



TAKE AWAY MENU
Thurs-Sat 12:00-19:00 (Last pick-up 20:00)
Sun 12:00-17:00 (Last pick-up 18:00)

PLACING YOUR TAKEAWAY & COLLECTION

Call 01273 857567 | Please provide at least one hours notice

Please inform us of any allergies or dietary requirements upon ordering. Some dishes can be modified to be suitable for gluten free.
We cannot guarantee the absence of nuts in any dish.

SNACKS

Chicken Croquettes & Buffalo Sauce (GF) 5

Pearly Barley & Butternut Squash Puff Pastry Roll (VE) 4

PLATTERS

Springs Smokery Salmon Selection 9

Herb cured, cold & hot smoked salmon

Brighton & Continental Cured Meats 9

Onion jam, charred sourdough bread

MAIN COURSES

Grilled Chicken Supreme 12

Wholegrain mustard sauce, crushed new potatoes, roasted baby carrots & wilted greens

Homemade Chicken Curry 11

Baked fragrant rice, poppadum's & mango chutney

Roasted Pork Belly (GF) 12

Mash potato, braised red cabbage & mixed winter greens

Pork & Apple Pie 12

Puff pastry pie, mash potato, wilted greens & red wine jus

Local Battered Fish & Chunky Chips (GF DF) 11.5

Minted crushed peas, tartar sauce & lemon

Trenchmore Farm Beef Burger 11.5

Brioche bun, red onion marmalade, gherkin, tomato, lettuce & skin-on skinny fries

Add: Bacon | Cheddar | Crushed Avocado | Blue Cheese | 1

VEGANUARY SPECIALS

Root Vegetable Jalfrezi (VE) 10

Baked fragrant rice, poppadum's & mango chutney

Thai Spiced Quinoa Burger (VE) 10

Brioche style bun, sweet chilli sauce, lettuce & skin-on skinny fries

Paprika Roasted Winter Vegetables (GF VE) 11

Tender stem broccoli, olive oil mash potato & herb sauce

SUNDAY MENU

(Last orders 17:00)

All served with honey & cumin roasted carrot, braised red cabbage, Yorkshire pudding, rosemary & garlic roasted potatoes, cauliflower cheese, gravy, wilted greens

Roasted Sirloin Beef 14

Maple Roasted Winter Squash (V) 11

Lemon, Garlic & Thyme Roasted Chicken 13

Roasted Belly of Pork with Crackling 13

PIZZA

Margherita (V) 9

Garlic, herb & passata sauce, grated mature cheddar & mozzarella

Meat Feast 11

Trio of cured & fresh meats, grated mature cheddar & mozzarella

Mixed Mediterranean Vegetable (V) 10

Mixed peppers, olives & red onion

SALADS

Caesar Salad 9

Baby gem, crispy bacon, anchovies, croutons, parmesan & Caesar dressing

Salad Topping: Feta 3.5 | Chicken 3.5 | Smoked salmon 4.5

Prawn & Crayfish Salad 10

With Marie Rose

Wickwoods Winter (GF V) 9

Blue cheese, toasted walnut & pickled beetroot

SIDES

Skin-On Skinny Fries 3.5 (VE GF)

Chunky Chips 3.5 (VE GF)

Sweet Potato Fries 4 (VE GF)

Homemade Flapjack 4

Cherry & Vanilla Cheesecake 5

Toasted almond flakes

DESSERTS

Wickwoods Triple Chocolate

Brownie (V GF) 5

Red berry compote, Chantilly cream



DRINKS MENU

Coca Cola 330ml 2

Coca Cola Diet 330ml 1.80

Appletiser 275ml 1.50

Fanta Orange 330ml 1.80

Frobisher Fusions 1.80

Apple & Mango, Apple & Raspberry, Orange & Passionfruit