Food @

The Old Tea Warehouse

Sharers

Pork and chorizo nachos, guacamole, sour cream, salsa, melted cheddar 9.00

OTW Butchers Platter mini beef burgers, black pudding scotch egg, home made mini sausage rolls, cajun chicken skewers, with red onion chutney, english mustard, HP sauce & hand cut chips 17.00

OTW Med Platter devilled squid, lamb koftas, grilled chorizo, breaded halloumi, roasted red pepper hummus, with harissa & mint yoghurt, roasted garlic lemon aioli toasted pitta 15.00

Sandwiches - including a small side of chips. Available until 4pm

Stout & Cheddar Welsh Rarebit	5.50 v
Marinated chicken, bacon, avocado and pesto	7.00
Beer battered fish finger, tartar sauce	6.50

Bockwurst hot dog, mustard & fried Onions 7.00 add chilli 8.00

Pulled pork, bbg sauce, slaw and gherkins 7.00

Grilled steak ciabatta, caramelised onion, mustard mayo, watercress 8.50

Have some feedback? We love feedback so please don't be shy!

Book a table and relax! info@theoldteawarehouse.co.uk

Mains

Hand made beef burger, glazed bun, smoky bacon, cheddar, pickles and fries 11.00 Goats cheese burger with roasted red pepper, mushrooms, aubergine pesto and fries 9.50 v Chickpea, pomegranate, walnut, feta, red onion and spinach salad 8.50 v Roast Corn Fed Chicken, Mash Potato, Creamed Chard & Spinach 12.00 Smoked pork shoulder, bbq sauce, 'slaw and paprika fries 12.50 Beer battered cod, minted pea puree, tartar sauce and chips 11.00 Pan fried salmon, new potatoes, green beans, soft egg and anchovy 13.00 Rib-eye steak, chips, green salad, herb and garlic butter 16.95

Sides 3.50 each

Chips, Green salad, Mash

Cheeky Treats

Selection of Ice cream, chocolate sauce and almonds 4.50 Eton mess 4.50

All of our orders are prepared from fPSh in our kitchen which has nuts and gluten present, if you have any specific dietary requirements please let us know

Follow us on facebook / twitter the old tea warehouse

Head Chef John Hague