BROCKLEBY'S
Handmade in Melton Mowbray

The Pie Shop

Lighter Bites

Soup of the day served with Sourdough bread	£6.50
Mature Cheddar Cheese on Toast	£5.50
Toasted fresh Sourdough bread, Rye or Country White, salted butter	£3.50
Hand-made jam or marmalade on toast	£4.00
Mature Cheddar Sourdough Sandwich with pear & apple chutney	£5.00
Honey Roasted Ham Sourdough Sandwich	£6.00
The Brockleby's Ploughman	£9.95
Half a Melton Mowbray Pork Pie & Chutney	£7.50
Hot Pork Pie - A Yorkshire speciality!	£8.50

All the above can be packaged for takeaway for a supplement of just £1.50

The story behind our food

Our Rye and Country White Sourdough is baked at the **Doorstep Bakery** in Wymeswold. We source Cheddar Cheese and Butter from the **Joseph Helier** Dairy who uses milk from Leicestershire Farms. Cheryl Godfrey (daughter of **Julia Godfrey**, our chutney supplier) from Ibstock hand makes all our Jams and Chutneys. **Long Clawson Dairy** supplies us with Stilton. Obviously, the **Melton Mowbray pork pies** are ours, as we are one of only seven producers in the world!! And, unlike any of the other members, we use free range pork from **Packington**. The **Sutcliffe brothers** are farmers from Misson who rear all of our free range chicken. Finally, our Scotch eggs are handmade in Derbyshire by the **Burke Family** using free range pork and eggs.

Main Course

Slice of Pie of the Day, buttery mash and seasonal vegetables £10.00

(there is normally a choice of fillings)

Brockleby's Sausage & Mash, Free Range Packing Pork £12.95

(gluten free option available)

Individual Pies

(Large single portions)

Moo & Blue Pie – Supreme Champion 2023 £14.95

Beef steak and ale with Stilton cheese melted throughout the sauce encased in short crust butter pastry and glazed with free range eggs.

Wild Beaver Pie – Champion 2012 £14.95

Traditionally reared beef and mushrooms casseroled in ale then encased in short crust butter pastry and glazed with free range eggs.

Wild Deer Pie – Champion 2014 £14.95

Rich wild venison casseroled in a delicious red wine sauce encased in short crust butter pastry and glazed with free range eggs.

Chicken Little – British Pie Award Winner 2013 £14.95

Succulent free-range chicken in a creamy mushroom sauce encased in short crust butter pastry and glazed with free range eggs.

Gluten Free Pies – Chicken, Beef, Lamb or Vegan £14.95

These are cooked to order and may take a little longer to bring to the table. They can be served with GF mash, veg and gravy.

All pies are served with buttery mash potatoes, seasonal vegetables and gravy. If you would like an extra special mash read on. They can also be packed for takeaway at no extra cost.

Our Farmers & Producers

We traditionally rear **Hereford Cattle** on our family farm at Upper Broughton. This means they live a free range life out in the fields from the beginning of spring until the end of Autumn. In the winter they live in large barns sleeping on straw and eating our meadow hay. All the beef we produce goes into our pies and should we need more we buy from other local farmers. Our Ale is brewed in Oakham at the **Grainstore Brewery**. We use an Ale called Ten Fifty as it works incredibly well with beef. We also sell this in bottles for you to drink with your meal. The Venison we casserole for our pies is wild (rather than farmed) and we buy it from **Ben Rigby** who sources only the best Red, Fallow and Roe deer from English counties. **Heygate Mill** in Northamptonshire mill all our flour, sourcing their grain from our eastern counties. The **Sutcliffe brothers** rear all of our free range chicken (when they aren't fishing!!). Our pies are glazed with free range eggs from **Sherwood Farms** in Hickling, creating a lovely golden glow!

Pomme de terre Menu

Mash

*For Just **£1.50** you can upgrade your mash to one of the following incredible flavours*

Baxter's Horseradish

Colman's English Mustard

Joseph Helier Mature Cheddar

Long Clawson Dairy Stilton

Fresh Garlic

Baked Spud

Eat in or takeaway. All served with a side salad & optional pickle.

Joseph Helier salted Cheshire Butter	£6.95
Joseph Helier mature cheddar	£7.45
Long Clawson Dairy Stilton	£7.95

The Potato Story

For more than a century, the **Bannister** family has farmed on the Yorkshire Wolds. A love of the land runs through our veins. In the 1950's Kenneth Bannister expanded his farming enterprise, moving high up onto the Yorkshire Wolds, where they still farm today. In the late 1960's Rob Bannister, Ken's son, began growing potatoes on the Wolds as a break crop from cereals, in addition to their crops of barley and wheat. At that time, the family was also farming cattle, pigs and lots of sheep. In the 1970's Rob's various attempts at farm diversification led to trials growing lots of things, from kohlrabi, beetroot and onions to carrots and cabbages. Potatoes were their most successful crop, so they began to take them to fresh markets in London; like Borough and New Covent Garden. Soon, their Yorkshire bakers had become well known in the catering trade and popular with London restaurants.

