

PIES classic pies by piemminister

all below pies served with creamy mash & gravy

MOO 12.00

(GF on request)
a british classic, beef steak & craft ale pie

MOO-LESS MOO (VE*) 12.00

(VE on request)
a jackfruit 'steak' craft ale & black pepper pie (VE on request)

FREE RANGER 12.00

(GF on request)
free range british chicken & ham pie with leek and thyme

WILD SHROOM 12.00

A portobello & chestnut mushroom pie with asparagus & white wine

MASH UPGRADES (ALL GF)

WHOLEGRAIN MUSTARD MASH +1.00

SPRING ONION & CHEDDAR +1.00

SIDES (ALL GF)

BUTTERED GREENS 4.00

MINTED MUSHY PEAS 3.00

vegan options available on request

PIZZA

Our pizzas are hand stretched to order, topped with San Marzano tomatoes and freshly prepared ingredients

Add Buffalo mozzarella to any pizza + £1.50

SPECIAL: CHANGES REGULARLY 10.00

please ask a member of our team

MARGHERITA (V) 9.00

Fior di latte mozzarella & fresh basil

PEPPERONI 10.00

Mozzarella & calabrian pepperoni

GOATS CHEESE (V) 10.00

Goats cheese, homemade red onion marmalade & rocket

KALAMATA OLIVE (V) 10.00

Kalamata olives, pesto genovese & parmesan

QUATTRO FORMAGGI (V) 10.00

Gorgonzola, goats cheese, mozzarella & parmesan

N'DUJA 10.00

N'duja, honey and basil

PORTOBELLO MUSHROOM (V) 10.00

Portobello mushrooms, confit garlic oil & rocket

PROSCIUTTO CRUDO 10.00

Prosciutto crudo, rocket, parmesan & balsamic reduction

SALAMI NAPOLI 10.00

Salami, gorgonzola, fresh chilli and basil

Gluten free bases & vegan cheese available.

(V) - vegetarian (Ve) - vegan (GF) - Gluten free

SIDES

GARLIC BREAD (V) 7.50

Mozzarella garlic pizza bread

N'DUJA GARLIC BREAD 9.00

Mozzarella garlic bread with n'duja

DOUGH BALLS (AFTER 5PM) 5.50

freshly prepared dough balls served with garlic butter and homemade basil pesto

PARMESAN & TRUFFLE FRIES (V) (GF) 4.50

HOUSE FRIES (V) (GF) 3.50

SIDE SALAD (V) 3.50

HALLOUMI FRIES WITH SWEET CHILLI (GF ON REQUEST) 5.00

Gluten free bases & vegan cheese available.



DRAUGHT

our classic house draught beers

LUKAS (GF) PINT 5.20 1/2 2.60

ESTRELLA PINT 5.40 1/2 2.70

GUINNESS PINT 5.30 1/2 2.70

KINGSTONE PRESS PINT 4.80 1/2 2.40

check at the bar for our wide range of
guest cask beers & craft draught

WINE BY THE GLASS

all wines available in 125ml 175ml 250ml

SAUV / CHARD 4.10/5.60/7.20/21

South African

MERLOT / SHIRAZ 4.10/5.60/7.20/21

South African

ROSE 4.10/5.60/7.20/21

South African

ask at the bar for our bottle selection

BOTTLED BEER

A carefully chosen selection of beer
available in our bottle shop

Check at the bar for the full selection!

LA CHOUFFE - A SLIGHT HOPPY TASTE,
COMBINING NOTES OF FRESH CORIANDER
AND FRUITY TONES. 8% 33CL

ORVAL - THE AROMA AND THE FINE
TASTE ARE DUE MORE TO THE HOP CONES
AND THE YEAST THAN TO THE MALT THAT
IS USED. 6.2% 33CL

SAISON DUPONT - A COPPERY BLOND
BEER, WITH AROMAS OF FINE HOPS, DRY
& VERY REFRESHING. 6.5% 33CL

SCHOFFERHOFER PINK GRAPEFRUIT - A
TRUE 50/50 BLEND OF SCHOFFERHOFER
HEFEWEIZEN WITH PURE GRAPEFRUIT
JUICE. ZESTY, TANGY AND INCREDIBLY
REFRESHING! 2.5% 50CL

FRÜH KOLSCH - THIS TOP-FERMENTED
SPECIALTY BEER FEATURES THE BEST
INGREDIENTS & IS BREWED ACCORDING
TO THE GERMAN PURITY LAW. 4.8% 50CL

MONK'S STOUT - TOP FERMENTED BEER
WITH RE-FERMENTATION IN THE BOTTLE.
THIS DARK BEER IS CHARACTERISED BY
A DRY AND BITTER TASTE. 5.2% 33CL

COCKTAILS

MANGO & PASSIONFRUIT 9.00

MARTINI

ESPRESSO MARTINI 9.00

BAILEYS ESPRESSO MARTINI 9.00

CHOCOLATE ORANGE MARTINI 9.00

COSMOPOLITAN 9.00

MEXICAN MULE 8.00

DARK & STORMY 8.00

ZOMBIE 9.00

CRANBERRY MOJITO 8.00

NEGRONI 8.00

BLACK RUSSIAN 8.00

SPICY!TEQUILIA BLOODY MARY 9.00

AUTUMN APEROL SPITZ 9.00

DARK CHERRY GIN FIZZ 8.00

ELDERFLOWER GIN FIZZ 8.00

OPENING HOURS

MONDAY - CLOSED

TUESDAY - CLOSED

WEDNESDAY - 12-10.45

serving food 12-2pm 5-9pm

THURSDAY 5-10.45

serving food 5-9pm

FRIDAY 5-11.45

serving food 5-9pm

SATURDAY 12-11.45

serving food 2-9pm

SUNDAY 12-10.45