



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 & Fries 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, Kohlrabi, Chilli, Coriander, Peanuts & Sesame 10.00
Add Halloumi Croutons 2.50 or Crispy Duck Confit 3.50

Pizzas

Excludes Sunday

- Margherita - Polpa di Pomodoro, Fior di Latte Mozzarella & Basil 8.50
Bianca - Gorgonzola, Caramelised Onions, Crème Fraîche, Spinach & Mushrooms 10.50
Pepperoni - Polpa di Pomodoro, Fior di Latte Mozzarella & Pepperoni 12.00

Sides

- Thick-cut Chips or Skinny Fries 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

Sunday Lunch – Finish at Home

Sunday Collection only – serves up to four

- Whole Free-range Chicken cooked with Thyme, Butter & Seasalt 35.00
Beef Sirloin Joint cooked with Butter, Seasalt & Cracked Pepper 55.00
With Roast Potatoes, Honey-roast Roots, Green Vegetables, Gravy & Yorkshire Puds

Add

- Cauliflower Cheese 4.50
Chocolate Fondant 6.00
Apple Tarte Tatin 6.00
Apple Crumble for four 10.00

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

Modelo

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