

PIE & PUDDING WEEKEND

All served with seasonal vegetables, gravy and a choice of chips or mash potatoes, unless otherwise stated

MAINS

Venison & Red Wine Pie £18.50

A delicious and hearty venison & red wine pie topped with a suet crust (DFa, G, Ce)

Steak & Kidney

Suet Pudding £17.50
(DFa, G)

Mushrooms, Chesnut & Thyme Pithivier £14.50

A French puff pastry pie with a sunbeam pattern (VEa, GF, N, S)

Vegetable Samosa Pie £14.50

A vegetable samosa in a pie! Served with salad raita and fries (DFa, E, G, Mk)

Smoked fish pie topped with cheddar mash £18.50

(GF, Mk)

Chicken, Bacon & Leek Suet Pudding £17.50

(G, Mk)

Wash it Down! with some award winning ales

"Landlord" ABV 4.3% - Timothy Taylors (Yorkshire)

The drinkers' favourite, a classic pale ale with a complex citrus and hoppy aroma.

"Ernest" ABV 4.0% - Oakham Ales (Peterborough)

Expect complex flavours and predominantly fruity notes of apricot, citrus and spice from this UK single varietal.

"Hoppily Ever After" ABV 3.8% - Magpie Brewery (Nottigham)

Session ale hopped with British Endeavour for a light aromatic flavour. As the name suggests, its a hoppy one.

PUDDINGS

Cookie-topped cheesecake pie £8

A New York style cheesecake with a cookie top! (G, S, Mk)

Blackberry & Apple Pie £7.50

Served with custard or ice cream (G, Mk)

Banoffee Pie £7.50

(GF, Mk)