

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.



BRITISH PIE WEEK



Whole shortcrust pastry pies, served with your choice of creamy mash or skin-on chips, broccoli, carrots & garden peas and red wine gravy

PIE TASTER 15.50

Three mini Cheddar cheese & onion, chicken & ham and steak & ale pies

CHEESE, LEEK & POTATO PIE 13.75

Cheddar cheese, creamy leek and potato filling, ${\bf V}$

CHICKEN & HAM PIE 13.75

British chicken and gammon in creamy white wine sauce

LAMB & MINT PIE 13.95

Diced lamb in a rich minted gravy

STEAK, ALE & HORSERADISH PIE 13.75

Diced beef steak in a rich ale and horseradish gravy

SPICED BUTTERNUT PIE 13.75

Medium-spiced curried butternut squash, Ve

SOMETHING SWEET?

Whole sweet shortcrust pies served with custard or vanilla ice cream, **Vea**

BRAMLEY APPLE PIE 6.75 BLACK CHERRY PIE 6.75