# FOX & PIE

MENU

# MAINS

# STEAK & KIDNEY PIE

Prime diced Herefordshire beef, slowly cooked with sliced lambs kidneys.

#### **BEEF & GUINNESS**

Shin of beef, onions, mushrooms and carrots poached in stout

# CHICKEN, GAMMON & LEEK

Free range Suffolk chicken and smoked ham diced, cooked with leeks, splash of white wine finished with a cream sauce

# CHICKEN & BROCCOLI in pepper sauce

Free range Suffolk chicken shredded and cooked with green peppercorns, a medium hot sauce

#### **IAMB & ROSEMARY**

Lean welsh lamb, slowly cooked with fresh rosemary, tomatoes and shallots

# **VEGETARIAN**

Seasonal roasted vegetables, cooked in their own stock

# SAVOURY SUET PUDDINGS

These are steamed in a suet pastry casing, making the outside soft and very moreish

# STEAK & KIDNEY

Braised beef and ox kidney with onions

#### I AMB & MINT

Lean cubes of lamb, gently steamed with garden mint and herbs

#### CHICKEN & LEEK

Diced breast and thigh meat steamed with leeks and carrots in stock

# STILTON & MUSHROOM

Portobello mushrooms with stilton cheese, simmered in creamy pepper sauce

# FOX & PIE

MENU

# **AFTERS**

# SPOTTED DICK

Steamed vegetable suet sponge with currants

#### TREACLE SPONGE

Steamed Victoria sponge drizzled with hot treacle

# RHUBARB CRUMBLE

Baked English rhubarb with brown sugar, breadcrumbs, and almonds

# **BREAD & BUTTER PUDDING**

Succulent sultanas, currants and cinnamon baked with egg custard and sliced bread

#### BLACKBERRY & APPLE FLAPJACK CRUMBLE

Autumn fruit simmering underneath a crunchy oat granola topping (wheat free)

#### BRAMI FY APPLE PIE

Layers of chunky cooking apple encased in butter short crust pastry

#### CHOCOLATE SPONGE

Steamed cocoa sponge covered in Belgian chocolate

# STICKY TOFFEE PUDDING

Baked Caramel Sponge covered in rich toffee sauce with toffee pieces

The above pies and puddings are on the list everyday. We have several seasonal specials, (Game may contain shot) these are listed on chalk boards. Pies are made daily, we sometimes run out. All ingredients are sourced as locally as possible, all meat products are traceable, and a list of suppliers is available.