

Pie Week

20TH OCT-24TH OCT - 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 - £17.95

BEEF & ALE

Slow-braised beef simmered in rich gravy with onions & mushrooms, in shortcrust pastry served with seasonal vegetables, buttered new potatoes & rich gravy - £19.95

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 gfo

MUSHROOM BOURGIGNON PIE V

Sautéed mushrooms, baby onions in smoky red wine sauce.
served with baby potatoes, seasonal vegetables & gravy - £18.95 gfo/veo

STALKERS PIE

For those who love bold countryside flavours. Venison mince in rich gravy topped with a golden layer of cheese mash served with buttered greens - £18.95 gfo

COTTAGE PIE

Served with buttered greens - £16.95 gfo

Pie & Pint
5PM-8PM ONLY

Order any of the above pies
& have a pint of Red Lion
Ale, Carlsberg, 175ml
glass of house red/white
or soft drink **on us!**

