

# Tuesday Pie Night

Slow Cooked Shin of Beef  
Suet Pastry, Roast Celeriac,  
Red Wine, Smoked Pancetta  
?

Braised Shoulder of Lamb  
Rosemary Cobbler, Root Vegetables,  
Roast Shallot,  
Stock Gravy,  
?

Chicken Thigh & Chorizo  
Puff Pastry, Tomato Cream,  
Basil & Brie  
?

Vegetarian Wellington  
Puff Pastry, Porcini Mushrooms,  
Courgette & Goats Cheese, Vegetarian  
Gravy

ALL SERVED WITH SEASONAL  
VEGETABLES  
& HAND CUT CHIPS

*Pie & Pint\**  
*Pie & Wine\**

£13

Sides  
Onion Rings £3.00  
Bread & Oils £2.00  
Pot of Olives £1.50  
Garlic Bread £3.00  
Cheesy Garlic Ciabatta £3.50  
Garlic Green Beans £3  
Parmesan Broccoli £3.50  
Peas & Bacon £3  
Roast Hispi Cabbage £3  
Wilted Greens £3

\*Pint of Draught Beer  
[ Excludes Draught Peroni]

\*125ml Glass of Wine  
Chilean Sauvignon Blanc or  
Chilean Merlot

# Wednesday Italian Night

Homemade Meatballs  
Spiced Pork & Lamb, Fresh Tomato,  
Chilli, Gremolata  
?

Baked Macaroni  
Italian Sausage,  
Tomato & Oregano Ragout,  
Parmesan & Shallot Crust  
?

Pasta Carbonara  
Fresh Pappardelle, Smoked Pancetta,  
Garlic & Parmesan  
?

Orzotto  
Porcini Mushrooms, Courgette,  
Garlic & Lemon, Pecorino  
?

Breaded Parmesan Chicken  
Tomato Ragout, Mozzarella, Fresh Basil

*Main Course  
&  
Glass of Prosecco*

£14

A little Extra  
Garlic Bread £2.50  
Caprese Salad £3  
Bread & Olives £3.50  
Marinated Olives £2  
Broccoli & Parmesan £3.50

# Thursday Steak Night

*Order from  
the regular  
'Steak Menu'  
and get a  
drink included  
in the price\**

\*Pint of Draught Beer  
[ Excludes Draught  
Peroni]

\*125ml Glass of Wine  
Chilean Sauvignon  
Blanc or Chilean  
Merlot

All Menus :  
When multiple  
drinks are ordered  
the discount  
will be applied  
to the cheapest  
drink appropriate  
to the offer