

Example Takeaway Menu July 2020

Starters

Ham hock terrine with spicy homemade piccalilli and sourdough toast	7.00
Mediterranean shell on crevettes with homemade aioli	8.00
Breaded deep fried brie with cranberry sauce	6.00
Tiger prawn tempura with sweet chilli sauce	7.50
Whole baked camembert studded with garlic & rosemary, dill pickle, onion marmalade & crusty bread	12.00

Mains

Beer battered fish and hand cut chips with homemade tartare sauce	12.00
Aberdeen Angus steak burger, crisp bacon & mature cheddar on a toasted ciabatta bun with French fries	12.00
Whole roasted poussin with garlic French fries & a leaf salad	16.50
Char grilled swordfish steak on a Greek salad with tomato, cucumber, olives, capers, pickled red onion, Garlic French fries	17.00
Aubergine Parmigiana – Aubergine baked in a rich tomato sauce, parmesan, mozzarella & a crisp crumb topping, leaf salad	14.00
100% beef American hot dog with sautéed onions, ketchup & American mustard	7.00

Puddings

Lemon cheesecake with Evesham strawberries	6.00
Warm chocolate fudge cake with chocolate sauce, clotted cream	6.00
Local strawberry & raspberry Eton mess	6.00
Cheese & biscuits with grapes & chutney	7.00

Sunday Lunch

Rare roast sirloin of Herefordshire beef, horseradish sauce, Yorkshire pudding, a selection of seasonal vegetables & roast potatoes	
With a starter or pudding	21.00

Takeaways will be available on Thursday, Friday & Saturday evenings between 6.15pm & 7pm for collection

Orders must be placed 24hrs in advance

Sunday lunch takeaways will be available for collection between 1.30pm & 2.30pm and must be ordered by Friday pm