

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
Roasted 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





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, Vega, Crianza, Spain 28.50 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

