



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 (V)

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

Regrettably, our pies are not suitable for gluten free, dairy free or halal diets

Beers and Wine

OUR WINES ARE FROM OUR SISTER VINEYARD AND BOUTIQUE WINERY BOUCHARD FINLAYSON

MEANTIME PALE ALE

British and American hops combined, to produce easy drinking with lots of citrus flavour

ROBINSON'S OLD TOM ALE

Rich, malty and warming, with bitter hops and aromas of dark fruit

LONDON PRIDE

Rich, smooth and elegant, with a clean finish with balanced bitterness



WALKER BAY SAUVIGNON BLANC

A tropically toned white wine with detailed layers of fig, grapefruit, passionfruit and a touch of lemon curd

25

CROCODILE'S LAIR CHARDONNAY

Sleek and refined white wine, with notes of white peach, nectarine and pear

30

GALPIN PEAK PINOT NOIR

Complex cherry and dark berry tones in a lingering red wine

30

HANNIBAL

A long, complex red wine with supple dried cherry, blackberry and savoury notes

25

