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STAY IN & EAT OUT

215

KITCHEN & DRINKS



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

MAIN COURSE PESCATARIAN

Baked Stonebass, tomato and basil, fennel & herb salad

STEP 1: Turn your oven on, set to 180°C and make your cocktails

STEP 2: Beer bread and whipped Marmite butter - If ordered **(V)** **(P)**

Place the bread in a preheated hot oven at 170°C for 5 minutes and serve immediately with the butter. While warming, plate the starter.

STEP 3: Gin & tonic cured salmon - If ordered **(V)** **(P)** **(GF)**

Empty the pot with the salmon, fennel onto the centre of a cold plate with lemon and dill on the side and serve. Enjoy with your wine pairing.

STEP 4: MAIN

Pre heat the oven to 180°C and place a pan of water on to a medium heat and bring to a simmer. Place the foil container lid off with the Stonebass and fennel into the oven for 12-15 minutes or until cooked. Place the bag containing the tomato sauce into the pan of simmering water for 15 minutes or until piping hot.

To serve spoon the sauce onto a pre heated plate. Place the fish on top of the sauce, add the confit fennel, and top with the herb salad and puffed potato crumb and serve.

SIDES - If ordered

STEP 5: Triple cooked chips, melted truffle brie - If ordered **(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 6: Tenderstem broccoli, Brazil nut butter - If ordered **(V)** **(P)** **(GF)**

Fill the kettle once more and when Main is nearly ready cook the broccoli in boiling salted water for 3-4 minutes and top with the Brazil nut butter 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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