

3<sup>RD</sup>-16<sup>TH</sup>  
MARCH

# BRITISH PIE WEEK

*Join us for British Pie Week as we celebrate everyone's favourite comfort dish – the classic pie! Indulge in a variety of freshly crafted pies, from savoury delights to whole sweet pies that satisfy your sweet tooth.*

*Paired perfectly with National Butcher's Week, we're celebrating traditional flavours and heritage cooking with the best of British on your plate!*



V- Suitable for vegetarians. Ve- Suitable for vegans. Vea- Vegan option available. Fish and poultry dishes may contain bones. All weights are approximate prior to cooking. All items are subject to availability. Adults need around 2000 kcal a day. Allergen Information. Non-gluten menu is available upon request. If you have any allergies or dietary requirements, please speak to our team for more information. Our kitchens contain many ingredients and so we cannot guarantee the total absence of nuts, gluten, or other allergens. Menu descriptions do not contain all ingredients. Our fryers are used to cook different products so we cannot guarantee total absence of animal products or allergens. A full list of allergens in each dish is available for your peace of mind. All prices include VAT. All tips are retained by the grateful team.

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*Traditionally British, authentically brilliant.*

*Our handcrafted, all-butter, shortcrust pies are served with a red wine gravy, buttered tenderstem broccoli and creamed mash*

## BLADE OF BEEF & GUINNESS

21.00

## BRITISH CHICKEN & MUSHROOM

20.00

## MINTED LAMB & VEGETABLE

22.50

## SLOW-BRAISED VENISON & RED WINE

22.50

## ROASTED WINTER ROOT VEGETABLE (V)

19.25

## HIGGLEDY GOATS CHEESE (V)

20.00



## SOMETHING SWEET?

*Our handcrafted sweet shortcrust pies are served with your choice of vanilla-pod infused custard or vanilla-pod ice cream, V/Vea*

**WHOLE RASPEBERRY & APPLE PIE 8.00**

**BLACK CHERRY PIE 8.00**

LIMITED  
EDITION  
BREW!

## THE PERFECT PAIR

**RED ZEPPELIN**

**3.8%**



*A balanced Ruby Ale- with deep malt flavours and a toffee finish*