

Blencathra & Skiddaw pies are made from locally sourced cumbrian gal-loway beef. Served with swede & carrots or any root vegetables certainly enhances the robust flavours of these pies as does a rich meaty gravy & creamy mash.

Swindale pie is made from local venison, pheasant and rabbit, served with a celeriac & potato mash, pureed carrots & a rich red wine gravy. This combination is superb.

Carrock pie is made from local Fell Bred lamb served with new potatoes, broccoli, cauliflower in a cheese sauce and rosemary & mint gravy again the combination of flavours are to die for.

Souther pie is made from local lamb gently spiced & cooked with apricots served with homemade chutney & a spring onion mash; these gentle mix of flavours are an outstanding combination.

Grizedale pie is made from rare breed pork & local Cumberland sausage & apple gently cooked in cider with rosemary, served with roasted parsnips, broccoli, a herb mash & golden gravy.

Old Man pie is made from local venison & cranberries. The cranberries are marinated overnight in port and sugar. Serve with root vegetables, a chive mash and port gravy to compliment this pie

Bowscale pie is made from local chicken with mushrooms. To keep this a simple meal serve with green vegetables, creamy mash and golden herb gravy.

The
PieMill



made by hand