



THE PIE LOVERS MENU

"Any Pie, Mash & Gravy £14.95... all served with seasonal vegetables"

STEP ONE - CHOOSE YOUR PIE

All our pies are encased in handcrafted, buttery shortcrust pastry (excluding Vegan Pie)

Lamb, Rosemary & Redcurrant Pie

Organically reared lamb from the Goodwood Estate cooked in a sweet piquant sauce of local red wine, rosemary & redcurrant jelly

Steak & Ale

Organically reared steak from the Goodwood Estate slow cooked in a rich gravy made with lashings of Porter Ale from Greyhound Brewery, Pulborough, West Sussex

Mushroom & Asparagus (v)

A pie designed to delight any vegetarian, packed with mushrooms, asparagus, Goodwood Estate organic cream & milk, white wine, garlic & herbs

Vegan Pie (v) (ve)

Our vegan pie is packed with aubergine, courgette, peppers, red onion, squash, sweet potato, spinach & vegan feta all in a tasty tomato & chilli sauce. The pastry is made with vegan margarine & soya milk

STEP TWO - CHOOSE YOUR MASH

Each order of mash is freshly prepared using the finest potatoes

Classic: mash with milk & butter (v) (gf)

Mustard: mash with wholegrain mustard (v)

Sweet Potato Mash: simply cooked in olive oil (v) (ve) (gf)

STEP THREE - CHOOSE YOUR GRAVY

Traditional (gf)

Onion (gf)

Veggie (v) (ve)

*"Don't fancy mash? We can serve our chunky chips or sweet potato fries.
Just ask your server..."*

Service Charge Not Included

All our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available. All food is cooked to order in busy times a delay may occur. All subject to availability.

All prices are inclusive of VAT. (v) Vegetarian (gf) Gluten Free (ve) Vegan