
PIE HOUSE

While we still serve our classic menu, we are also a speciality pie house, with a dedicated menu bringing you the best seasonal recipes. All our pies are served with mashed potato, seasonal greens and honey-roasted carrots.

VENISON, MUSHROOM & RED WINE PIE

Slow-cooked venison simmered in red wine with woodland mushrooms, encased in a herb pastry.

CHUNKY PICALILLI & PULLED HAM HOCK PIE

Encased in shortcrust pastry.

CHICKEN, BUTTER BEAN & BACON PIE

Cooked in a rich cream sauce, encased in shortcrust pastry.

SWEET POTATO & GOAT'S CHEESE PIE (V)

Cooked in a rich cream sauce, encased in shortcrust pastry.

FISH PIE[▲]

Topped with parsley and mature Cheddar cheese mash. Not served with gravy.

BEEF & STILTON PIE[▲]

Encased in a mature Cheddar cheese suet pastry.

PULLED LAMB SHEPHERD'S PIE[▲]

Slow-cooked pulled lamb topped with parsley mash.

BEEF & RED WINE PIE

Tender beef cooked in a rich red wine sauce with baby onions, topped with puff pastry.

PULLED LAMB HOT POT PIE[▲]

Slow-cooked pulled lamb topped with sliced potatoes and oven baked.

HAM HOCK & PARSLEY LIQUOR PIE

Ham hock cooked in parsley liquor, topped with puff pastry.

SMOKED CHEDDAR PIE (V)

Encased in a vegetarian suet pastry.

SLOW-COOKED STEAK, AMBER ALE & MUSHROOM PIE

Encased in shortcrust pastry.

CHICKEN, HAM HOCK & CHEESE PIE

Encased in shortcrust pastry with a puff pastry lid.

SHEPHERD'S PIE[▲]

Encased in shortcrust pastry with a puff pastry lid.



ALE & GIN
ESTABLISHMENTS
SINCE 1873

All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order. Dishes containing fish may contain small bones. ^{*} Contains nuts. [▲] Contains alcohol. (V) = made with vegetarian ingredients, however some of our preparation and cooking methods could affect this. If you require more information, please ask your server. (VE) = made with vegan ingredients; however, some of our preparation and cooking methods could affect this. If you require more information, please ask your server. Where table service is offered, a discretionary service charge of 10% may be added. † Payments are made to the Royal National Lifeboat Institution (RNLI) Ltd which pays all its taxable profits to the RNLI, charity registered in England, charity number 209603 and Scotland (SC037736) and registered charity number 20003326 in the Republic of Ireland.