

# sunday pie night menu



## small plates/starters

Marks Cotswolds sourdough bread & butter (v) [2,7]	4.5
Padrón peppers with Maldon sea salt (v, ve, gf) [no allergens]	4.5
Queen pitted Gordal olives (v, ve, gf) [no allergens]	4.5
Kimchi (spiced napa cabbage) [3,5]	4.5
Garlic & Cheddar stuffed Portobello mushroom with Sundried Tomato (v) [7,14]	8.2
Crispy Fried Chicken in Honey Soy Sesame Glaze with Kimchi [2,3,5,12,13]	8.5
Crispy Pork & Chive Gyoza with zingy dip [2,8,13]	8.5
Sesame Prawn Toast on Marks Sourdough with Sweet Chilli dip [2,3,4,12]	8.5
Crab Claw & Atlantic Prawn cocktail with Marie Rose Sauce [2,3,4]	9.2

## full crusted pies

All served with Chips, Fries or Mash, garden peas and lashings of gravy

Steak and Ale pie [2,7]	17.5
Free range Chicken and Mushroom pie [2,7]	17.5
Steak and Stilton Cheese Pie [2,7]	17.5
Goats' Cheese with Sweet Potato and Spinach pie (v) [2,7]	17.5
Portobello and Chestnut Mushroom, Asparagus, and white wine pie (v) [2,7,9]	17.5
Steak and Ale gluten free pie (gf) [7]	17.5

## desserts

Sticky Toffee Pudding with Vanilla Ice Cream [2,4,7]	8.5
Crème Brûlée [4,7]	8.0
Gin & Tonic Sorbet (alcoholic) [no allergens]	8.0
Affogato a la Café with Disaronno (alcoholic) [2]	8.5
Ice Cream (Strawberry or Vanilla) [7]	4.5

## children under 12

Chicken Milanese with Chips and Peas [2,4,7]	9
Wholetail Scampi with Chips and Peas [2,3,4]	9



### Allergen information

[1]Celery [2]Gluten [3]Crustaceans [4]Eggs [5]Fish [6]Lupin [7]Milk [8]Molluscs [9]Mustard [10]Nuts [11]Peanuts [12]Sesame [13]Soya [14]Sulphates

All our food is prepared in a kitchen where nuts, gluten, and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces, as all menu items are produced in the same kitchen.

A discretionary 12.5% service will be added to your bill, this is of course optional.