

# FOR THE BAR

SERVED 12:00-22:00

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## FROM THE PIE MAN

PORK PIE | 6

HUNTSMAN PIE | 6

*all served with homemade piccalilli & 'hot stuff'*

PIE & LIQUOR | 15

buttered mash, liquor sauce, chilli  
vinager

CRISPY PORK BELLY BITES | 8

*homemade BBQ sauce (ngo)*

SCOTCH EGG OF THE DAY | 6 each

CHEESE FOR 2 | 17

*weekly cheese, truffle, red onion jam &  
La Fromagerie Crackers (ngo)*

CHICKEN CAESAR SALAD | 15

*baby gem, garlic croutons, anchovies, boiled egg,  
thick-cut bacon (ngo)*

BONE MARROW | 12

*farmhouse toast (ngo)*

CORN ON THE COB | 8

*cilantro & lime butter (ngo)*

HAM HOCK SARNIE | 12

*English mustard, mature cheddar, cherry tomato,  
farmhouse bread, vegetable crisps*

ROAST SIRLOIN OF BEEF SARNIE | 14

*horseradish crème fraîche, wild arugula,  
farmhouse bread, vegetable crisps*

SALT BEEF BAGEL | 9

everything bagel, American honey mustard,  
available 07:30 - 23:00

HADDOCK & TRIPLE COOKED CHIPS | 19

*pea puree, homemade sauces, charred lemon*

# THE PIE MAN

## at THE RUGBY TAVERN

served 12:00 - 21:00

### TO START

STEAK TARTARE | 17  
salt cured truffle  
egg yolk (ngo)

CRAB ON TOAST | 10  
watercress salad, lemon oil

PICKLED BEETROOT  
CARPACCIO | 9  
citrus dressing (ngo)

DUCK LIVER PARFAIT | 15  
farmhouse bread,  
homemade butter  
selection

BEETROOT CURED  
SALMON | 13  
lemon crème fraiche (ngo)

BONE MARROW | 12  
farmhouse toast

### PIES

#### FOR THE TABLE

STEAK & GUINNESS | 60

CHICKEN, HAM HOCK & LEEK | 55

‘PROPER’ BEEF WELLINGTON  
*priced at market rate*

*all served with buttered mash,  
seasonal greens, roots & jus*

*recommended for 4 people*

STEAK & GUINNESS | 19

STEAK & BONE MARROW | 19

CHICKEN & CHESTNUT MUSHROOM | 18

CHICKEN, HAM HOCK & LEEK | 18

LAMB, MINT & PEA | 19

*all served with buttered mash,  
seasonal greens, roots & jus*

SEAFOOD PIE | 23

*haddock, prawns & crab, shorterust  
pastry, ‘proper’ curry sauce, pea &  
samphire puree*

PIE & LIQUOR | 15

*buttered mash, liquor sauce, chilli vinager*

CHARRED CAULIFLOWER, BUTTERNUT  
SQUASH & HERITAGE CARROT (ng) | 17  
*cauliflower & potato puree, veg jus*

#### SIDE PLATES

BLUE CHEESE MUSHROOM | 5

CAESAR WEDGE (ng) | 6

CAULIFLOWER CHEESE | 7

CREAMED LEEKS | 6

CREAMED SPINACH | 8

DAUPHINOISE POTATOES | 9

HONEY ROASTED HERITAGE CARROTS | 6

SEASONAL GREENS (ng,veo) | 6

TRIPLE COOKED CHIPS (ngo) | 6

#### DESSERT

SEASONAL CRUMBLE | 9

CREME BRULEÉ | 9

CHOCOLATE COFFEE SPONGE | 9

ENGLISH TRIFLE | 9

# THE PIE MAN ON A SUNDAY

served 12:00 - 18:00

## TO START

STEAK TARTARE | 17  
salt cured truffle  
egg yolk (ngo)

CRAB ON TOAST | 10  
watercress salad, lemon  
oil

PICKLED BEETROOT  
CARPACCIO | 9  
citrus dressing (ngo)

DUCK LIVER PARFAIT | 15  
farmhouse bread,  
homemade butter  
selection

BEETROOT CURED  
SALMON | 13  
lemon crème fraiche (ngo)

BONE MARROW | 12  
farmhouse bread

## PIES

### SUNDAY TABLE

'PROPER' BEEF WELLINGTON  
*priced at market rate*

STEAK & GUINNESS PIE | 60

CHICKEN, HAM HOCK & LEEK | 55  
*recommended for 4 people*

SIRLOIN OF BEEF | 27

CRISPY PORK BELLY | 24

*all served with confit garlic & duck  
fat roast potatoes, seasonal greens,  
honey & nutmeg root veg, Yorkshire  
pudding, creamed leeks & jus*

STEAK & GUINNESS | 19

STEAK & BONE MARROW | 19

CHICKEN & CHESTNUT MUSHROOM | 18

CHICKEN, HAM HOCK & LEEK | 18

LAMB, MINT & PEA | 19

*all served with buttered mash, seasonal  
greens, roots & jus*

SEAFOOD PIE | 23

*smoked haddock, salmon & cod,  
shortcrust pastry, 'proper' curry sauce,  
pea & samphire puree*

PIE & LIQUOR | 15

*buttered mash, liquor sauce*

CHARRED CAULIFLOWER, BUTTERNUT  
SQUASH & HERITAGE CARROT (gf) | 17  
*cauliflower & potato puree, veg jus*

## SIDE PLATES

CAULIFLOWER CHEESE | 7

CREAMED LEEKS | 6

CONFIT GARLIC & DUCK FAT ROASTED  
POTATOES | 7

CREAMED SPINACH | 8

DAUPHINOISE POTATOES | 9

HONEY ROASTED  
HERITAGE CARROTS | 6

v - vegetarian, ve - vegan, ng - non gluten, ngo - non gluten option

Nuts, allergies and dietary requirements: We regret we cannot guarantee any of our food is totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu. A discretionary service charge of 12.5% will be added to your bill. Please let a member of our team know, should you wish for this to be removed.

# BREAKFAST

SERVED 07:30-11:30 DAILY

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## FULL ENGLISH | 14

*sausage of the week, thick-cut bacon, hash browns, black pudding, vine tomato, chestnut mushroom, free-range eggs, baked beans, farmhouse toast, homemade brown & tomato sauce*

## SARNIE | 7

*sausage of the week OR thick-cut smoked bacon, homemade brown or tomato sauce  
add egg | 3*

## HOLLANDAISE

ham hock | 11

beetroot cured salmon | 13

spinach | 10

## MUSHROOMS ON TOAST | 12

*wild mushrooms, stilton, garlic confit, farmhouse toast*

## CARNIVORE | 21

*6oz rump steak, sausage of the week, thick-cut bacon, free-range eggs - your way*

## AVO ON TOAST | 14

*smashed avocado, fresh chilli, crumbled feta, lime*

## SALT BEEF BAGEL | 14

*everything bagel, American honey mustard  
available 07:30-23:00*

## BEETROOT CURED SALMON BAGEL | 14

*lemon creme fraiche, dill, capers*

## RINKOFF BAKERY PASTRIES | 3.5