



The Pyewipe

Starters

Crispy Pork Bon Bons with BBQ sauce - Breaded Pulled pork (df) 7.25

Creamy Garlic Mushrooms Nestled on Toast (v) – Vegan on request 7.50

Twice Baked Cheese Souffle with a Mushroom & Spinach Sauce (v) 7.95

Halloumi wrapped in Parma Ham (gf) 7.95

Prawn Cocktail with Marie Rose Sauce – served with bread and butter (gf ex. bread) 7.95

Main Course

Chicken Breast Stuffed with Stilton & Wrapped in Serrano Ham (gf) 17.50

Stilton sauce - fresh vegetables - bacon and chive mash

Sea Bass with a Chilli, Orange and Maple Dressing (df, gf) 18.95

On new potatoes, garden peas and sprouting broccoli

Slow Cooked Belly Pork (gf) 17.95

Sage & cider sauce – mash potato – crackling – chantenay carrots – sugar snaps

Roast Topside of British Beef & Yorkshire Pudding 17.95

Creamed & Rasted Potatoes – Seasonal vegetables – Gravy

Stilton and Caramelised Red Onion Tart (v) 14.95

Deep fried rocket - balsamic glaze - salad - new potatoes

Desserts

Sticky Toffee Pudding 7.75

Served with a caramel sauce and vanilla ice cream

Fresh Fruit Pavlova (gf) 7.75

With raspberry coulis

Baked White Chocolate Cheesecake 7.75

Served with vanilla ice cream and chocolate sauce

Cheese and Biscuits (gf, df, vg) 8.95

Blue Stilton, Brie 7 Dambuster Cheddar with Chutney & Pickles

Coconut Panna Cotta (gf, df, vg) 7.75

With Blueberries, coconut cream and Maple syrup

Guests with allergies and intolerances should inform a member of the team further allergen information is available on request.