



POP-UP Food & Drink Store – Thursday 26 March

Craft Beer/Cider

330ml all at £2.50

Brick 'Peckham Rye' Red Ale
Hawkes Apple Cider
Hawkes Ginger Beer

Square Root 'Das Radler' Shandy
Thornbridge 'Zero Five' De-alcoholised Pale

440ml all at £3

Duration Brewing 'Warm Hugs' Stout

White Wine

Spanish Macabeo £10
Italian Verdicchio £12
Austrian Gruner Veltliner £13

French Ugni Blanc £14
Spanish Field Blend £16
Washington State Riesling £16
Aussie La Violetta Riesling £16
Californian Chardonnay £17
French Pinot Blanc £17
German Sauvignon Blanc £18
Spanish White Rioja £21
Hunter Valley Semillon £22
French Rose £12

Prosecco Spumante £14

English Wine

Nutbourne Sussex Reserve 18' £15
Davenport Pinot Noir 18' £22
Davenport Pet Nat Fizz 18' £21
Nutbourne Nutty Brut Fizz 16' £25
Court Garden Blanc de Blancs 14' £32
Davenport Blanc de Blancs 13' £38
Raimes Classic Cuvee Fizz 15' £36
Renegade Bacchus Pet Nat 18' £22

Soft Drinks

Square Root Lemonade/Ginger B £1.8
Square Root Negroni or G&T £1.8
Nix & Kix Range of 3 Flavours £1.8
Coca Cola/Diet Coke/Coke Zero £1.8
Elderflower Presse £1.8
Rhubarb Presse £2
Kombucha Dry Dragon £2

Red Wine

Italian Nero D'Avola £11
Portuguese Tinto Blend £12
Chilean Carmenere £12
French Cote Du Rhone £14
Australian Montepulciano £15

Australian Lagrein £15
French Languedoc Grenache £16
Spanish Grenache/Monastrell £17
Californian Zinfandel £19
Californian Syrah £22
Spanish Rioja Crianza £24
Barossa Valley Shiraz £27

*These are all our regular items that populate our drinks list and are now barely half price – what a bargain!
The above is while current stock lasts, some items are more limited than others and other wines from the cellar
are available on request*

Bulk Buy Deals

Buy 6 or more Beers to receive a 10% discount
Spend over £50 on wine and receive a 10% discount
Spend over £100 on combined drinks to receive a total 15% discount



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Main Courses

	<u>For 1</u>	<u>For 2</u>	<u>For 4</u>
Lentil and Mixed Vegetable Cottage Pie (vegan, GF) <i>Celery, Gluten & Soya</i>		£9	
Beef Bourguignon <i>Celery, Gluten & Sulphites</i>	£7	£13	
Sweet & Sour Korean Spiced Pork <i>Soy, Celery, Mustard</i>	£6	£11	
Chicken, Potato & Leek Pie <i>Celery, Gluten, Milk/Dairy, Sulphites, Mustard</i>	£6	£11	£18
Tomato Pasta Sauce <i>Celery, Sulphites</i>	£4	£7	
Dingley Dell Pork Chop	£4.50		

Desserts

	<u>For 1-2</u>	<u>For 2-3</u>	<u>For 4+</u>
Apple & Rhubarb Crumble <i>Gluten, Milk/Dairy, Soya</i>	£5	£9	£16 (On request)
Salted Caramel Chocolate Pot <i>Milk/Dairy, Eggs</i>	£3		

Cooking Instructions

We know some ovens do have a personality of their own so please use this just as a guide. From Frozen - Preheat fan assisted oven to 180°, Electric 200° or Gas Mark 6, place item(s) on a central oven shelf & cook for at least 45 minutes or until piping hot. Allow to stand for 3 minutes. Please allow longer time for larger portions and if item is defrosted consume within in 48 hours and reduce oven times accordingly.

Allergens

Information on Allergens is available under each dish according to the 14 known allergen groups listed by food.gov.uk. If you are still unsure please do ask one of the team.

Extra Information

All food has been prepared and cooked on site by Mike our head chef and his team. We have then portioned accordingly and food is then frozen on site ready for you to take home and eat at your leisure. I

Thank you for supporting our independent business during this uncertain time, we have adapted our business to try and weather this storm and you just being here is making a monumental difference to us at Hood.