


COOK


WHAT'S AVAILABLE FOR NOW

In these extraordinary times our kitchens are making a smaller range of our best-selling recipes so we can keep stocked of the meals and puddings most in demand. We're very sorry if your favourite dish isn't available but there should be a good alternative. We'll start making additional recipes as soon as we can.

BEEF

Lasagne al Forno 4.50 (1) / 7.75 (2) / 15.50 (4)
A slow-cooked ragu of beef and pork layered between sheets of free-range egg pasta, with béchamel sauce and a West Country Cheddar topping.

Beef Bourguignon    5.00 (1) / 8.99 (2) / 17.95 (4)
Slow-cooked top rump steak, smoked bacon, mushrooms and caramelised baby onions with plenty of Merlot wine.


Beef Stroganoff  5.00 (1) / 8.99 (2) / 17.95 (4)
Pieces of silverside beef and roasted mushrooms in a creamy sherry, brandy and paprika sauce.

Slow-Cooked Rump Beef with Brandy  5.00 (1) / 8.99 (2) / 17.95 (4)
Prime rump beef cooked slowly with chestnut mushrooms and a rich, brandy sauce.

Spaghetti Bolognese   4.50 (1)
A rich, slow-cooked Bolognese sauce with our own minced beef and pork, served with Italian spaghetti and shavings of Regato cheese.

Chilli con Carne    4.50 (1) / 7.75 (2) / 15.50 (4)
A rich, slow-cooked chilli with minced beef, kidney beans and a bit of a kick.

Steak & Red Wine Pie 4.75 (1) / 8.25 (2) / 16.50 (4)
Tender top rump beef, cooked slowly with vegetables and Merlot wine, topped with shortcrust pastry.

Cottage Pie  4.50 (1) / 7.75 (2) / 15.50 (4)
Our own minced beef, slow-cooked with red wine, thyme, celery and carrots, covered with buttery mash and topped with a mustard seed crumb.

FISH

Classic Fish Pie 5.00 (1) / 8.99 (2) / 17.95 (4)
Cod, smoked haddock and plump king prawns in a classic, white roux sauce with lemon, parsley and chives. Topped with buttered, parsley mash.


Salmon & Asparagus Gratin 5.00 (1) / 8.99 (2) / 17.95 (4)
Salmon fillet and asparagus in a white wine velouté sauce topped with sliced potato and a Regato cheese crumb topping.


Smoked Haddock & Bacon Gratin 5.00 (1) / 8.99 (2)
Naturally smoked haddock, bacon, broccoli and sweetcorn in a creamy fish sauce topped with sweet potatoes.




SIDES

Plain Basmati Rice     1.25 (1) / 2.00 (2)

VEGETARIAN

Roasted Vegetable Lasagne  4.50 (1) / 7.75 (2) / 15.50 (4)
Layers of roasted peppers, mushrooms, courgettes and spinach between Italian egg pasta with a light, crème fraîche and mascarpone sauce.


Macaroni Cheese   3.75 (1) / 7.00 (2)
Rich, cheesy, irresistible, made with vintage, West Country Cheddar. Comfort food at its finest.

Portobello Mushroom Risotto    4.50 (1) / 7.75 (2)
Creamy risotto made with Portobello, cup and chestnut mushrooms, topped with a knob of lemon and sage butter.



Vegetable & Chickpea Tagine      4.50 (1) / 7.75 (2)
Sweet roasted peppers and aubergines, with dates and a blend of Moroccan spices.

PORK




Meatballs in a Rustic Tomato Sauce   4.50 (1) / 7.75 (2) / 15.50 (4)
Hand-rolled balls of minced beef and pork, seasoned with red pesto, chilli and garlic, served in a rich tomato sauce.



Pork Dijon  4.75 (1) / 8.25 (2)
A new, lighter-tasting recipe of tender higher-welfare strips of pork in a mustard, sherry and crème fraîche sauce with chestnut mushrooms and pickled red onions.

INDIAN & THAI

Chicken Tikka Masala   4.50 (1) / 7.75 (2)
Chicken breast pieces marinated with yoghurt, lemon and paprika in a coconut, cream and tomato sauce.






Chicken Korma   4.50 (1) / 7.75 (2)
Marinated chicken breast pieces in a creamy coconut and almond sauce.

Chicken Panang Curry     4.50 (1) / 7.75 (2)
A fragrant Thai curry infused with lemongrass, ginger and kaffir lime.

Chicken Satay 4.50 (1) / 7.75 (2) / 15.50 (4)
  A fragrant cashew and coconut sauce with marinated chicken breast, green beans and toasted cashews.


Green Thai Chicken Curry     4.50 (1) / 7.75 (2) / 15.50 (4)
A mild, green Thai curry with marinated chicken breast pieces and coconut milk.


Yellow Vegetable Curry 4.50 (1) / 7.75 (2)
    Our popular Indonesian-style curry with roasted vegetables, green beans and toasted cashews.

Roasted Vegetable & Chickpea Curry      4.50 (1) / 7.75 (2)
Oven roasted peppers with cauliflower and spinach in a gently spiced chickpea and lentil sauce.

CHICKEN


Chicken, Ham & Leek Pie 4.50 (1) / 7.75 (2) / 15.50 (4)
Tender chicken breast, ham and leeks in a white wine sauce, topped with melt-in-the-mouth, shortcrust pastry.

Chicken Alexander  4.50 (1) / 7.75 (2) / 15.50 (4)
Marinated chicken breast pieces with mushrooms and peppers in a rich white wine and sherry sauce.

Chicken Dijon  4.50 (1) / 7.75 (2) / 15.50 (4)
Marinated chicken breast pieces in a white wine and mustard sauce with caramelised red onions.

Chicken & Mushroom Lasagne 4.50 (1) / 7.75 (2) / 15.50 (4)
Layers of chicken and mushroom with a classic Italian tomato sauce, under a crisp topping of mature Cheddar and red pesto.

Moroccan Harissa Chicken    4.50 (1) / 7.75 (2) / 15.50 (4)
Harissa-marinated chicken breast in a sweetly-spiced sauce with roast aubergines, chickpeas and almonds.


Coq au Vin  4.75 (1) / 8.25 (2) / 16.50 (4)
Succulent chicken on the bone, cooked slowly in red wine with back bacon and mushrooms.

LAMB

Lamb Moussaka 4.50 (1) / 7.75 (2) / 15.50 (4)
Minced leg of lamb, seasoned with cinnamon and mint, with layers of roasted aubergine and potato slices and a creamy, ricotta cheese sauce.

Moroccan Spiced Lamb Tagine     5.00 (1) / 8.99 (2) / 17.95 (4)
Leg of lamb, slow-cooked to perfection with chickpeas and an authentic blend of Moroccan spices, garnished with almond flakes.









HOT PUDDINGS

Bramley Apple & Blackberry Crumble  3.50 (2) / 7.50 (6)
Bramley apples and blackberries with a crunchy oat crumble.

COLD PUDDINGS

There's plenty of choice of cold puddings. They'll keep in the fridge for a couple of days (if you can resist eating it all at once).

KEY

-  Vegetarian •  Gluten Free •  Dairy Free
-  Microwavable •  Must be microwaved ONLY
-  'Warm me up' spicy •  Nice and spicy
-  Love Eating Well • () Portion sizes are in brackets

All prices, ingredients and symbols were correct at the time of going to print (March 2020). Please refer to the packaging for the most up-to-date information.