



Pies and Puddings

OUR PIES AND PUDDINGS ARE HAND CRAFTED USING LOCALLY SOURCED BRITISH PRODUCE

Meat from Aubrey Allen • Fish from Chamberlain Thelwell • Vegetables from New Covent Garden

All available to order hot and ready to eat, or cold with cooking instructions

JACOB'S LADDER SHORT RIB, STOUT AND STICHELTON

Beef gravy

CURRIED MUTTON AND BLACK ONION SEED STEAK

Lamb gravy

ROAST CHICKEN, TRUFFLE AND CHESTNUT MUSHROOM

Chicken gravy

SMOKED HADDOCK, PARMESAN AND CHIVE

White wine cream sauce

ROAST SQUASH, KALE, GOAT'S CHEESE AND PINE NUT

Chicken gravy, white wine cream sauce

All pies served with buttery mashed potato, English peas and heritage carrots



STICKY TOFFEE PUDDING

Butterscotch sauce, vanilla custard

BREAD AND BUTTER PUDDING

Brioche and chocolate, Gran Marnier sauce

YORKSHIRE RHUBARB CRUMBLE

Oat, honey and nut crumble, cardamom custard

Pies	15
Puddings	10
Pie and pudding	22
Beer	8
Pie, pudding and beer	26