

Takeaway Menu



£8 each

Ham hock croquette (E, Mu, Sul, G)

Gribiche sauce, petite salad, pickled shallot

Gin and Tonic cured Sea Trout (F, M, Mu, G, Sul)

Taramasalata, fennel and cucumber salad

Chicken Tikka Masala (M, G, Sul)

With rice, mango chutney and Naan bread

Sweet and Sour Pork (Sul, G)

Toasted sesame, spring onions and noodles

Thai veg curry (Sul, G)

Coriander and lime rice, spring onions

£13 each

Beef Bourguignonne (Sul, C, M)

Braised Ox cheeks, smoked pancetta, grelot onions, Mash potato

Confit duck leg 'Cassoulet' (Sul, G, C, M)

Toulouse sausage, braised coco beans and winter vegetables, garlic crumbs, Red wine jus

Butter poached Hake (F, Crus, M, Sul)

Wilted spinach, Parsnip puree, Beurre noisette, shrimp and apple dressing

Vegan Scialatelli (G, Sul)

Shitake Bolognese, pickled girolles, Salsa Verde

Mushroom and truffle tortelloni (E, G, M)

Onion Soubise, sauteed wild mushroom, shaved parmesan, truffle oil

Moroccan spiced Lamb (Sul, E, G, C) £2 sup

Lamb rump, braised shoulder, spiced lamb jus, potato fondant, confit shallot and minted peas

£5 each

Chocolate Panna cotta (M)

Candied orange cream and Honeycomb

Pistachio cake (N, E, M, G)
Raspberry meringue and citrus cream

Sticky toffee pudding (G, E, M)
Butterscotch sauce