

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. Vee- 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

Our traditional shortcrust British pies are handcrafted with the finest British meat. Served with tenderstem broccoli & red wine jus and your choice of buttery mashed potato or chunky chips

Steak & Guinness 17.00

Turkey & Ham Hock 16.50

Steak & Devon Blue 16.95

Chicken, Wild Mushroom & Truffle 16.50

Chicken, Ham Hock & Leek 16.95

Spiced Cauliflower & Lentil Pie 16.25 (VE)



SOMETHING SWEET?

Our whole pies are served with your choice of clotted cream ice cream or vanilla custard, V/Vea

BRAMLEY APPLE PIE 7.25

BLACK CHERRY PIE 7.25