



Pitch & Putt

AUTUMN WARMERS



£12.99 OR 2 FOR £19.99

Rediscover the classics. Thoughtfully crafted, generously served, and finished with a touch of culinary flair. Each dish is made in-house with quality ingredients, deep flavours, and just the right amount of decadence!

SLOW-BRAISED BEEF STEW & DUMPLINGS

Tender British beef, gently simmered in a rich, red wine gravy, topped with fluffy dumplings.

Served with a warm selection of rustic rolls.

LAMB'S LIVER WITH CRISPY BACON & CARAMELISED ONION

A pub classic, elevated—pan-seared lamb's liver, paired with smoked bacon & slow-cooked onions.

Served with a warm selection of rustic rolls.

STEAK & STOUT PIE

Melt-in-your-mouth braised beef, in dark malty stout, encased in golden flaky pastry, with garden peas, and rich gravy.

Served with your choice of creamy mash or hand-cut chips.

BEEF BOURGUIGNON

A French bistro favourite with a British heart! Slow braised beef, in red wine with pearl onions, garlic, and mushrooms.

Served with a side of crusty rolls for dipping.

FISHERMAN'S PIE

White fish and smoked haddock in a velvety parsley cream, topped with buttery mashed potato, and seasonal vegetables.

Baked to golden perfection.

TRADITIONAL COTTAGE PIE

Savoury minced beef in a deep, rich gravy, crowned with golden mash.

Accompanied by a colourful medley of vegetables.

RUSTIC SAUSAGE CASSEROLE

Locally sourced pork sausages, slow cooked in a tomato & herb stew.

Served with crusty bread rolls.

CLASSIC BEEF BOLOGNESE

Slow-simmered beef ragu tossed with pasta, topped with grated Parmesan.

Served with warm garlic bread.

BAKED MACARONI CHEESE (V)

Mature cheddar sauce, enveloping al dente macaroni, baked until golden and bubbling.

With garlic bread for an indulgent finish.

