

# PIE MENU

Every Thursday at the Connaught

## SHORTCRUST PIES

Includes pie, side, sauce & greens £14.75

### Steak & Ale pie

*28 day matured steak in a porter  
ale gravy*

### Venison & Red wine

*South Downs venison in a rich red  
wine gravy*

### Chicken & Ham

*with buttered leeks in a  
wholegrain white wine sauce*

### Scrumpy, Cheese & Onion (v)

*Cheddar, red Leicester & chives in  
a Scrumpy cider sauce*

### Lamb & Rosemary

*slow cooked in a rosemary &  
redcurrant gravy*

### Squash, Spinach & Feta (vg)

*in a tomato based sauce &  
umami & soya short crust pastry*

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## SIDES

Chunky chips (vg)

Marmite chunky chips (vg)

Whole grain mustard mash (v)

Buttered mash (v)

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## SAUCES

Rich meat gravy

Roast caramelized onion gravy

Veggie gravy (vg)

Peppercorn sauce

## Pot Pies

Served with an aged cheddar mash topping  
& greens £15.00

### Fish Pie

*Salmon, crayfish & smoked  
haddock In a white wine & dill  
sauce*

### Shepherd's Pie

*Sussex downs lamb mince, peas &  
carrots In a rosemary & mint  
gravy*

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**DON'T FORGET HALF PRICE BOTTLES OF PROSECCO**

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All tips are retained by our team members. Some of our fish dishes may contain small bones. All our food is prepared in a kitchen where nuts are present, we also use sesame and gluten. All other allergens are present and our menu descriptions do not include all ingredients – if you have a food allergy, please let us know before ordering.

(v) Vegetarian (vg) Vegan friendly