



TAKEAWAY

MASH HEAVEN £10 (with sausage) or £11 (with pie)

As Showaddywaddy once sang, 'there are 3 steps to heaven' and at Mother Mash we tend to agree. Just choose one item from each step to enjoy a little taste of potato paradise.

Step 1

CHOOSE YOUR MASH

Each order of mash is freshly prepared using only the **finest, British Maris Piper potatoes**, the king of spuds.

CLASSIC

Natural mash with milk and butter

CHEESY

Natural mash with mature cheddar

CHEESY MUSTARD

Natural mash with mature cheddar and whole grain mustard

CHAMP

Traditional Irish mash with milk, butter, cheddar cheese and spring onions

HORSERADISH

Natural mash with creamy horseradish

COLCANNON

Traditional Irish mash with milk, butter, cabbage and onions

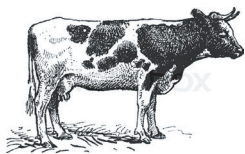
SWEET POTATO

Natural sweet potato with carrot and a sprinkling of chilli

BUBBLE AND SQUEAK

Traditional old English recipe, fried mash potatoes, cabbage, peas and onions

Dairy Free MASH
is available



Please ask your server

Step 2

CHOOSE YOUR MAIN

We use only the **best free range sausages** and **locally sourced pies** with no artificial nonsense or horrible bits

SAUSAGES*

(Two per serving. £1.50 for an extra sausage)

CUMBERLAND

Classic British pork with pepper

BOOZY BANGER

Pork, ale and mixed herbs

PORK AND CHILLI

Pork, chilli, cumin and paprika
(Gluten Free)

PRINCE OF WALES

Pork with red onion chutney

SMITHFIELD 1862

Pork, ginger and sage

LONDON SMOKEY

Smoked pork with honey

MOTHER PLUCKER

Chicken, garlic and white wine

VEGETABLE AND HERB

A vegan sausage
(Vegetarian)

OR

PIES*

ABERDEEN ANGUS STEAK

CHICKEN, LEEK AND BACON

TRADITIONAL MINCE BEEF

BUTTERNUT SQUASH AND GOATS CHEESE

(Vegetarian)

MEDITERRANEAN ROAST VEG

(Vegetarian)

Step 3

CHOOSE YOUR GRAVY

The reason our gravies taste so divine is they're made **fresh each day using natural ingredients**

TRADITIONAL

Simple gravy using the juice from sausages and vegetables

ONION

Caramelised red and white Spanish onions with vegetarian stock
(Vegetarian/Gluten Free)

FARMER'S

Red wine, onion, smoked bacon and mushrooms

LIQUOR

Traditional parsley sauce
(Vegetarian)

VEGGIE

Seasonal vegetables, tomato puree and horseradish
(Vegetarian/Gluten Free)

* SEE BOARD FOR

SPECIALS

of the

DAY

A BIT ON THE SIDE

Bubble and squeak	£3.50	Baked beans	£1.65	Cauliflower cheese	£2.95
Green salad	£2.50	Buttered savoy cabbage	£1.65	Pan fried French beans with garlic and parsley	£2.95
Tomato and onion salad	£2.50	Caramelised onions	£1.65	Grilled French beans wrapped in bacon	£2.95
Mushy peas	£1.65	Mixed seasonal vegetables	£2.95	Extra pie	£4



Yummy side dishes to take your meal to the promised land

SUPER SALADS

£6.95

On its own or as an accompaniment – enjoy our range of **classic salads** and **Mother Mash favourites**

STICKY SAUSAGE & SWEET POTATO SALAD

Mixed salad, 2 x honey glazed sausages and sweet potato in a honey and mustard dressing

WARM SAUSAGE SALAD

Mixed salad, artichoke, free range bacon, 2 x sliced sausages (veggie option available), French beans and a warm poached egg in a honey and mustard dressing

DESSERT

BRITISH PUDDINGS

£4.95

Undo your belt buckle a notch and round off your meal with one of our mouthwatering puddings:

SAUCY CHOCOLATE

Rich and smooth hot chocolate pudding with small chocolate pieces throughout and covered in a rich chocolate sauce

STICKY TOFFEE

A great British classic combining vanilla, coffee and finely chopped dates with a generous helping of rich toffee sauce

GINGER BREAD

Light sponge with diced apple and stem ginger infused with a delicate ginger wine and brandy sauce

OR

CLASSIC SWEET PIES

£4.95

All our sweet pies and crumbles are made by hand using all butter pastry and natural ingredients to make a delicious desert:

APPLE PIE

APPLE AND BLACKBERRY PIE

APPLE CRUMBLE

APPLE AND BLACKBERRY CRUMBLE



All puddings served with vanilla ice cream or custard

BOOZE AND SOFT DRINKS

BEERS AND CIDER

MEANTIME LONDON LAGER

South London, England (4.5%/330ml)

£4.50

CAMDEN HELLS LAGER

North London, England (4.6%/330ml)

£4.50

CAMDEN PALE ALE

North London, England (4.0%/330ml)

£4.50

SAMBROOK WANDLE ALE

SW London, England (3.8%/500ml)

£4.95

LONDON PRIDE

SW London, England (4.7%/500ml)

£4.95

BULMERS ORIGINAL CIDER

Hereford, Herefordshire (4.5%/568ml)

£4.95

BULMERS CRUSHED RED BERRIES CIDER

Hereford, Herefordshire (4.0%/568ml)

£4.95

RED WINE

ALBIZU

Tempranillo, Rioja, Spain

£18
(£4.75 per glass)

NORDOC

Merlot, Languedoc, France

£19
(£5 per glass)

SAMURAI

Shiraz, South Australia

£20
(£5.25 per glass)

WHITE WINE

NORDOC

Chardonnay, Languedoc, France

£19
(£5 per glass)

MADREGALE

Pinot Grigio, Abruzzo, Italy

£19
(£5 per glass)

DE MARTINO

Sauvignon Blanc, Maipo, Chile

£20
(£5.25 per glass)

ROSE

Bergerie de la Bastide

Grenache/Cinsault, Languedoc, France

£18
(£4.75 per glass)

SOFT DRINKS

FENTIMANS BOTANICALLY BREWED SOFT DRINKS (275ml)

Victorian Lemonade
Traditional Ginger Beer
Mandarin & Seville Orange Jigger
Dandelion & Burdock

£2.75

COKE (330ml)

£2.50

COKE ZERO (330ml)

£2.50

DIET COKE (330ml)

£2.50

MINERAL WATER (330ml)

Still and sparkling

£2.50

ORANGE OR APPLE JUICE

£2

GREAT BRITISH FOOD