



**Let us entertain you!**

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**STAY IN & EAT OUT**

**215**  
KITCHEN & DRINKS

**SPECIAL  
SERVING GUIDE**



To keep you safe and our food fresh we must use a range of disposable items. Please reuse as many as you can in your home and recycle where not.

**(V)** Vegetarian **(P)** Pescatarian **(GF)** Gluten-Free

**Boston wing rib, pan haggerty, ox cheek, peppercorn sauce, broccoli and Brazil nut butter (serves 2) (GF)**

**STEP 1:**

Turn your oven on, set to 180°C and make your cocktails.

**STEP 2: Wing rib**

Remove the wing rib from the bag and place the rib on a baking tray, place in the preheated oven for 10 minutes for medium rare.

**STEP 3: Pan haggerty**

Place the pan haggerty in a pre heated 180°C oven, lid off for 15 mins or until piping hot.

**STEP 4: Ox cheek (GF)**

Reheat the beef cheek by placing the bag in a pan of simmering water for 15 minutes along with the peppercorn sauce. Remove from bag place the cheek and serve with the wing rib to share.

**STEP 5: Wing rib**

Remove wing rib from the oven and place into a preheated hot frying pan with a knob of butter to sear and colour for 1 minute on each side.

**STEP 6:**

Remove from the pan once golden, allow to rest for 5 minutes before removing the bone and carving into slices, season and serve.

**SIDES**

**STEP 7: Broccoli and Brazil nut butter (V)**

Cook the broccoli in boiling salted water for 3-4 minutes and top with the Brazil nut butter and serve.

**SIDES - If ordered**

**STEP 8: Triple cooked chips, smoked emulsion (V) (P) (GF)**

Place the foil container, lid off, into a preheated oven at 180°C for 15 minutes or until piping hot, serve with the melted truffle brie on the side.

**STEP 9: Roast carrots, roasted garlic and herb butter (V) (P)**

Place the tin foil container in the pre heated oven 180°C for 15 mins or until piping hot and serve.  
Place the contents of the plastic pot into a pan, gently bring to the simmer and serve.

Please consume on day of delivery. Keep refrigerated until use. Ensure all hot items are piping hot. Whilst we do all we can to accommodate food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free. If you have a severe allergy or food intolerance, please speak to us before ordering.

**WE HOPE YOU ENJOY YOUR MEAL EXPERIENCE WITH 215**

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