The Bertie Arms
UFFINGTON

Pie Night

The second Tuesday of every month throughout Winter

13th January | 10th February | 10th March

2 course & drink* - £27 | 3 course & drink* - £30

STARTERS

Welsh Rarebit Fritters - chilli jam *(v, gf)*

Wild Mushrooms on Toast - sourdough toast, tarragon sauce *(ve avail, df avail, gf avail)*

Ham Hock Terrine - homemade piccalilli, brioche toast *(gf avail)*

PIES & TOPPERS

All served with seasonal vegetables and a choice of house mash or triple cooked chips

Ham Hock & Chicken - puff pastry case, cider and leek sauce, topped with stuffing ball

Beef Bourguignon - puff pastry case, topped with sliced of roast beef *(df avail)*

Cod Mornay - Red Leicester mash top, topped with whole black tiger prawn *(gf)*

Wild Mushroom & Leek - puff pastry case, wholegrain mustard sauce, crispy leek topper *(ve, df)*

Game & Root Vegetable - suet pudding, red wine gravy, pheasant goujon *(df)*

Shepherd-less - quorn mince, mash potato top, Welsh rarebit topper *(ve avail, gf, df avail)*

DESSERTS

Treacle Tart - clotted cream ice cream, berry compote

Chocolate Brownie - white chocolate ice cream, chocolate textures *(gf avail)*

Crumble of the Day - clotted cream ice cream or homemade custard *(ve avail, gf avail, df avail)*

*Drinks included are 175ml house wine, pint of real ale / Pravha or a soft drink