Wednesday Pie Night Menu (27th August)

Whitebait on a bed of rocket with tartare sauce & wedge of lemon £5.95

Potato Skins. Deep fried skins tossed with parmesan & truffle with a mayonnaise dip £5.95

Maíns

Pigeon, Venison & Port. Encased in shortcrust pastry. Accompanied with buttery mash or triple cooked hand cut chips. Garden peas or mushy peas & chefs' meat gravy

Beef Brisket, Ale & Root Veg. Encased in shortcrust pastry. Accompanied with buttery mash or triple cooked hand cut chips. Garden peas or mushy peas & chefs' meat gravy £15.95

Chicken, Wild Mushroom & Parmesan. Encased in shortcrust pastry accompanied with buttery mash or triple cooked hand cut chips. Garden peas or mushy peas & chefs' meat gravy £15.95

Quorn Mince & Root Veg. Encased in shortcrust pastry. Accompanied with triple cooked chips or buttery mash. Garden or mushy peas & vegetarian gravy £15.95

Gluten free pastry can be made if ordered before 10am on the Wednesday Morning

Whitby Scampi. Scampi with triple cooked chips, garden peas, tartare sauce & wedge of lemon £15.95

Desserts

Crumble of the day with custard, cream or ice-cream £6.95

Peanut & Chocolate Brownie Sundae. Pieces of peanut chocolate brownie with ice-cream topped with whipped cream & chocolate sauce £6.95

Chocolate Fudge Cake with custard, cream or ice-cream £6.95

FOOD ALLERGY OR INTOLERANCE ADVICE

If you have a food allergy, intolerance or coeliac disease please speak to a member of staff about the ingredients in our food & drink before you order.

Thank You 🙂

