

PIE NIGHT

#2

Served **5-9pm**. All of our individually-crafted pies are deep-filled and fully cased in our own shortcrust pastry. They are then cooked to order, so please allow up to 20 minutes while they are baked to perfection.

Lamb & Mint Pie

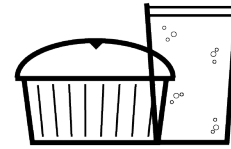
Tender lamb cooked in mint and red wine gravy with silverskin onions

Turkey, Leek & Cider Pie

Delightfully tender turkey with braised leeks in a cider and cream sauce

Curried Cauliflower Pie

Roasted cauliflower, chickpeas and sweet potato in a homemade curry sauce



A pie, your choice of mash or chips and roasted root veg or buttered greens, plus a beer or soft drink

16.00

**SOMETHING
SWEET...**

Lemon Curd Pie 6.50

A short pastry base filled with lemon curd and topped with meringue. Hand-crafted by our in-house team of bakers.

Fruit Pie & Custard 6.50

A deliciously sweet fruity filling, fully encased in our own shortcrust pastry - ask your server for this week's flavour.

Pear Tarte Tatin 6.50

A gooey caramelized upside-down tart with a flaky pastry crust. Hand-crafted by our in-house team of bakers.