



Bake & Roast Pie Night

Friday 16th October 2026

£35 for 2 Courses

Event time – from 7pm till 10:30pm

Starters

Wild Garlic Mushrooms with Brie de Meaux served on toasted Sourdough.

Roast Pumpkin Soup served with Pumpkin Crisps & toasted Seeds

Homemade Smoked Salmon Pate with Crème Fraiche & handmade Melba Toasts

The Main Event

Famous Bake & Roast Handmade Pies served family style to your table, choose from....

Low & Slow cooked Beef in a rich Ale Gravy Pie

Chicken, Mushroom & Leek Pie in a creamy Tarragon Sauce

Classic Bake & Roast Cheese & Onion Pie

All Pies will be served with plenty of Gravy, Colcannon Mash & Roasted Carrots

**Enjoy a Dessert on the Evening for
£5.00 Supplement**

Desserts

Warm Bake & Roast Chocolate Brownie & Ice Cream

Homemade Spiced Apple Crumble with Custard, Cream or Ice Cream

Pear Frangipane Tart

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Book in and buy your tickets online.

