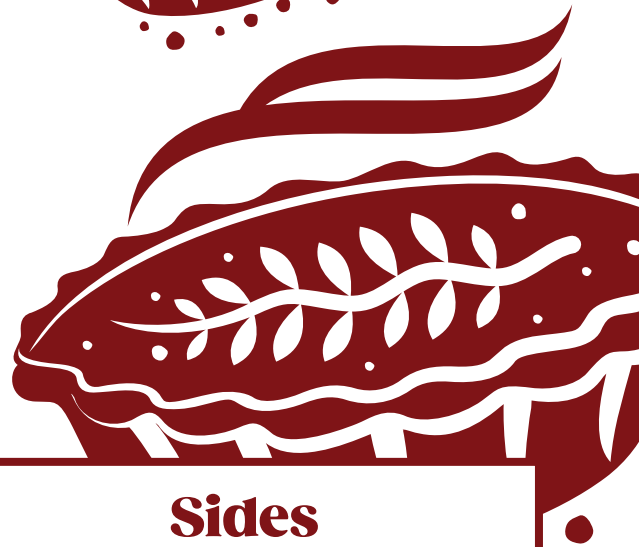


# Pies

at The Hall



## Choose your pie

(£6.95 each)

### “The Slow”

Succulent slow cooked lamb, potato, red wine and rosemary gravy, pie.

### “The Legless”

Tender steak, braised in ruby ale pie.

### “Plenty more Fish in the Sea”

Creamy salmon, smoked haddock and prawn pie enriched with a white wine sauce.

### “The Traditional”

Chicken, bacon & mushroom pie.

### “Alpine”

Sweet potato, spinach & goats cheese puff pastry pie.

### “The Forager”

Mushroom & leek pie (GF, VGN).

### “The Meaty One”

Steak & potato pie.

## Sides

(£1.50 each)

Mashed potatoes

Butter braised cabbage

Tender stem Broccoli

Roasted beetroot and butternut squash

Honey glazed Chantenay carrots

Swede and carrot mash

Hasselback Potatoes

## Gravy

Lamb gravy

Red Wine Jus

Beyond meat gravy (vegetarian)

5 a day gravy (vegan)

**Puds**  
(£4.00 each)

Apple pie, served with custard.

Banoffee pie with cream.

Caramel apple crumble with custard.