



TO GO MENU

Mains

- Free-range Flat Iron Chicken, Kiev Butter, Confit Garlic, Chips or Green Salad 15.00
Sri Lankan Sweet Potato & Chickpea Curry, Basmati Rice & Chapati 12.00
Battered Cod & Chips, Mushy Peas, Tartare Sauce 12.00
Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Gherkin & Chips 13.00
Dirty Vegan Burger, Pulled Jackfruit, Cheese, Chipotle Mayo & Chips 12.00
14 Hour Braised Beef & Ale Pie, Buttered Mash, Spring Greens, Gravy 13.00
Hot & Sour Salad, Carrot, Mooli, Chilli, Coriander, Peanuts & Sesame 10.00
Add Halloumi Croutons 2.50 or Crispy Duck Confit 3.50

Sides

- Thick-cut Chips 3.95
Halloumi Fries, Bloody Mary Ketchup 4.75
Battered Onion Rings 3.75
Padron Peppers & Sea Salt 5.50
Summer 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

