

The Leek & Thistle Pie Company Menu

[The Leek & Thistle Pie Company](#) bakery is open Monday to Friday 9 am 'til 7 pm.
For the best service, please phone before stopping by.

Tel: 322 224 6670
Cel: 322 116 9908

A 10% discount is offered on telephone orders of 500 pesos (if picked up at the shop).
Please order ahead since it may take up to 2 days to fill special orders. We will call you back when the order is complete and ready for pickup.

Our pies are sold frozen. However there are always pies going through the oven to keep up with demand so hot pies are often available. Please ask when you call.

Large pies are available in the fruit flavours with prices varying from 120 to 200 pesos depending on the filling (seasonal fruit).

MEAT PIES

FRENCHY

Hand diced chuck steak slow cooked with onion, carrots, mushrooms and a hint of garlic and tarragon in a red wine gravy.

— 75 pesos (ID = plain fork marks*)

WELSHMAN

Delicious chicken breast in a creamy leek and mushroom sauce.

— 75 pesos (ID = mushroom*)

PADDY PIE

Hand diced chuck steak drowned (marinated) in Guinness beer and then slow cooked with carrots, onion and fresh thyme.

— 75 pesos (ID = pastry stick*)

ROYALTY

Steak and kidney braised in a sweet sherry and Dijon mustard sauce.

— 75 pesos (ID = Black pepper*)

SCOTCH

Ground beef in a rich onion gravy. (so simple it's brilliant).

— 75 pesos (ID = plain pie markings*)

SHEPHERDS PIE (LAMB)

Slowed cooked New Zealand lamb shoulder, pulled like pork (only lamb) with sweet potato carrot and turnip (winter veg) with a red wine and a rosemary, thyme gravy.

— 95 pesos

PORTOBELLO (V)

Chestnut, white and Portobello mushrooms with celery and onion in a fresh herb and garlic cream sauce.

— 75 pesos (ID = mushroom and herb sprig*)

Mr PORKY

Slow cooked pork with bacon, carrots, potato and apple in a rosemary scented cider sauce.

— 75 pesos (ID = rosemary*)

COTTAGE PIE

Ground beef with onion, diced carrots and peas in a rich gravy, topped with mashed potatoes.

— 85 pesos (ID = mashed potatoes*)

NEW Cottager Pie squared (for 4 people) — 250 pesos

NEW Pie squared (for 4 people) with extra filling gravy — 300 pesos

FISHERMAN'S PIE (no pastry)

Flaked salmon and white fish with fresh shrimp in a creamy lemon and parsley sauce topped with parsley mashed potatoes.

— 100 pesos (ID = Parsley mashed potatoes*)

CHICKEN CURRY

Succulent chicken breast and thigh cooked with tomatoes and red and green peppers in a homemade Indian curry sauce.

— 75 pesos (ID = cumin seeds*)

MY THAI PIE

Fragrant Thai green curry with chicken breast, spinach and zucchini in a coconut cream sauce.

— 75 pesos (ID = coconut*)

PASTY

Ground beef and chuck steak with carrots, potato, onion and turnip.

— 45 pesos (ID = pasty shape*)

THE YANKEE

.Chicken breast with celery, carrot and garden peas in a creamy broth.

— 60 pesos (ID = letter C*)

* = Each type of pie has a special ingredient or mark on the top to identify it.

QUICHE

These are our open face pies or we could call them Savoury Quiche ... Same great pastry as our pies but only half the amount (no top).

ROASTED RED PEPPER & GOAT CHEESE

— 40 pesos (ID = red and white*)

QUICHE LORRAINE

— 40 pesos (ID = Fresh thyme & tomato*)

BROCCOLI & BLUE CHEESE

— 40 pesos (ID = Broccoli*)

ASPARAGUS, CREAM CHEESE & CHIVES

— 40 pesos (ID = Asparagus*)

MUSHROOM & TARRAGON (NO CHEESE)

— 40 pesos (ID = Mushroom*)

POPEYE'S FAVOURITE CHEESEY SPINACH

— 40 pesos (ID = Bright green*)

FRUIT PIES

TRADITIONAL APPLE WITH A HINT OF CLOVE.

— 45 pesos (ID = Sugar*)

APPLE & CINNAMON WITH BROWN SUGAR.

— 45 pesos (ID = Cinnamon dusted*)

APPLE AND BLACKBERRY WITH FRESH LEMON RIND

— 45 pesos (ID = Blackberry juice*)

PEACH

— 45 pesos (ID = Single leaf*)

PEACH AND FRESH GINGER

— 45 pesos (ID = 2 leaves*)

SEASONAL FRUIT CRUMBLE

— 45 pesos (ID = crumb topping*)

All fruit pies are made with butter pastry.

Fresh bake and larger pies can be baked to order, priced from 120 to 180 pesos
Please contact Mark for details (044) 322 116 9908 or phone the pie shop at 224 6670

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