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VERA'S PIE NIGHT

Saturday 21st March

Bookings taken from 6pm, last booking at 8.30pm

Shortcrust Pastry Pies

Choose from:

Chicken, Mushroom & Tarragon Pie £17.95

chicken breast & mushroom in a tarragon & white wine sauce

Beef & Blue Cheese Pie £17.95

slow cooked beef & stilton in a rich gravy

Steak & Stout Pie £17.95

slow cooked beef in a rich Guinness gravy (dfa)

Steak & Kidney Pie £17.95

slow cooked beef & kidney in a rich gravy (dfa) (gfa)

Fish Pie £18.95

smoked haddock, salmon & cod in a white sauce (gfa)

Chicken & Chorizo Pie £17.95

chicken breast & chorizo in a rich tomato sauce (gfa)

Lamb & Mint Pie £18.95

slow cooked lamb in a rich minty gravy (dfa) (gfa)

Squash, Spinach & Feta Pie £14.95

roasted butternut squash, spinach & feta (dfa) (v) (vea)



Our pies are packed full of filling & will be served with your choice of
Creamy Mashed Potato or Chunky Chips
Mushy or Garden Peas

Sides

Honey roasted carrots (gf) (v) £3.25

Buttered savoy cabbage & bacon (gf) £3.75

Cauliflower cheese (gf) £3.75

Homemade Desserts £7.95 (V)

Choose from:



Banoffee Pie (gfa)

Cherry Pie (df) (ve)

Key Lime Pie (gfa)

Nutella Cookie Pie

Apple & Rhubarb Pie (df) (ve)



Desserts can be served with your choice of custard, cream or ice cream
Dairy free / vegan cream & ice cream available

Meat will be from local multi award winning butcher, Swannington Farm to Fork

BOOKING - 01692 583971

To enable us to plan for this event pre-orders & a £10 per person deposit will be required

(df) – dairy free, (dfa) – dairy free available, (gf) – gluten free, (gfa) – gluten free available, (v) - vegetarian, (ve) – vegan, , (vea) – vegan available
Please be aware our food is prepared in an environment where all allergens are present