

# The Pie Press



## PIE CLUB MEMBERSHIP

Just leave us your email address and you'll automatically become a member of the Windmill Pie club – simple as that!

## HOT OFF THE PIE PRESS!

The Windmill has been nominated best pub in London by influential nightlife website **designmynight.com**, describing us as a “fantastic London pub with traditional British ales and quite possibly the best pie in London.” Design my night was launched last August and has already been nominated “Best for web nightlife” by the Independent.

## PIE CLUB ALERT – TASTERS REQUIRED!

*Tasters are required on Wednesday 18<sup>th</sup> May for a special pie and beer matching evening hosted by the UK's leading female beer writer Melissa Cole.*

As part of our May Real Ale Beer festival, we're also celebrating the launch of our new summer pie menu.

The price for this special event, sponsored by the Windmill is only £10 and we only have space for 20 pie club members.

We'll be tasting 5 pies including Artichoke and summer vegetable pie: Chicken, asparagus and morel pie and Breakfast pie (as seen on TV). We will also sample several real ales, cider, wine and tea!

Potential tasters, please speak to one of the bar staff if you would like to join us.

## NEW OPENINGS

It's extraordinary what a foodie enclave this part of Mayfair has become in the 16 years that we've been running the Windmill. Within a 'stones throw' we now have such luminaries such as Hibiscus, Sketch, Wild Honey and Pattisons. We've also got Goodman, Browns and Sakuru. Up market Italian, 5 Pollen Street has recently opened, together with the much heralded Pollen Street Social. So within a very small area you can go from Michelin starred splendour to our humble selves!

## ACOUSTIC NIGHTS in the Pie Room, doors @ 7pm, £4 entry

Unplugged sessions of contemporary and traditional acoustic music.

### MONDAY 16TH MAY

Cocos Lovers  
Liz Green  
Jamie Harrison  
Samuel Brookes

### JAZZ NIGHTS

MONDAY 9TH MAY  
Kristian Borring Trio  
  
MONDAY 23RD MAY  
Pete Truin band

## THE WINDMILL REAL ALE FESTIVAL

*Throughout May we're featuring superb regional ales, if you'd like to see the tasting notes, please ask a member of staff.*

**Hogs Back Brewery TEA 4.2%**, this distinctive bitter is brewed in Surrey and is balanced with sweetness from the malts and bittering from the fresh locally grown hops

**Sam Brook's Wandle 3.8%**, brewed in Wandsworth, this refreshing ale has a spicy herbaceous smell and a light and lemony taste.

**Sharp's Doom Bar 4.0%**, named after the infamous sandbank at the mouth of Camel Estuary in North Cornwall, this ale combines a taste of succulent dried fruit, lightly roasted malty notes and a subtle yet assertive bitterness.

**Black Sheep 3.8%**, this North Yorkshire ale is a real crowd pleaser, with a balance of earthiness on the nose, followed by a slightly fruit- cakey middle and dry end – sup up!

**Cornish Coaster 3.6%**, another beauty from Cornish Brewer Sharp's, this lower strength ale has a fresh aroma and blends seamlessly with light fruity – sweet notes, a perfect drink to quench the thirst on a hot summer day.

## CIDER

Hasn't cider exploded in popularity over the past couple of years! We now stock Rekorderlig strawberry and lime and also Rekorderlig pear cider, Bulmers original plus Kopperberg pear, all in bottles. We also sell Strongbow draught cider and now we have something new to add to the list – **Thatchers traditional Draught 4.9%**. This is a real traditional Somerset cider, unfiltered and not carbonated, it has a green apple nose with soft tannins.

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Windmill Mayfair