

TAKEAWAY – EAT OUT AT HOME MENU
MONDAY-SATURDAY 12 'til late
SUNDAY 12:00 noon 'til 5:00pm

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

(v) soup of the day soup (gf)	4.95
Blue Strawberry Salad: king prawns, grilled cured bacon, Stilton, roasted cashew nuts & crispy croutons, dressed leaves (gf)	6.95
Chicken liver pate: red onion marmalade served with crostini (gf)	6.95
Seafood cocktail: crayfish tails & prawns in Marie Rose sauce topped with twist of smoked salmon (gf)	6.95
(vegan) Mushroom & garlic pate: dressed pea shoot & tomato salad; garlic crostinis (gf)	5.95
Maldon smoked salmon: dressed leaves & blinis (gf)	7.95

MAIN COURSE

TRADITIONAL ROAST 16.95 SUNDAY ONLY
 Roast Sirloin of beef: (pink or well done) Yorkshire Pudding (gf)
 Roasted chicken breast: chipolata, stuffing & Yorkshire pudding (gf)
 Slow roast belly of pork: crispy crackling, Yorkshire pudding

 All roasts served with medley of fresh vegetables & roast potatoes

Free range chicken breast: wild mushroom fricassée & new potatoes (gf)	14.95
Baked Salmon fillet: fish cream & new potatoes (gf)	14.95
Pie of the day: served with mashed potatoes	12.95
(vegan) Mushroom & cashew nut wellington: new potatoes, vegan gravy (gf)	13.95

SIDES

Onion rings	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
Chips	3.50		

DESSERTS £5.50

- (v) Meringue Pavlova: fruit compote, sweet chestnut Chantilly cream (gf)
- (v) Cheesecake of the day
- Profiteroles: chocolate sauce
- (v) Chocolate brownie: "Rossi" ice cream
- Trio of ice creams

Optional 12.5% service will go directly to the staff
 No monies will be held back by The Blue Strawberry