

MONDAY-SATURDAY

TAKEAWAY – EAT OUT AT HOME MENU

Available 1.00pm - 8.00pm

FOR SUNDAY PLEASE SEE SEPARATE MENU

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

Please call us 01245 381333 to place order & to pay by debit or credit card

Please DO NOT order via Facebook or email

STARTERS

(vegan) Marinated olives: with sundried tomatoes (gf)	3.95
(v) Homemade soup of the day (gf): with roll & butter	4.95
(vegan) Homemade soup: with bread roll & vegetable spread	4.95
(v) Garlic ciabatta bread with or without cheese (gf)	3.50/3.95
Prawn & crayfish cocktail: Marie Rose sauce (gf)	6.95
(vegan) Mushroom pate: red onion jam crostini & mixed leaves (gf)	5.95
(vegan) Oriental seitan & vegetable spring roll: sweet chilli dip	6.50
Oriental pulled pork spring roll: sweet chilli dip	6.95
The Blue Strawberry Salad: King Prawns, pancetta, Stilton, cashew nuts, croutons (gf)	6.95
Chicken liver pate: red onion jam & crostinis (gf)	6.95
Salt & pepper squid: chilli dressing	7.95

MAIN COURSE

Sirloin steak (10oz) (cooked medium or well done) chips, grilled tomato & mushroom (gf)	17.95
Slow roast belly of pork: mashed potato, crispy crackling & roast gravy (gf)	13.95
Chef's pie of the day: mashed potato & gravy	12.95
Beef Wellington: (served pink) Dauphinoise potatoes red wine jus	24.95
(vegan) "Shepherd's pie": served with mint marinated medallion of seitan	12.95
(v) Cornish Brie, spinach & red onion jam tart: mixed salad & sweet potato chips	12.95
Salmon fillet: in filo pastry lemon chive cream cheese, saffron, tomato & herb cream sauce, new potatoes	14.95
Fish n chips: fresh haddock in beer batter or breaded scampi Tartare sauce	13.95

SIDES

Onion rings with garlic mayo'	3.50	Creamy mash	3.95
Buttered new potatoes	2.95	Fresh vegetables (for 1 or2)	2.25/3.95
Garden peas	2.95	Mixed salad	3.25
Dauphinoise potatoes	3.50	Chips	3.50
Cauliflower cheese	3.50	Garlic mayo'	1.00

DESSERTS £5.50

- (v) Meringue Pavlova: cherry compote, Chantilly cream (gf)
- (v) Peanut butter & salted caramel cheesecake: toffee sauce
- (vegan) Steamed jam sponge: vegan ice cream or Custard (not vegan)
- (v) Chocolate brownie: "Rossi" ice cream
- Trio of ice creams

A suggested "Takeout to Help out" gratuity of 10% will go directly to the staff
No monies will be held back by The Blue Strawberry