

**WEDNESDAY-SATURDAY**  
**TAKEAWAY – EAT OUT AT HOME MENU**  
Available 4.00pm - 8.00pm

FOR SUNDAY PLEASE SEE SEPARATE MENU

Menus are updated for each following week  
Please advise us of any food allergies or specific dietary requirements before ordering  
All dishes marked with (gf) either are or can be adapted to suit gluten free

Time slots will be allocated for collection please give us as much notice as possible even if you want to order for a few days' time. This is a collection only-sorry no delivery service available  
Please call us 01245 381333 to place order & to pay by debit or credit card  
Please DO NOT order via Facebook or email

**FISH 'N' CHIP FRIDAY! HADDOCK OR SCAMPI  
CHIPS & TARTARE SAUCE £13.95**

**STARTERS**

(vegan) Marinated olives: with sundried tomatoes (gf)	3.95
(v) Homemade curried cauliflower soup (gf): with roll & butter	4.95
(vegan) Homemade tomato soup: with bread roll & vegetable spread	4.95
Mediterranean fish soup: (shellfish based) with roll & butter	5.25
(v) Garlic ciabatta bread with or without cheese (gf)	3.50/3.95
Seafood cocktail: prawns & crayfish tail with Marie Rose sauce (gf)	6.95
(vegan) Mushroom pate: red onion jam crostini & mixed leaves (gf)	5.95
The Blue Strawberry Salad: King Prawns, pancetta, Stilton, cashew nuts, croutons (gf)	6.95
Salmon tower: on avocado, topped with horseradish cream cheese (gf)	7.95
Chicken liver pate: red onion jam & crostinis (gf)	6.95
King scallops: glazed in Thermidor sauce with Duchess potatoes	10.95

**MAIN COURSE**

Individual beef wellington (pink): sautéed potatoes	17.95
Slow roast belly of pork: mashed potato & crispy crackling (gf)	13.95
Pie/pudding of the day: mashed potato & gravy	12.95
Chicken breast in mushroom fricassée with sautéed potatoes (gf)	13.95
(vegan) Mushroom tower: stroganoff sauce & savoury rice (gf)	11.95
(vegan) Mushroom & cashew nut Wellington: new potatoes & vegan gravy	11.95
Fillet of salmon: creamy leeks & new potatoes (gf)	13.95
Halibut fillet: "Pizzaiola"-tomato, oregano & caper with sauce new potatoes (gf)	14.95
Breast of pheasant: creamy paprika sauce & Dauphinoise potatoes	14.95
Lobster grilled with garlic butter & herbs OR Thermidor (subject to availability) served with frites & mixed salad (half or whole)	25.00/37.00

**SIDES**

Sautéed potatoes	2.95	Creamy mash	3.95
Buttered new potatoes	2.95	Fresh vegetables (for 1 or 2)	2.25/3.95
Garden peas	2.95	Mixed salad	3.25
Dauphinoise potatoes	3.50	Tomato & rocket salad	3.50

**DESSERTS £5.50**

Meringue Pavlova: fruit compote & Chantilly cream (gf)  
Steamed jam Sponge: vanilla ice cream  
Vanilla cheesecake: cherry compote  
Profiteroles: chocolate sauce  
(vegan) Chocolate brownie: vanilla ice cream (gf)

A suggested "Takeout to Help out" gratuity of 10% will go directly to the staff that are working in these difficult times  
No monies will be held back by The Blue Strawberry