



BEEF PIES

Retail Price List Autumn 2017

*price per item inclusive BTW

All our products are made by hand, to recipes deemed to be as authentic as possible. Fresh produce is used throughout without the addition of any form of artificial flavourings, colourings or preservatives.

Our beef pies are made from the finest quality beef. Most pies are made from stewing steak, two are from minced beef. Great care is taken in the preparation of our pie fillings to ensure the finest flavours.

Steak & Onion (175g)	€3,40
Diced beef stewed with lots of onions in a slightly peppery gravy.	
Steak & Kidney (175g)	€4,55
The world renowned British pie! 1/3 ox kidney to 2/3 stewing steak.	
Steak & Mushroom (175g)	€3,90
Beef stewed with onions and lots of mushrooms in a delicious gravy.	
Steak, Mushroom & Guinness (175g)	€4,25
Diced beef with onions and lots of mushrooms, stewed in Guinness – a nice rich pie filling.	
Steak & Ale (175g)	€4,95
Diced beef with sliced leek, stewed in British Pale Ale – with a hint of horseradish.	
Aussie Meat (175g)	€3,60
Australian recipe: minced beef and onions, with tomato ketchup, worcestershire and soy.	
Curried Beef (175g)	€3,15
Mildly curried minced beef with peas and potato.	

CHICKEN PIES

Our Chicken pies are made with Chicken thigh meat – full of flavour and nice and succulent. The sauces are prepared using the cooking stock from the chicken with added cream.

Chicken & Leek (175g)	€3,25
Succulent pieces of chicken with slices of freshly cooked leek.	
Chicken & Mushroom (175g)	€3,55
Succulent pieces of chicken thigh meat with sliced mushrooms cooked off in butter to preserve all the flavour.	

**HANDMADE
BRITISH PIES**



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Our shortcrust pastry is made from commercially available margarine, wheat flour, sea salt and water. How we do it is our secret, but we produce a delicious, light and well textured pastry crust for all of our pies and pasties.

Our hotwater crust – for our raised pies - is made with imported British lard, to a recipe we believe produces an excellent crust – not too crumbly, but still melt in the mouth tasty.

**HANDMADE
BRITISH PIES**

PASTIES

Our small pasties are crimped with a specially imported pasty press. Our larger pasties are rolled by hand.

Cornish style Pasty (320g) €4,00
Traditional Cornish tin miners' pasty with chunks of beef skirt steak, potato, onion and either swede or carrot (carrot in the summer months!)

Cornish style Pasty (175g) €2,45
Traditional Cornish tin miners' pasty with chunks of beef skirt steak, potato, onion and either swede or carrot (carrot in the summer months!)

VEGETARIAN

A selection of pies guaranteed to be completely meat and meat product free.

Cheese & Onion (175g) €3,75
A delicious mixture of sliced onions and grated mature Gouda cheese.

Curried Vegetable Pie (175g) €2,30
A mildly curried filling of cauliflower, carrot, peas, tomatoes and onion, held together with yellow split peas..

MASHED POTATO

Based Pies

Starting from the reknowned Cottage Pie, we make a selection of mashed potato topped pies, in two size; 450g for a single meal, and 900g for 2 or more persons.

Cottage Pie €6,20 / €11,90
Pure minced beef, with onions, carrots and celery, cooked to perfection, under a layer of creamy mashed potato.

Sheperds Pie €7,25 / 14,00
Pure minced lamb, with onions and carrots, seasoned with a bit of garlic and mint, under a layer of creamy mashed potato.

Farmers Pie €5,70 / €10,90
Chicken leg meat, poached to succulent perfection. The resulting stock made into a creamy sauce, with diced carrots and peas added. All under a layer of creamy mashed potato.