



TAKEAWAY BREAKFAST

Served until 11:30am

- American Pancakes, Butter & Maple Syrup, Crispy Bacon or Blueberries 6.50
Jimmy Butler's Sausage Roll 5.50
Jimmy Butler's Bacon Roll 5.50
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SANDWICHES

- Free-range Chicken, Bacon, Tomato, Baby Gem & Mayo on Brioche 7.00
Grilled Cheese & Marmite Toastie 6.00 **V**
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MAINS

- Free-range Roast Chicken Supreme, Greens & Thick-cut Chips 15.00
Fish & Chips – Haddock Fillet, Crunchy Batter, Thick-cut Chips, Peas & Tartare Sauce 12.00
Aubrey's Steak Burger, Cheddar Cheese, Burger Relish, Gherkin & Thick-cut Chips 13.00
Dirty Vegan Burger, Smoked Cheese, Tomato Relish & Thick-cut Chips 12.00 🍷
14 Hour Braised Beef & Ale Pie, Thick-cut Chips, Greens, Gravy 13.00
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SUNDAY ROASTS


Available for collection on Sunday only

- Free-range Roast Beef, Roast Potatoes, Roasted Roots, Mixed Greens,
Yorkshire Pudding & Gravy 14.50
Free-range Roast Pork, Roast Potatoes, Roasted Roots, Mixed Greens,
Yorkshire Pudding & Gravy 14.00
Spiced Sweet Potato & Kale Pie, Roast Potatoes, Roasted Roots, Mixed Greens,
Yorkshire Pudding & Gravy 13.50 🍷
Free-range Pork & Sage Stuffing 3.50
Cauliflower Cheese 4.50 **V**
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SIDES

- Thick-cut Chips 4.00 🍷
Halloumi Fries, Bloody Mary Ketchup 5.00 **V**
Onion Rings 3.95 **V**

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.





HOT BEVS & CAKES

Buttercream Victoria Sponge | Carrot Cake | Coffee Cake 3.20

Mulled Wine 5.50

Single Origin Rwandan Filter Coffee 2.50

Americano 2.85

Cappuccino, Flat White, Latte 3.00

Hot Chocolate 3.10

Luxury Hot Chocolate 3.20

Proper Yorkshire Tea 2.60

Twinings Tea 2.75

Earl Grey, Green Tea, Peppermint, Lemon & Ginger, Camomile & Honey, Spicy Chai

Fresh Mint Tea 2.75

WINE

Enjoy 20% off the list price on all takeaway bottled wine

Chenin Blanc, After The Clouds, South Africa 22.50

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

Sauvignon Blanc, Sileni Estate, Marlborough 28.50

Grapefruit aromas, lively fruit & great balance

Pinot Grigio delle Venezie, Alpha Zeta, Italy. 23.00

Quality Pinot Grigio drinking better than ever – pear & fresh-baked bread flavours

Merlot, Ladera Verde, Valle Central 21.00

Very quaffable everyday Merlot – typically smooth & gentle

Rioja, Artesa Organic, Rioja, Spain 27.00

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

Malbec, Tanners, Mendoza 25.50

Big, ruby red, full of fruit and dark swirling Malbec character – great with steak and friends

Pinot Grigio Rosé, Terrazze delle Luna, Italy 23.50

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

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