



HEAT AT HOME

Our new range of freshly prepared, homemade food ready for you to heat at home with quick instructions...

We require 24 hours notice to produce this menu, collection is after 10am during normal opening hours.

STARTER

- Smoked salmon, king prawn and avocado terrine, salad £6
- Leek and potato soup, baguette (vgn) £4
- Spinach, ricotta and caramelised onion tartlet (v) £6
- Pear, walnut and stilton bruschetta, homemade chutney (v) £5
- Scotch egg, coleslaw £5

MAIN

- Chicken and tarragon pie £10
- Beef and ale pie £12
- Butternut squash, winter herb and butter bean pie (v) £8
- Salmon wellington, dill cream sauce £12
all of the above served with roasted vegetables, please choose mash or new potatoes
- Lamb, carrot and harissa pie, pea and chickpea mash, greens £15
- Mexican bean stew with guacamole (vgn/gf) £9

DESSERT

- Apple and sultana crumble, custard £5
 - Chocolate brownie, pot of cream £5
 - Blueberry cheesecake, ginger biscuit base £5
 - Lemon posset, shortbread £4
 - Chocolate chip bread and butter pudding, custard £5
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SAVOURY BAKES

Butternut squash, beetroot and goat's cheese (v) £20

Smoked salmon and dill quiche £20

Cheesy leek quiche (v) £18

Mediterranean vegetable frittata and ricotta (v/gf) £20

Pea and mint frittata (v/gf) £18

Sweet potato, blue cheese and chive frittata (v/gf) £20

Sausage rolls £3.50

Scotch eggs £4.50

SWEET BAKES

Coffee and walnut cake £28

Victoria sponge cake £25

Sicilian lemon and blueberry loaf £23

Chocolate and banana loaf £25

Gluten free chocolate brownie cake (gf) £30

Vegan banana, walnut and almond loaf (vgn) £22

SERVINGS: Quiche and Frittata serves 5-6, Cake serves 8-10, Loaf serves 5-6

DIETARY: v = vegetarian, vgn = vegan, gf = gluten free, df = dairy free