



# TO GO MENU

## Mains

Free-range Chicken Kiev, Garlic Butter, Chips & Salad 12.75

Battered Cod & Chips, Mushy Peas, Tartare Sauce 12.00

Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Gherkin & Chips 11.50

Crispy Jerk Chicken Breast Burger, Charred Gem, Pineapple Ketchup & Chips 11.50

Dirty Vegan Burger, Pulled Jackfruit, Cheese, Chipotle Mayo & Chips 10.40

14 Hour Braised Beef & Ale Pie, Buttered Mash, Spring Greens, Gravy 12.00

Crispy Duck Salad, Asian Slaw, Oriental Dressing 11.00

Watermelon, Fennel & Radish Salad, Bulgar Wheat & Sesame Dressing 10.00

## Sides

Thick-cut Chips 3.95

Halloumi Fries, Bloody Mary Ketchup 4.50

Battered Onion Rings 3.50

Sweet Potato Fries 3.75

## Puds

*To Bake at Home*

Chocolate Fondant 6.00

Apple Tarte Tatin 5.50

## Sunday Lunch – Finish at Home

*Saturday 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 5.50

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 22.00

*An adventure for us – working with Cape winemakers to blend a white exclusively for our guests*

Bellefontaine Sauvignon Blanc, France 21.50

*Classic Southern French Sauvignon, light, fruity & quaffable*

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 26.50

*Fresh, organic Rioja – a mouthful of blackcurrants & vanilla with a twist of pepper*

Malbec, Tanners, Mendoza. 25.00

*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 23.00

*Pinot Grigio rosé comes of age – pale, delicious & deservedly popular*

## Beer & Cider

Peroni

Old Mout Cider

Peroni

