



The Mute Swan ~ Pie Festival Menu

Wednesday 8th October - Sunday 19th October

Mains

Availability of items may be limited - once they're gone, they're gone!

Chicken, ham and leek pie, buttered mash, green vegetables, white wine and tarragon sauce (gf) 1397 kcal 18.95

Beef and venison suet pudding, buttered mash, green vegetables and red wine gravy (gf) 1267 kcal 19.95

Mushroom bourguignon pie, red wine gravy, sauteed greens (vg, gf) 1060 kcal 16.95

Appleby's Cheshire cheese, onion and potato pie, buttered greens, redcurrant gravy (v, gf) 1169 kcal 17.45

Shredded lamb shoulder tart, minted pea purée, lamb jus 453 kcal 22.95

(Please be aware this dish takes a little more time to prepare - it's worth the wait)

Puddings

Apple and cinnamon pie, vanilla custard (v, gf) 499 kcal 7.95



Additional Menu Information

We always advise you to speak to a member of crew if you have any food allergies or intolerances. For calories and allergen information please scan this QR or ask a crew member for assistance.

Gluten Free - Where we offer gluten free dishes, controls are in place to ensure that dishes contain no more than 20 parts per million gluten; however, as we handle many allergens in our busy kitchens, we therefore cannot guarantee all traces of allergens are completely removed.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.

The Mute Swan - www.muteswan.co.uk - 0208 941 5959