

## *Wednesday Pie Night Menu (10th December)*

### *Starters*

Sharing Brie Fondue. Accompanied with winter spiced honey, toasted seeds & ciabatta  
**£12.95**

Potato Skins. Skins tossed in madras seasoning with a garlic mayonnaise **£5.95**

Whitebait. Deep fried whitebait on a bed of rocket with tartare sauce **£5.95**

### *Mains*

Turkey, Pigs in Blankets & Brie. Encased in shortcrust pastry. Accompanied with buttery mash or triple cooked hand cut chips. Garden peas or mushy peas & chefs' meat gravy  
**£15.95**

Steak, 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, Leek & Garlic. Encased in shortcrust pastry accompanied with buttery mash or triple cooked hand cut chips. Garden peas or mushy peas & chefs' meat gravy  
**£15.95**

Curried Cauliflower & Lentil. 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**

Chefs' Classic Banana Split. Banana with ice-cream, cream, fresh berries & 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 😊

**We do not add a service charge to your bill**