

Our Pies

Below you can see our selection of pies and sausages; please follow the steps and choose your potatoes and gravy, before ordering at the bar.

Step 1 - Choose your pie

Only £10.20

Raven Ale Pie

(Made especially for us by Pieminister using Raven Ale)
West Country beef, onions, carrots, Raven Ale, green peppercorns and thyme
(contains mustard)

Steak and Blue

Gravy soaked chunks of slow cooked British steak with tangy Devon blue cheese.

Free Ranger Pie

Free range British chicken and hand-reared ham hock with leek and West Country cheese
(contains mustard)

Kevin Vegan

Mushroom, tomato & red wine pie with baby onions and thyme.

Fungi Chicken Pie

Free range British chicken, chestnut and field mushrooms cooked in a creamy white sauce

Heidi Pie

(Topped with sesame seeds)
Goat's cheese, sweet potato, spinach, red onion and roasted garlic



Or choose your sausages


Ruby & White's Pork and Leek Sausages 

OR

Bartlett's Beef & Raven Ale



Step 2 - Choose your potatoes

Homemade Chunky Chips   *OR*

Buttery Mustard Mash 

Add cheese to your chips or mash for 80p


Add Mushy Peas


 or Bread 

Only £1.80

Step 3 - Choose your gravy

Raven Ale and red onion *OR*



Red wine and thyme  *OR*

Sage and onion 

 Vegetarian  Vegan  Gluten Free  Dairy Free

Not Pies


Ploughman's Lunch £10.20



Cheddar, Red Leicester and Somerset Brie. Served with salad, pickles and wholemeal bread or chips.  

Olives, Hummus & Salsa £6.50

Served with toasted pitta wedges. 


Smoked Trout Terrine £10.20



Smoked Trout, cream cheese, Lemon and pepper. Served with salad, bread and butter or chips. 

Soup of the day £6.50  



Served with bread and butter or chips, please see the board for today's soup.


Side Dishes



Extra mash or 



side salad £3.50  

Chunky Chips £3.50  



Cheesy Chips £4.00  

Cajun Seasoning 50p 

Crispy Shallots 50p  

Grated Cheese 80p  

Honey Roast Vegetables £3.50

Parsnips, carrots and squash, slow roasted with honey, herbs and olive oil.  

Add Mushy Peas

or Bread  

Only £1.80

Guest Pies

Lady Baa Baa

British Lamb, red wine, root vegetables and rosemary pie.

Wild Shroom 

A wild mushroom and asparagus pie in a creamy white wine sauce.

Gluten Free Heidi  

Somerset goat's cheese, sweet potato, spinach and red onion.

Fandango

Free-range British Chicken, Chorizo, Olives and Butter beans.

Guest Pies, "Not Pies"
Side Dishes

Puddings

All served with a choice of custard or Ice Cream

£5.00

Sticky Toffee Pudding ✓

A toffee sponge with toffee chunks smothered in toffee sauce.

Bramley Apple Crumble ✓

Traditional Bramley apples with a crumble topping.

Almond and Toblerone Chocolate Tarta

A rich chocolate mousse on an almond base, topped with Toblerone pieces and smothered in milk chocolate.

Wine List

Red

Merlot, France - £5.00 175ml.

£6.20 250ml.

£18.00 btl.

Malbec, Argentina - £5.40 175ml.

£7.00 250ml.

£19.00 btl.

Shiraz, Australia - £5.40 175ml.

£7.00 250ml.

£19.00 btl.

Rosé

Zinfandel, California - £5.00 175ml.

£6.20 250ml.

£18.00 btl.

Monastrell, Spain - £5.00 175ml.

£6.20 250ml.

£18.00 btl.

White

Sauvignon France - £5.00 175ml.

Blanc £6.20 250ml.

£18.00 btl.

Pinot Italy - £5.40 175ml.

Grigio £7.00 250ml.

£19.00 btl.

Chardonnay, Chile - £5.40 175ml.

£7.00 250ml.

£19.00 btl.

Champagne

Henriot Brut Souverain £50.00 btl.

Prosecco

Zonin

£24.00 btl.

£7.00 200ml.

Allergen Information

All pies (unless specified) contain gluten (wheat and/or barley), milk and eggs.

Mash contains butter and mustard, mushy peas contain gluten (barley).

If you have any food allergies, please inform the staff.