



Pies

at The Bank



Choose your pie

(£9.50 each)

“The Slow”

Succulent slow cooked lamb, potato, red wine and rosemary gravy, pie.

“The Legless”

Tender steak, braised in ruby ale pie.

“Plenty more Fish in the Sea”

Creamy salmon, smoked haddock and prawn pie enriched with a white wine sauce.

“The Traditional”

Chicken, bacon & mushroom pie.

“Alpine”

Sweet potato, spinach & goats cheese puff pastry pie.

“The Forager”

Mushroom & leek pie (GF, VGN).

“The Meaty One”

Steak & potato pie.

Sides

(£1.50 each)

Mashed potatoes

Butter braised cabbage

Tender stem Broccoli

Roasted beetroot and butternut squash

Honey glazed Chantenay carrots

Swede and carrot mash

Hasselback Potatoes

Gravy

Lamb gravy

Red Wine Jus

Beyond meat gravy (vegetarian)

5 a day gravy (vegan)

Puds (£6.50 each)

Apple pie, served with custard.

Banoffee pie with cream.

Caramel apple crumble with custard.