml / bottle

Le Bosq Blanc 4.25 / 5.75 / 8.25 / 24.00

Flagstone Noon Gun 4.75 / 6.50 / 9.25 / 27.00

Durbanville Hills Chardonnay 5.50 / 7.00 / 10.00 / 29.00

Da Luca Pinot Grigio 5.25 / 7.25 / 10.25 / 30.00

Kleine Zalze Sauvignon Blanc £5.75 / 7.75 / 11.00 / 32.00

Picpoul de Pinet "Les Girelles" 6.00 / 8.25 / 11.50 / 34.00

Gavi, La Doria 6.00 / 8.25 / 11.50 / 34.00

Dashwood Sauvignon Blanc 6.25 / 8.75 / 12.25 / 36.00

Vendange White Zinfandel 5.00 / 6.25 / 8.75 / 26.00

Red Wine:

125ml / 175ml / 250ml / bottle

Altoritas Merlot 4.25 / 5.75 / 8.25 / 24.00

The Guv'nor 4.50 / 6.25 / 8.75 / 26.00

Short Mile Bay Shiraz 5.00 / 6.75 / 9.50 / 28.00

Granfort Cabernet Sauvignon 5.00 / 6.75 / 9.50 / 28.00

Durbanville Hills Pinotage 5.25 / 7.25 / 10.25 / 30.00

Portillo Malbec 5.75 / 7.75 / 11.00 / 32.00

Viña Pomal Centenario Rioja Crianza 6.00 / 8.25 / 11.50 / 34.00

Waipara Hills Pinot Noir 6.75 / 9.25 / 13.00 / 38.00

Coffees:

Espresso 3.00 / 4.00

Café Americano 3.50

Café Latte 3.85

Café Mocha 3.85

Cappuccino 3.85

Hot Chocolate 3.85

Add a shot of syrup to your coffee 0.50

caramel, cinnamon, hazelnut, amaretto, vanilla or Irish cream



CHESFORD GRANGE

WARWICK

room service | menu

serving from 7:00 - 22:00
to order please dial 5005

s a n d w i c h e s

Club sandwich 13.50

triple decker club with skinny fries

Vegetable club 12.95 ^v

triple decker, grilled halloumi, boiled egg, roasted pepper, tomato, lettuce with skinny fries

Hoisin duck wrap 8.25

spring onion and cucumber

Pulled pork toastie 8.75

Mexicana pulled pork, béchamel sauce and Emmental

Black and blue steak sandwich 12.50

toasted bread, rocket, red onion and English mustard

Smoked salmon 8.00 ²⁴

carrot crème fraîche

Roasted ham 6.50 ²⁴

tomato and rocket

Sparkenhoe Red Leicester 5.50 ^v ²⁴

Branston pickle



s t a r t e r s

Chicken liver pâté 6.50

bread and butter pickle with ciabatta toast

Soup of the day 6.00 ²⁴

toasted bread

Asian spiced chicken yakitori 6.25

Korean slaw and BBQ sauce

Mac 'n' cheese bites 7.50 ^v

chive crème fraîche

Spanish style meatballs 7.00 ²⁴

blue cheese and crispy onions

Crispy buffalo chicken 6.50

ranch style hot sauce and roasted pepper

Smoked haddock 7.75

chive and cheese croquettas

Mini cod and parsley fishcakes 6.75

tartare sauce



s h a r e r s & s a l a d s

Seafood sharing basket 13.50

sea tartare and lemon

Woodhalls charcuterie board 15.50

spiced hummus, roasted pepper, pickles and tortilla strips

Whole baked Camembert 8.95

garlic, rosemary and toasted ciabatta

Mediterranean fregola salad 9.50 ^v

roasted mixed peppers, rocket and olive oil

Caesar salad 10.95 – add chicken 4.00

Crispy bacon, Cos lettuce, Caesar dressing, ciabatta and Italian hard cheese

m a i n s

Singapore noodles 14.00

marinated chicken skewer, pangang sauce

Roasted Mediterranean sea bass 17.00

cherry tomatoes, roasted peppers, Kalamata olives and roasted new potatoes

Linguine ragu 15.25

linguine pasta and Lincolnshire sausage ragu, olive oil dressing and rocket

Chicken cacciatore 14.50

roasted chicken thigh and leg in an Italian style sauce, roasted vegetable couscous

Slowly braised shank of lamb 17.50

red wine sauce, smashed root vegetables

Sweet potato and vegetable chilli 13.50 ^v ²⁴

rice or turmeric nachos and cheddar cheese

Herb crusted cod loin 18.50

fish pie sauce, broccoli

Roasted mushroom risotto 14.00 ^v ²⁴ – add chicken 4.00

Italian style cheese and chives

Battered haddock and chips 15.95

crushed peas and tartare sauce

Chicken and spinach malabar 15.75

basmati rice and naan bread



b u r g e r s

all served with baby gem lettuce, tomato, pickles, skin on fries and Asian style slaw on a brioche bun

Cauliflower, kale and Ford Farm Cheddar burger 13.00 ^v

Sriracha and poppy seed crème

Beetroot, quinoa and red pepper burger 13.00 ^v

burger relish

The veggie 13.00 ^v

halloumi, mushroom and roasted pepper

The original burger 14.75

Lincolnshire Poacher cheese

The chook 14.25

classic battered chicken burger



g r i l l s

all steaks come with roasted tomato and thick cut chips

Grilled halibut steak 17.50

grilled broccoli, roasted vegetable couscous and a tomato chilli sauce

Mixed grill 20.50

lamb chop, Cumberland sausage, gammon, rump and peas

8oz' flat iron steak 15.75

7oz' rump steak 19.95

10oz' ribeye 24.00

s i d e s

Sweet potato fries 3.50 ^v

Skin on fries 3.50 ^v

Mac 'n' cheese 4.50 ^v

Broccoli 4.00 ^v

Garlic sautéed greens 4.00 ^v

Crispy onion rings 3.50 ^v

Garlic ciabatta 3.50 – add cheese 4.50 ^v



s a u c e s

Creamy green peppercorn sauce 3.50

Red wine sauce 3.50

Mushroom sauce 3.50

Garlic butter 3.00



d e s s e r t s

Selection of Great British ice-cream 4.00 ^v

Sticky toffee and salted caramel pudding 6.25 ^v

vanilla ice-cream

Chocolate and orange tart 5.95 ^v

raspberry sorbet

Warm treacle tart 6.50 ^v

vanilla ice-cream

British apple tart 6.50 ^v

caramel ice-cream

Selection of British cheese 8.00

celery, pickles and crackers

Allergen Information

(v) Suitable for vegetarians. (24) Denotes 24hr offering.

Unsure about our menu? Speak to a member of our team, they will be more than happy to discuss your dietary requirements with you and suggest dishes which might be suitable. If you require this menu in large print, please ask a team member. All prices include VAT. If you are concerned about food allergies and intolerances e.g. nuts, you are invited to ask when selecting one of our menu items. *Weights shown are approximate before cooking. Please note that a tray charge of £5.00 per tray will be added to your final bill.