

MAIN MEALS

Homemade Beef Lasagne	15.95
Egg pasta lasagne, served with ciabatta garlic bread, salad and Anchor coleslaw.	
Classic Beef Bourguignon	18.95
Tender pieces of beef in a rich red wine gravy. Served with champ mash and green beans.	
Chilli con Carne	15.95
Medium heat blend of rich & meaty, homemade ground beef chilli, served with wild & basmati rice, fresh pico de Gallo, tortilla chips and sour cream.	
Faggots	18.95
Two large and succulent tender pork faggots, in a rich onion gravy. Served with champ mash, garden peas & carrots	
Cumberland Sausage & Mash	14.95
Locally sourced meaty Cumberland sausages (3), Served with champ mash, garden peas, carrots and a rich gravy. GLUTEN FREE PORK Sausages and gravy available.	
Vegan Sausage & Mash	14.95
Vegan sausages (3), Served with champ mash, garden peas, carrots and a rich vegan gravy.	
Ham, Egg and Chips	14.95
Hand sliced honey roast ham, with two fried eggs, chips, salad and Anchor coleslaw	
Fillets of Chicken Breast	14.95
Tender chicken breast fillets in a crispy, light southern style fried coating, with chips, salad and Anchor coleslaw. Served with a dipping side of Bourbon BBQ sauce.	
Chicken Caesar Salad	14.95
Cajun chicken breast served on a crisp bed of Cos lettuce with oven baked garlic croutons,	

Pie Corner - "Piefection" Real Pies, not just a pastry top! all £16.95

All the pies, except the vegan pie, are encased in buttery shortcrust pastry and served with a choice of chips or champ mash, garden peas, carrots and rich gravy
STEAK & ALE - tender pieces of organic, hand-cut, 28 day matured steak, slow cooked with lashings of local craft porte ale in a rich gravy.

CHICKEN, HAM & LEEK - Rich, creamy Chicken, Ham & Leek pie adding buttered leeks to a white wine sauce, with herbs and whole grain mustard.

STEAK & KIDNEY - Simmered slowly in a rich red wine and dark beef stock gravy, our organic, hand-cut, 28 day matured steak and ox kidney pair up for the perfect combination.

SQUASH, SPINACH AND VEGAN FETA - Plant- based shortening and pastry enriched with soya milk and Unami gives this vegan pie a greater depth of flavour with perfect balance of crisp pastry and slight chewiness. Served with a rich vegan gravy.

PIE OF THE WEEK - Please ask about this weeks special pie.