

## **Pie Menu – Served daily**

**£14.00 each**

All served with root mash, braised cabbage, seasonal greens and a  
gravy

### **Breton chicken**

Red Tractor assured chicken & outdoor reared gammon. Apples and  
onions with cider. In a grain mustard parsley sauce, it's an orchard in  
a pie.

### **Aberdeen Angus shin of beef**

In red wine with root vegetables, roasted garlic, thyme & molasses.  
Finished with Madeira.

### **Slow cooked Cotswold venison**

Wild venison marinated in cider with pearl onions, mushrooms, roast  
garlic, herbs & redcurrant jelly. Rich and sweet.

### **Seriously cheesy golden beet & bean (V)**

A delicious creamy combination; golden beet, spinach and butter  
beans in a tangy parsley & cheddar cream.

### **Tartiflette**

Outdoor reared gammon with potatoes, cheese & parsley. In a  
roasted garlic & parsley cream.

### **Wild boar & chorizo**

With roasted red peppers, potato, beans and garlic. A combination of  
smoked paprika, juniper, molasses and orange zest provide a riot of  
bold flavours.

All our food is made fresh and cooked to order.  
Please advise our staff of any food allergies or intolerances when ordering your meal.