

Luxury Pie Night

Enjoy one of our gourmet pies with a glass of wine

22.95

Braised Norfolk chicken & bacon pot pie, leek and tarragon cream sauce, all butter puff pastry lid, buttered mash, beef fat roasted carrot, chicken and Madeira jus

Venison cottage pie, rich braised venison shoulder, smoked bacon, roasted beef fat carrot, sage, juniper gf

Luxury Fish Pie, lobster mornay sauce, Clarence Court rich yolk egg, topped with Duchess potatoes gf

From the Bar

Enjoy with a medium glass of one of our sommelier selected wines

Finca Valero Tempranillo Garnacha | a smooth easy drink red with black fruit flavours and a hint of spice

Finca Valero Macabeo | a fruity white with refreshing notes of peach and apple notes and a fresh acidity on the finish

Miraflores Rosé, Domaine Lafage | juicy, with pure strawberry, citrus and orange peel flavours

Something Special

Delve into our cellars and upgrade your choice of wine to one of our hand selected favourites

	<i>175ml</i>
Catena, Vista Flores, Malbec	<i>£5 supplement</i>
Spy Valley, Sauvignon Blanc	<i>£5 supplement</i>
Azure Rosé Mirabeau, Provence	<i>£5 supplement</i>

v = vegetarian ve = vegan gf = gluten free
*ve = can be adapted to vegan on request *gf = can be adapted to gluten free on request

Additional dietary and allergen information is available from a member of the team.
A discretionary service charge of 12.5% is applied to your bill which goes directly to our colleagues.