

Pie & Ale Week

5th March to 13th March 2010

Smaller pies

- Crab, crayfish and prawn Thermidor vol au vent.** £6.25
The vol au vent, star of a thousand 70's Hostess Trolleys, makes a welcome comeback with a carnival of crustacea.
- Goat's cheese, roast garlic and sweet potato filo parcel** £4.95
Not only will this make you live longer than you otherwise would, it is delicious to eat, wholesome to digest, and is fundamentally satisfying. Feel-good food.
- Pork, smoked bacon and egg pie with homamde piccallili** £5.75
Feeling slightly stressed? It's time to turn to pork, smoked bacon and egg pie for a culinary comfort blanket.

Lighter pies

- Hand-raised venison and game pie with apple and celery salad** £7.95
Just to clear something up, it's the pie that's hand-raised, not the venison.
- Welsh Oggie with homemade Piccalilli** £7.95
This beef and potato pasty forms the basis of a timeless and completely meaningless rugby chant, where the name of the pasty is chanted in between responses of Oy! Oy! Oy! That's the glory of rugby.

Main course pies

- Rabbit and crab stargazey pie** £12.95
Named after a somewhat gothic dish from Mousehole in Cornwall, where pilchards' heads poke through the pie crust, gazing at the stars. This version features the surf and turf combo of crab and rabbit, which works a treat.
- Chicken, leek and mushroom pie with proper chips and mushy peas** £11.25
Chicken, leek and mushroom is a truly classic symphony of counterpoint and harmony.
- Cheese, potato and onion pie with apple and celery salad and chutney** £9.50
Sharing the same gene pool as a well known Walkers crisp, cheese, potato and onion were made for each other.
- Steak and kidney suet pudding with horseradish mash and green beans** £11.95
British to the bottom of its little suet socks.
- Chilli beef pie with a cornmeal crust, sweet potato wedges, soured cream and salsa** £9.50
A spicy beef pie which dances a samba on your tastebuds.
- Sheperds pie with sticky red cabbage** £10.95
Cottage pie is made with beef, whereas Shepherds' pie is made with the fruit of their labours.
- Fish pie for two, with saute peas and bacon** £24.50
Greater love hath no man that he share his pie.....
- Cumberland sausage, baked bean and mashed potato pie with green vegetables** £9.95
A hearty countryman's pie - or rather, a countryman's hearty pie. Best eaten while wearing sturdy brogues.
- Lamb Wellington with fondant potatoes and red wine and rosemary gravy** £15.95
Named after the inventor of the eponymous waterproof galosh, this will warm your cockles.

Sweetie pies

- Lemon meringue pie with raspberry sauce** £5.25
Pair this with the vol au vent for a nostalgic meander through the seventies, only better.
- Banoffee pie with caramelized banana** £5.25
Apparantly Mrs Thatcher's favourite pud. Will sales plummet or soar? Vote here.
- Chocolate and pecan pie with honeycomb cream** £5.25
It is difficult to think of anything but pleasant thoughts whilst eating chocolate and pecan pie.
- Deep plate apple pie with custard** £5.25
One of Mrs Beeton's classics. Welcome to the church of Granny's cooking, and pull up a pew.