
PIE HOUSE

We're masters of the good old traditional British pie, after all, we have been serving them here for years. Warming, hearty and packed full of fresh ingredients, each one's a masterpiece. All our pies are served with mashed potato, seasonal greens and honey-roasted carrots.

SLOW COOKED LAMB SHANK

Topped with puff pastry.

CHICKEN, CHORIZO & CIDER PIE

Encased in shortcrust pastry with a puff pastry lid.

HUNTER'S CHICKEN PIE

On a shortcrust pastry base with crispy bacon crumble topping, served with triple cooked chips.

POTATO, SPINACH AND SMOKED CHEDDAR PIE (V)

Encased in a vegetarian suet and puff pastry lid.

GOAT'S CHEESE AND BEETROOT TART

Shortcrust pastry base filled with a rich goat's cheese and beetroot chutney, topped with parsley herb crumb, served with English herb oil dressed salad.

CHUNKY PICCALILLI, PULLED HAM HOCK & PARSLEY LIQUOR PIE

Encased in shortcrust pastry.

SHEPHERD'S PIE

Topped with English herb oil mash, served with seasonal greens and honey-roasted carrots.



ALE & GIN
ESTABLISHMENTS
SINCE 1873

All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present, and our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food and drink is available upon request. Dishes containing fish may contain small bones. *Contains alcohol or uses alcohol as part of the cooking process, please ask a member of staff for further information. A discretionary service charge of 10% will be added to parties of 6 or more. (V) = made with vegetarian ingredients, however, some of our preparation and cooking methods could affect this.