

Dartington Takeaway Dinners

Made by us with local and seasonal ingredients, fresh frozen, and available to pick up from the Green Table, ready for you to heat and eat. All serve two people

Pork Meatballs and Tomato Sauce

Tara's secret recipe, with a little bit of spice and fennel and lots of flavour. Serve with pasta or polenta, a sprinkling of cheese, and you'll feel like you're in Italy! £7.50

Mushroom & Cannellini Bean Ragout

A rich and creamy stew of chestnut mushrooms and cannellini beans – perfect on its own, or serve it over polenta, or with some crusty bread and a crisp green salad. (vn, contains celery, soy) £7.25

Smoked Cauliflower Cheese

Pip's smoked cauliflower, mixed with Riverford Organic Cream and Somerset Organic Cheddar. It really doesn't get much more decadent than this. (v, gfi) £6.95

Sladesdown Chicken & Mushroom Chasseur

Local free-range chicken from our neighbours at Sladesdown, which Andy gently stews with mushrooms and aromatics for a rich, satisfying winter meal. We recommend serving with rice or orzo and a green salad. (gfi) £8.95

Moroccan Squash and Chickpea Tagine

Arri's recipe for a delectable, hearty meal in a bowl, using squash from Schumacher and the Walled Garden. (vn, gfi) £6.50

Venison Stew

Wild Hart Venison from our deer park, with prunes & chestnuts. (gfi, df) £10.00

Rarebreed Pork Goulash

Andy's Organic Pork is slow cooked with tomatoes, carrots, mushrooms and seasoning. A proper local winter warmer. (gfi, contains celery, sulphites) £8.95