

NEW YEAR'S EVE TAKEAWAY

BURGERS

BBQ BURGER £12 GF* DF*

Homemade 7oz burger made with 100% Aberdeen Angus sirloin & short rib mince. Topped with crispy dry cured smoked streaky bacon, melted Monterey Jack cheese, dill pickle & BBQ sauce in a toasted brioche bun, with relish on the side.

BLUE BURGER £12 GF* DF*

Homemade 7oz burger made with 100% Aberdeen Angus sirloin & short rib mince. Topped with melted 1st grade Stilton, crispy dry cured smoked streaky bacon in a toasted brioche bun, with relish on the side.

FESTIVE BURGER £12 GF* DF*

Homemade 7oz burger made with 100% Aberdeen Angus sirloin & short rib mince. Topped with melted brie, cranberry & port sauce, crispy dry cured smoked streaky bacon in a toasted brioche bun, with relish on the side.

PORTOBELLO BURGER £12 V VE* GF*

Roasted herby Portobello mushroom, halloumi, chipotle chilli jam, mayo & lettuce in a toasted brioche bun.

MAINS

DUCK CONFIT £18 GF DF

Homemade classic French slow cooked duck leg confit with a crisped skin. With spiced red cabbage & Morello cherry sauce.

CAJUN CHICKEN £12 GF* DF*

Chargrilled Cajun chicken breast, Caesar salad & homemade coleslaw.

SCAMPI £14 DF

Finest whole, sweet langoustine tails in a light & crispy batter. With petit pots & tartare sauce.

COD GOUJONS £14 GF* DF

Dorset coast cod goujons, fried in a crispy panko breadcrumb. With petit pots & tartare sauce.

ADD YOUR SIDE £3 per side

Please note your mains will come with relishes, salad or veg where appropriate and listed in the description of each dish, but you will need to add your main carb side option such as chips or mashed potato.

CHIPS

CREAMY MASHED POTATO

CAESAR SALAD

DRESSED MIXED LEAF SALAD

Please note: Your food will be cooked, boxed & ready for your agreed collection time, we cannot be responsible for food quality deterioration if you are delayed.

V
Vegetarian

VE
Vegan

DF
Dairy Free

GF
Gluten Free

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Adjustment Available