

March

FRESHLY BAKED PIES

We're turning National Pie Week into a month-long celebration! Indulge in a selection of award-winning pies, expertly crafted by our exceptional local bakers and butchers.



Jesse Smith's, Cirencester 0 miles

Established in 1808, this multi-award-winning butcher is a proud recipient of the prestigious Butcher Shop of the Year Award.

Beef, Port & Mushroom

Tender cuts of beef steak perfectly complemented by ruby port and mushrooms

Steak & Kidney

Their bestselling pie, crafted from a traditional 1808 recipe.



From Ben's Kitchen. Tetbury Il miles

Class Champion winner at the British Pie Awards.

Lamb

Locally sourced minced lamb with mint and rosemary roasted vegetables and a good splodge of red wine.

Chicken Curry

Kerala-spiced chicken curry with a coconut and roasted vegetable twist.



Pompidou Pies. Nailsworth

13 miles

Multi-award winners at the British Pie Awards, including Gold, Silver and Class Champion honors.

Tartiflette

Outdoor-reared gammon paired with potatoes, cheese and herbs in a roasted garlic and parsley cream.



Pieminster, Bristol

38 miles

The ultimate pie-making legend, with over 50 stars from the Great Taste Awards and accolades including Gold, Silver, Bronze and Class Champion titles at the British Pie Awards.

Heidi 🛡

A delightful combination of goat's cheese, sweet potato and spinach.

Moo & Blue

A hearty British beef steak and stilton pie.

All our award-winning pies are served with mushy peas, chip shop gravy and creamy mashed potatoes or twice-cooked chips.