

# PIE MEALS

*Our pies are handmade on the premises daily using a family technique and recipe for melt-in-the-mouth pastry.*

*Our fillings use the finest ingredients from local farmers, butchers and other suppliers.*

*All prices include your choice of accompaniments and a jug of one of our famous sauces*

## Step One: Choose Your Pie

<b>Steak &amp; Ale</b>	<i>Tender chunks of beef sourced from the Dartmoor Farmers Association bathed in a rich gravy made with Devon Dreamer ale</i>	<b>£14</b>
<b>Steak &amp; Devon Blue</b>	<i>Our classic pie with a topping of melted award-winning Devon Blue cheese made by our friends at Ticklemore Dairy</i>	<b>£16</b>
<b>Chicken, Ham &amp; Leek</b>	<i>Roasted chicken in a creamy sauce with leeks and tasty chunks of home cooked gammon</i>	<b>£13</b>
<b>Chicken Curry Pie</b>	<i>The best example of Anglo-Indian dishes, But in a pie!</i>	<b>£13</b>

*Please note that we use fresh whole chickens in the preparation of our pies. Although great care is taken, there may be an occasional small bone.*

<b>Mushroom Au Poivre (v)</b>	<i>Packed with fresh local button mushrooms</i>	<b>£13</b>
<b>Homity (v) (gf)</b>	<i>Local potatoes and leeks with westcountry cream &amp; cheeses contained within an open-topped gluten-free pastry shell</i>	<b>£13</b>
<b>Mushroom Wellington (v)</b>	<i>Large flat mushrooms sandwiched with Mozarella and homemade pesto wrapped in our famous shortcrust pastry</i>	<b>£13</b>
<b>5 Bean Chilli (Vegan)</b>	<i>Great combination of spiced pulses in a vegan pastry</i>	<b>£13</b>

<b>Fisherman's Pie*</b>	<i>Fresh locally sourced fish in a rich, creamy tarragon sauce.</i>	
<i>*(24 hours notice required)</i>		<b>£15</b>

## Step Two: Choose Your Accompaniment

- Pie Street's hand-cut, triple cooked chips, fried in beef dripping or vegetable oil
  - Minted New Potatoes or Creamy Mash
- (all the above served with delicious fresh mixed buttered greens, cooked *al dente*)
- Salad

## Step Three: Choose Your Sauce

<i>Classic Pie Street sauce</i>	<i>Red onion and tarragon gravy (vegan &amp; gf)</i>	<i>Creamy pepper sauce (v)</i>
<i>Garlic &amp; thyme veloute (v &amp; gf)</i>	<i>White wine &amp; mushroom sauce (v &amp; gf)</i>	

**v = Vegetarian, gf = Gluten-Free**

## Desserts

<b>Salcombe Dairy Ice Cream:</b>	<i>The best ice cream in the world (we think!) mix and match from Devon Cream, Honeycomb, Rum &amp; Raisin, Peppermint Chocolate or Belgian Chocolate.</i>	<b>£2 per scoop</b>
<b>Sasha's Sticky Toffee Pudding</b>	<i>A traditional favourite which Sasha has made wonderfully light, topped with her buttery toffee sauce. Served with ice cream, custard or double cream</i>	<b>£5.50</b>
<b>Bill's Treacle Tart:</b>	<i>A Pie Street fixture, Treacle tart with a little bit of zest! Served with your choice of ice cream, custard or double cream</i>	<b>£5.50</b>
<b>Hot Chocolate Brownie:</b>	<i>Belgian chocolate brownie, which happens to be gluten-free, served with your choice of ice cream, custard or double cream</i>	<b>£5.50</b>
<b>Pie Street Cheeseboard</b>	<i>A selection of local, lovely, award-winning world-class cheeses. Ideal for sharing. Served with home-made chutney and water biscuits</i>	<b>£11</b>

## Drinks & Beverages

### Locally Roasted Owens Coffee

Americano/Espresso	£2.40/£2
Cappucino/Latte	£2.70
Mocha/Hot Chocolate	£2.90

### Teas

Mug of Yorkshire	£1.50
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### Perfect Waves Tea

Pot of Earl Grey	
English Breakfast	
Decaff tea	
Red Berry	
Peppermint	
Green Tea	
Decaff Tea	£2

### Soft Drinks

Luscombes	£3
<i>(Elderflower Bubbly, Sicilian Lemonade, Raspberry Crush, Hot Ginger Beer, Devon Apple)</i>	

Frobishers Orange	£2.60
Coke/Diet Coke	£2.80
Lemonade	£2.00
Sml Mineral water	£1.80
Lge Mineral water	£3.00

### Wines

Please see our wine list for our fine selection of wines, both by the bottle and the glass

### Draught Beers & Ciders (pint)

Devon Dreamer	£4.00
San Miguel	£4.70
Farmhouse Cider	£4.00

### Bottled Beers

A wide range of bottled beers and ciders, including Tribute, Erdinger, Utopia, Berry Cider, Thatchers Gold, Misty Maid, Mena Dhu Cornish stout & gluten-free San Miguel

### Spirits

We have a great collection of spirits, gins and whiskies and cocktails. Just ask!

**'Everyone loves a pie'** - A line thrown around the kitchen table in Totnes three years ago that soon became a vision for chef Richard Hobson-Scott and business partner Bill Eaton and their families and is at last a reality on Totnes High Street.

A freshly baked pie with freshly made pastry is the ultimate comfort food - British Soul Food - and that is the Pie Street ethos - comfort and soul. Simple fresh food, perfectly cooked