

PIE NIGHT AT THE COAL EXCHANGE



FRESH HOMEMADE PIES Monday nights 5.30pm – 9.00pm

All Pies served with seasonal vegetables, gravy and your choice of chips or mash.
(Please ask about our Pie of the week)

Steak and Ale £9.95

Locally sourced steak slow cooked in a HSB cask ale and red wine gravy

Chicken and Ham £9.25

Chicken and honey roasted ham in a creamy béchamel sauce

Minted Lamb and Leek £9.25

Locally sourced slow cooked minted lamb, fresh leek infused in a minted gravy

Cheese and Onion £7.95 (Vegetarian)

Cheddar cheese and red onion in a cheesy white sauce

Potato, Cheese and Broccoli £8.20 (Vegetarian)

Fresh broccoli blended with chunks of melted atilton

Upgrade your mash or chips for an extra £1 too...

*Cheesy Mash
Cheesy chips
Whole Grain Mustard Mash
Sweet potato fries*

Sides

*Onion rings £1.50
Sweet potato fries £2.00
Chunky chips £2.00
Chunky cheesy chips £2.50
Coleslaw £1.00*

Alternative menu

Treagust butchers sausages, mash and vegetables loaded into a giant
Yorkshire pudding served with gravy £8.25
Hand carved ham, egg and chips £8.25
Scampi, chips and your choice off peas or Heinz beans £8.25
1/2 rack of ribs with chunky chips and coleslaw £8.25

Kids Menu (under 12s only)

Bottomless pie veg and mash (small portion of any of the main pies) £5.95
Sausage or fish fingers with chips and beans £5.25
Scampi chips and peas £5.95

Desserts

Hot apple pie and salted caramel sauce with your choice of ice cream or custard £4.50
Hot chocolate brownie with custard or icecream £4.50 Eton mess sundae £4.50