

## 'Pie and Pudding Night' (SAMPLE)

All our pies are cooked from fresh ingredients and baked to order.  
Please appreciate that it takes us time to prepare your meal.



### Nibbles and Soup While You Wait?

Soup of the day with Homemade Bread - £6

Fresh Homemade Bread £1.50

Homemade Toasted Garlic and Herb Bread - £3.50

Crisp Home Baked Grissini, Local Rapeseed Oil, Balsamic Vinegar,  
Spiced Tomato Relish £2.50

Crispy Cheese Dumplings Or Chorizo, Chilli & Beans Or Parmesan Polenta Chips  
All £2.50 per dish - order just 1 or all 3 to share!

### Tonight's Homemade Pies

Beef Shin, Stilton and Mushroom - Shortcrust Pastry Crust

Lightly Curried Turkey and Vegetable - Homemade Rough Puff

Homemade Pork, Bacon and Herb Gala Pie - Hot water Pastry, Homemade Piccalilli

Roasted Mediterranean Vegetable and Goats Cheese - Puff Pastry, Red Pepper and  
Chilli Jam

Now choose a potato side to go with your pie

Mash, New Potatoes or Triple Cooked Chips (Extra Portions available at £3.50 per portion)

Sides all at £2.75 per portion

Mushy Peas

Mixed Vegetables

Sweet Braised Red Cabbage

Mixed Salad

### Puddings

Apple and Blackberry Crumble Tart, Fresh Crème Anglaise

Lemon Meringue Pie, Homemade Ice Cream

Vanilla Pannacotta, Berry Compote

Affogato, Splash of Amaretto, Homemade Vanilla Ice-Cream, Espresso

1 Course - £13 2 Courses - £17

To Follow Aroma Coffee or Tea with The Crowns Home-made Petit Fours £3.30



----- Chef Request's -----

We are a FODMAP and Low Residue aware establishment and we believe every guest deserves to enjoy freshly made food served in abundance. If you or any of your guests have an allergy or dietary restrictions please inform us and our chefs will be happy to accommodate your needs as best we can. It is always advisable to give us advanced notice so we can be better prepared.