TAKEAWAY MENU

Mains

Free-range Chicken Milanese, Garlic & Sage Butter, Thick-cut Chips or Green Salad   15.00
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 Raddish   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 12.0

Sides

Thick-cut   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, 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