

SUPPER NIGHT

Pie themed supper evening \ 18th April 2019

MAIN COURSE

Beef bourguignon pie
Individual short crust pastry pie with buttered mash and garden peas

Fish pie GF
Topped with cheddar mash and seasonal greens

Shepherds pie GF
with slow braised Dartmoor lamb

Sun-blushed tomato, butternut squash & goats cheese pie
with sweet potato mash

DESSERT

Dark chocolate & brandy – brioche bread & butter pudding
with custard

Red berry Eton mess GF
with Chantilly cream

Apple crumble
with vanilla ice cream

Lemon posset GF*
with tangy lemon jelly & shortbread biscuit

Two courses £13.50