

3.14 MASH POP UP KITCHEN @ OLD CROWN, FLECKNEY

OUR GOURMET PIE MENU

All our pies are hand made in our own kitchen, we use a beautiful shortcrust pastry to fully encase our delicious gourmet pie fillings before baking them in their individual pie tins.

We invite you to please take our tasty four step guide for your perfect 3.14 MASH pie experience...

STEP ONE: CHOOSE YOUR PIE

STEAK & MUSHROOM £8

Chunks of beef steak slow cooked with mushrooms in a rosemary and red wine gravy

STEAK & STILTON £8

Chunks of beef steak slow cooked in a port and stilton gravy

MINCED MEAT & ONION £8

Ground beef and pork steak slow cooked in a rich beef and onion gravy stock

LAMB, PEA & MINT £8

Chunks of lamb slow cooked in a mint and pea hearty lamb gravy stock

CHICKEN, LEEK & MUSHROOM £8

Tender chunks of chicken meat casseroled in a leek and mushroom creamy white wine sauce

FISHERMANS PIE £8

A medley of sea fish cooked in a creamy white wine cheese sauce

VEGETABLE PIE £8

Garden vegetables slow cooked in a light curried tomato sauce

STEP TWO: CHOOSE YOUR MASH

Please choose your favourite mash potato from our flavoured mash below. Or potatoes if you prefer.

CREAMY MASH

GARLIC BUTTER MASH

WHOLE GRAIN MUSTARD MASH

HORSERADISH MASH

CRUSHED NEW POTATOES

TRIPLE COOKED CHIPS

STEP THREE: CHOOSE YOUR VEG

GARDEN VEGETABLES

ROASTED ROOT VEGETABLES

CAULIFLOWER CHEESE

MIXED LEAF SALAD

STEP FOUR: ENJOY YOUR MEAL

PIES AND PUDDINGS

BLACKBERRY & APPLE PIE £4

Served with custard or fresh cream

APPLE CRUMBLE PIE £4

Served with custard or fresh cream

STICKY TOFFEE PUDDING £4

Served with toffee sauce and ice cream

WHITE CHOCOLATE CHEESECAKE £4

Served with fresh cream

TRIO OF ICE CREAM £4

We hope you love our pies just as much as we love making them. If you have enjoyed your meal please tell all of your friends. If not, please tell a member of our team.

To make a reservation please call **0116 240 2223**

Or contact us at rupem@icloud.com

We hope to see you again soon.