

# Le pot de terre

MODERN EUROPEAN & CARIBBEAN KITCHEN

## Take Away menu

### Small plats

Smoked Pumpkin, seasonal leaves, mango & mixed seeds £6.50 

Curried Quail with grilled lime & chicory £7.00

Flamed mackerel fillet with heritage tomatoes, saffron aioli & basil £6.50

Curried King prawn with curry sauce & ripped roti £8.50

Salt & pepper King prawns with Scotch bonnet-dipping Sauce £8.50

Hot wings, fried, grilled or sticky £4.50

Salt cod & lime mayo £6.50

Yellow fin Tuna Carpaccio kohlrabi, mango, lime, chilli ginger, **sesame seeds** & plantain crisps £8.50

Guava glazed pork belly and soused carrots £6.95

### Roti Wraps

Creole Chicken, red cabbage & mango slaw, hot sauce £8.50

Spiced chickpeas, root vegetables kohlrabi & mango slaw £7.00 

Salt cod baby gem soused carrots and lemon mayo £8.50

Lamb fillet, cabbage slaw, hot sauce £8.50

Soup's served with warm Roti £5.00

Butternut Squash & Scotch bonnet 

Heirloom tomato gazpacho & garlic croutons 

### Mains Plats

Creole Chicken supreme with pigeon pea dal & plantain crisps £8.50

Pan-fried Salmon pave with green mango & curry sauce £9.00

Slow cooked Mutton curry with jasmine rice & roti £12.50

Rum glazed Barbary Duck breast, Grilled root vegetables £9.50

Pan-fried whole Seabass with chickpeas, seasonal leaves green mango & charred red onion £12.50

Grilled 12oz 14 day air-dried Prime Scotch Ribeye Steak £14.00

Vegan Lunch box brown rice, root vegetables & fried plantain £8.00 

### Sides

Green salad £2.00

Jasmine Rice £3.00

Brown rice & black eye peas £3.00

Red cabbage & Mango slaw £2.50

Plantain £4.00 Hot sauce £1.00

Grilled broccoli & toasted seeds £3.00

Roti (chick peas) £1.50

### Something Sweet

Baked lime Cheese Cake & hibiscus £ 3.50

Flowerless choc-brownie & choc-sauce £ 3.50

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### Coffee & Decaffeinated

	Double	Single
Espresso	£2.10	£1.60
Cappuccino	£2.10	
Café Latte	£2.60	
Macchiato	£2.30	£1.70
Americano	£2.60	
Flat white	£2.60	
Earl Grey	£2.20	
English Breakfast	£2.20	
Fresh Mint	£2.90	
Chamomile	£2.20	
Rooibos	£2.20	

### Still & Sparkling Water

Still 200ml	£1.00
Sparkling 200ml	£1.00

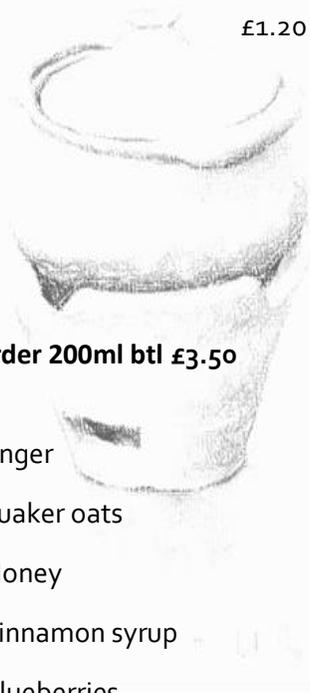
Fizzy	Drinks	200ml	blt
Lemonade			£1.00
Ginger	Breer		£1.50
Ginger	Ale		£1.50
Diet	Coke		£1.20
Coke			£1.20

### Juices 200ml btl

Mango	£1.20
Passion fruit	£1.20
Guava	£1.20
Lychee	£1.20

### Fresh Juices Made to Order 200ml btl £3.50 (Pic & Mix)

Orange	Ginger
Carrots	Quaker oats
Beetroots	Honey
Celery	Cinnamon syrup
Spinach	blueberries
Apple	strawberries



### Alcoholic Beverages

Frasers Rum Punch 700ml btl £16.00 (20%)

#### White Wine

**Marques de la Musa 2017, Viura Chardonnay, Spain (12.5%)**

**£11**

Gorgeous and intense blend. Voluptuous and fresh with a gentle smokiness, vanilla.

**Sauvignon Blanc 2018, Nelson Family Vineyards, South Africa (12.5%)**

**£15**

Beautiful expression of sauvignon blanc from South Africa, very mineral and flowery. Very fresh and easy to drink.

#### Rose

**San Zi Ana 2018, Pinot Grigio Pale Rose, Romania (12.5%)**

**£12**

Unusual pinot Grigio rose, beautiful on the nose, dry and perfect with food

#### Red Wine

**Sanziana 2018, Pinot Noir, Romania (13%)**

**£12**

Elegant light red, very balanced, fruity and easy to drink, perfect even on its own.

**50/50 Rioja Joven Bodegas Zugober 2018, Spain (13%)**

**£14**

Young and with a lot of character. Black cherries and plumbs on the palate.

**Il Barroccio, 2018, Sicilian (13%)**

**£12**

In the palate, ripe and sweet with plum, blackberry, blueberry and smoky oak. Well balanced tannins.

### Beer, Lager & Cider

Carib 330ml (5%)	£2.30
Blue Moon Belgian white wheat Ale 330ml (5.4%)	£2.30
Cider Rekorderllg Passion fruit 500ml (4%)	£2.90
Craft Banana Bread Beer 500ml (5.2%)	£2.90

Please ask our staff about any food **Allergen** and **Intolerance** enquiry you may have