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## 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.*

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### 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

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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

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## SWEET BAKES

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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