



Straight From the Oven *some dishes can be made dairy-free or gluten-free*

British Beef

Per portion (minimum 8 portions)

Slow braised beef in red wine – with vegetables, onion & rosemary in a rich gravy DF	£10.00
Cottage pie – minced beef with onions & carrots with a creamy mash top	£9.50
Beef bourguignon – tender beef cooked in red wine with lardons (optional), mushrooms & onion DF	£10.00
Lasagne – in a rich red wine & tomato layered with pasta & béchamel sauce	£9.50
Spicy beef curry – with coconut milk, lime leaf, lemongrass, ginger & chilli DF	£10.00

British Lamb

Spiced slow cook lamb – with prunes, chilli & coriander DF	£11.00
Lamb tagine – with apricots, carrots, prunes & coriander DF	£11.00
Shepherd's pie – minced lamb, onion, carrots & herbs with a creamy mash top GF	£10.00
Lamb stew – with pearl barley, seasonal veggies & bacon DF	£11.00
Lamb rogan josh – a classic curry with cinnamon, mixed spices & yoghurt DF	£11.00
Lamb moussaka – aubergine, potato, cinnamon, mozzarella & fresh parsley with béchamel sauce	£10.00
Malaysian lamb curry – with potato, coconut & spices	£11.00

Fish

Smoked haddock or salmon – in a leek & cream sauce with a parsley crust	£12.00
Keralan fish curry – cod & salmon with spinach in a coconut milk sauce DF	£10.50
Creamy smoked fish pie – smoked haddock, cod & salmon with leeks & spinach in a white wine sauce	£9.50

Shellfish

King prawn Massaman curry – with potatoes & peanuts DF	£12.00
Thai green king prawn curry – with lemongrass, lime leaf, coriander, green beans, aubergine, cherry tomatoes & coconut milk DF	£12.00



W8

Free Range Chicken

Per portion (minimum 8 portions)

Chicken korma – a mild creamy curry	£9.50
Thai green chicken curry – with lemongrass, lime leaf, coriander, green beans, aubergine, cherry tomatoes & coconut milk DF	£9.50
Chicken bhuna, balti, tikka massala	£9.50
Moroccan tagine of chicken – apricots & almonds DF	£9.50
Coq-au-vin – chicken, pancetta (optional), carrots, potatoes, red wine & thyme DF	£9.75
One pot chicken – with lentils, chickpeas & herbs DF	£9.75

Vegetarian Dishes

Roasted vegetable lasagne – mozzarella cheese, layered with fresh pasta & béchamel sauce, peppers, courgettes, tomatoes & red onion V	£9.00
Cauliflower & broccoli cheese bake – mozzarella & mild cheddar cheese V	£9.00
Stuffed peppers – herbs, lentils & grilled halloumi or couscous with feta V GF	£9.50
Veggie moussaka – grilled aubergine, peppers & courgettes in a light cinnamon sauce topped with béchamel sauce V	£9.00

Vegan Dishes

Stuffed pepper – with chickpea & lentils stew VG	£9.00
Roast butternut squash, kale & spinach lasagne VG	£9.00
Shepherd's pie topped with celeriac mash VG	£9.00
Moussaka – grilled aubergine, peppers & courgettes in a light cinnamon sauce topped with béchamel sauce VG	£9.00
Smoky chilli – spiced mushrooms, lentils & kidney beans	£9.00
Moroccan vegetable stew – pumpkin, apricots, courgettes & chickpeas with cinnamon, ginger & cumin V DF	£9.00
Thai green veggie curry – green beans, aubergine, tomato & coriander lemon grass V DF	£9.00

Food Allergies – Please let us know when placing your order.

+ VAT