

Pie Week

3RD - 7TH MARCH - ALL DAY

VENISON & RED WINE

Tender, slow-braised venison simmered in rich red wine with baby onions, golden shortcrust pastry. Served with baby potatoes, seasonal vegetables and gravy - £19.95

CHICKEN, HAM & LEEK

Tender chicken pieces gently cooked with sweet leeks and ham in a creamy white wine sauce with a golden, flaky puff pastry lid topped with sesame seeds. baked until perfectly crisp and served piping hot. served with skinny fries, peas & jug of gravy - £18.95

BEEF, GUINNESS & STILTON

Slow-braised beef simmered in rich Guinness stout with onions and herbs, finished with Stilton in shortcrust pastry served with seasonal vegetables, buttered new potatoes & rich gravy - £18.95

FISH PIE

Succulent cod, salmon and king prawns in a delicate white wine and creamy sauce with leeks, carrots and garden peas. Topped with rich Red Leicester mashed potato, baked until bubbling - £18.95



Pie & Pint
7PM-8PM ONLY

Order any of the above pies
& pint of beer, 175ml
glass of house wine or
soft drink for **£20!**

