

# The RETREAT *Additional Menu*



## *Pies*

### **WILD BOAR & CHORIZO PIE**

With roasted red peppers, potato, beans and garlic. A combination of smoked paprika, juniper, molasses, orange zest and a hit of dark chocolate provide a riot of bold flavours

### **SERIOUSLY CHEESY GOLDEN BEET & BEAN PIE (v)**

A delicious creamy combination. Golden beet, spinach and butter beans in a tangy parsley and cheddar cream

### **CHRISTMAS VENISON**

A deliciously festive combination of venison, gammon, citrus peel, chestnuts, mulled cider and cranberries

All served with spicy red cabbage, new potatoes, buttered sweet leeks and peas

### **EXOTIC FISH PIE**

A delicious pie, so good it doesn't need any extras

All £10



## *Chef's Specials*

Forest of Dean wild boar spicy chilli bowl served with tortilla crisps and granary bread £10.00

Pasta and homemade pesto with bread £8.00 (v)

Roast beef cooked in horseradish gravy served in 6" roll £7.00

Soup of the day served with organic crusty bread £6.00 (vg\*)

Scotch egg with hollandaise sauce £5.50

Ham and mustard or cheese and pickle large roll £5.00

## *Allergies*

Some of our menu items contain nuts, seeds and other allergens. There is a small risk that tiny traces of these may be in any other dish or food served here. We understand the dangers to those with severe allergies.

v vegetarian  
vg\* Please ask mostly vegan