



# TAKEAWAY MENU

## Mains

Free-range Chicken Supreme, Kiev Butter, Thick-cut Chips or Green Salad 15.00

Sri Lankan Spinach, Sweet Potato & Chickpea Curry, Cashews,

Coconut Sambal, Basmati Rice & Chapati 12.00

Fish & Chips – Haddock Fillet, Crunchy Batter, Thick-cut Chips, Peas & Tartare Sauce 12.00

Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Gherkin & Thick-cut Chips 13.00

Dirty Vegan Burger, Pulled Jackfruit, Cheese, Chipotle Mayo & Thick-cut Chips 12.00

14 Hour Braised Beef & Ale Pie, Buttered Mash, Spring Greens, Gravy 13.00

Roast Squash Salad, Black Rice, Chilli, Sesame,

Toasted Pumpkin Seeds, Pickled Radish 10.00

*Add Halloumi Croutons 2.50 or Crispy Duck Confit 3.50*

## Sides

Thick-cut Chips 4.00

Halloumi Fries, Bloody Mary Ketchup 4.95

Battered Onion Rings 3.75

Beetroot Falafel, Coconut Yoghurt. 4.75

Seasonal Green Vegetables, Olive Oil & Lemon 4.00

## Puds

*To Bake at Home*

Chocolate Fondant 6.00

Apple Tarte Tatin 6.00

Children are heartily welcome and we're happy to make them simplified versions of our dishes, or half portions at half price. Allergens: before ordering, please speak to one of our team. Dishes are prepared in our busy kitchens, containing all ingredients, and we cannot guarantee any dish to be totally free-from. If you want to know more about how our dishes are cooked or prepared, please talk to us.





# WINE, BEER & CIDER

## White Wine

Chenin Blanc, After The Clouds, South Africa 22.50

*An adventure for us – working with Cape winemakers to blend a white exclusively for our guests*

Sauvignon Blanc, Sileni Estate, Marlborough 28.50

*Grapefruit aromas, lively fruit & great balance*

Pinot Grigio delle Venezie, Alpha Zeta, Italy. 23.00

*Quality Pinot Grigio drinking better than ever – pear & fresh-baked bread flavours*

## Red Wine

Merlot, Ladera Verde, Valle Central 21.00

*Very quaffable everyday Merlot – typically smooth & gentle*

Rioja, Artesa Organic, Rioja, Spain 27.00

*Fresh, organic Rioja – a mouthful of blackcurrants & vanilla with a twist of pepper*

Malbec, Tanners, Mendoza 25.50

*Big, ruby red, full of fruit and dark swirling Malbec character – great with steak and friends*

## Rosé Wine

Pinot Grigio Rosé, Terrazze delle Luna, Italy 23.50

*Pinot Grigio rosé comes of age – pale, delicious & deservedly popular*

## Beer & Cider

Peroni

Old Mout Cider

Peroni

