

£15



THE OLD WHITE SWAN PIE & A DRINK

Choose any of the following pies plus any of the drinks below.
We pride ourselves on serving the very best traditional pies. Our pies are served with creamy mashed potato, steamed greens and glazed Chantenay carrots unless otherwise stated.
Our pies may change based on seasonality.

Slow-Cooked Beef Rib Shin Pie

Cooked in a rich red wine sauce, topped with light pastry. (1515kcal)

British Chicken & Truffled Oyster Mushroom Pie

Chicken breast in a truffle white wine & oyster mushroom sauce, in a short crust pastry. (1143kcal)

Hand-Pulled Lamb Shank Shepherd's Pie

Hand-pulled lamb shank in a rich gravy, topped with creamy mash.(966Kcal)

Steak & Nicholson's Pale Ale Pie

Blade of beef cooked in Nicholson's Pale Ale, encased in shortcrust pastry. (1219Kcal)

Puy Lentil & Vegetable Cottage Pie[^] (ve)

Puy lentil and vegetables, topped with carrot and sweet potato mash. (533kcal)

Fish Pie

Salmon & King prawns in a creamy white wine sauce, topped with parsley & mature cheddar mash(816Kcal)

Wild Boar & Chorizo Pie

With red pepper and baby onions in fino sherry sauce and short crust pastry. (1184Kcal)

Drink options include:

A pint of Guinness, Nicholson's Pale Ale, Carling, Doom Bar or Henry Weston's Cider, 25ml Tanqueray Original Gin with Fever Tree tonic, 175ml house wine, large draught soft drinks

For an extra £1 choose from: A pint of Peroni, large glass of house wine

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies or intolerances, please let us know before ordering.

Our fish dishes may contain small bones. *Contains nuts. ^Contains alcohol. (V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. A Service charge of 10% may be added to tables of 6 or more.