

# ‘A LIFE OF PIE’

As homage to Head-Chef Jose Lopez's love of the British Pie we have selected a menu showcasing some of our favourite ingredients from our favourite British producers.

HAND-RAISED, OLD SPOT PORK PIE  
HOME-MADE PICCALILLI

7.50

*Recommended with a bottle of Five Points Pale Ale – 5.25*

HEYWOOD FARM CHICKEN & MUSHROOM PIE  
MASHED POTATO

18.50

*Recommended with a bottle of Schiehallion – 5.25*

PATERNOSTER FISH PIE,  
MASHED POTATO, MONTGOMERY CRUMB, BUTTERED  
GREENS

18.50

*Recommended with a bottle of Schiehallion – 5.25*

ABERDEEN ANGUS CROSS  
STEAK & KIDNEY PUDDING, BUTTERED GREENS

19.50

*Recommended with a bottle of Brickfield Brown Ale – 5.25*

BRAMLEY APPLE & BLACKBERRY PIE,  
VANILLA ICE CREAM

7.50

*Recommended with a pint of Aspoll cider – 5.00*

ENJOY EITHER MAIN COURSE  
WITH THE RECOMMENDED BOTTLE OF BRITISH BEER  
20.00