The Café

Cappuccino (regular)	£3.45	Cappuccino (large)	£3.95
Latte	£3.75	Flat White	£4.00
Expresso	£2.60	Double Expresso	£3.60
Iced Latte	£4.50		
Builders Tea (Yorkshire)	£2.00	Pot of Yorkshire	£3.50
Twinings Earl Grey	£2.00	Pot of Earl Grey	£3.50
Twinings English Breakfast	£2.00	Pot of English	£3.50
Twinings Green Tea	£2.00	Pot of Green Tea	£3.50
Mug of Hot Chocolate	£4.00	Deluxe Hot Chocolate	£6.00

Fentiman’s Botanically Brewed Victorian Lemonade	£2.50
Fentiman’s Rose Lemonade: A floral twist on a classic	£2.50
Fentiman’s Botanically Brewed Ginger beer, 1905 recipe	£2.50
Fentiman’s Gently Sparkling Elderflower, packed full of floral flavours	£2.50
Fentiman’s Cherry Coke, sweet bodied flavour filled	£2.50

Coca-Cola	£2.25	Coke Zero	£2.25
Bottled Still Water	£1.50	Bottled Sparkling Water	£1.75
Orange Cordial	£1.75		

Our Café Culture

The **Bonincontro brothers** are based in Nottingham. Italian heritage isn’t just their background — it’s woven into everything they do. From their own skilled Italian engineers, who craft and maintain precision espresso machines, to the aromatic coffee that fills your cup, every aspect of their company celebrates Italian tradition.

Twinings first started selling dry tea in 1706 and is now a global wellbeing drinks brand rooted in quality, craft, care and innovation. Behind every cup is a 300-year lineage of passionate people dedicated to turning quality ingredients into blends that taste great and consumers love. Our mission is to make wellbeing accessible to everyone. We strive to be a responsible employer and sourcing partner, so that we can keep sharing our love of tea and infusions with the world.

It’s been over 100 years since **Fentimans** Botanically Brewed drinks. The business is still in the Fentimans family and is owned by the Great Grandson of Thomas Fentiman, Eldon Robson. In 1905, Thomas Fentiman, an iron puddler from Cleckheaton, was approached by a fellow tradesman for a loan. A deal was struck and a recipe for Botanically Brewed ginger beer was provided as security.

The Public Bar

House Red Wine - King Henry	Glass	*125ml*	£3.50
		175ml	£4.50
A deep fruity red wine with scents of blackcurrants and flavours of morello cherry and damson along with more savoury and mineral notes including a beetroot and graphite. Alc. 11.0%		*250ml*	£7.00
	Bottle		£20.00
House White Wine - New Sovereign	Glass	*125ml*	£3.50
		175ml	£4.50
Vibrant and refreshing with a fruity, floral bouquet reminiscent of apples, melon orange blossom. A lively palate that delivers ripe grapefruit, melon and wet stone minerality with hints of elderflower. Alc.11.5%		*250ml*	£7.00
	Bottle		£20.00
Grainstore Brewery Ten Fifty 5% vol	Bottle	*500ml*	£5.00
A full strength mahogany coloured beer possessing the fine balance of pronounced hop of bitterness and aroma against a natural malty sweetness. This ale is also used in our pies.			
Grainstore Brewery Rutland Panther 3.4% vol.	Bottle	*500ml*	£ 5.00
A well balanced dark mild whose chocolate and fruity flavours complements a roasted long smooth finish. Category winner at the G.B.B.F.			
Grainstore Brewery Zahara 4.2% vol.		*500ml*	£5.00
Our first foray into American hops produced an extra pale zesty little number. Hopped with predominantly cashmere and cascade hops.			
Hawkstone Premium Lager 4.8% vol.		*330ml*	£5.00
The original Hawkstone Lager. Bold, yet balanced, with a smooth body and top notes of light citrus complemented by a subtle, crisp bitterness and malty backbone. Setting the standard for a British Premium Lager.			
Hawkstone Session Lager 4.0% vol.		*330ml*	£5.00
Hawkstone Zero Lager 0.5% vol.		*330ml*	£5.00
Guinness Draught 4.5% vol.		*538ml*	£5.00
Guinness Draught Zero 0.5% vol.		*538ml*	£5.00
Charnwood Cider Sileby Special 6.2% vol.		*500ml*	£5.00
A medium cider made with apples from two orchards in the Leicestershire village of Sileby and includes varieties such as Annie Elizabeth cox's orange, Warner, Keswick Codlin and more delightful apples with a refreshing bite.			

The Cocktail Bar

Chase Vodka	Single	*25ml*	£4.00
	Double	*50ml*	£6.00
Hendricks Gin (with cucumber)	Single	*25ml*	£4.00
	Double	*50ml*	£6.00
Jamesons Irish Whisky	Single	*25m*	£4.00
	Double	*50ml*	£6.00
Grainstore Ten Fifty Rum	Single	*25ml*	£4.00
	Double	*50ml*	£6.00
Tonic Mixer	Mixer		£1.00
Lemonade Mixer	Mixer		£1.00
Fentiman's Botanically Brewed Victorian Lemonade			£2.50
Fentiman's Rose Lemonade			£2.50
A floral twist on a classic			
Fentiman's Botanically Brewed Ginger beer			£2.50
1905 recipe			
Fentiman's Gently Sparkling Elderflower			£2.50
Packed full of floral flavours			

Our Boozy Partners

Rothley Wine Estate: With a lifelong passion for food and wine, Liz Robson, having seen how one vine (inherited with the property) prospered by the back door, took the bold step of creating a vineyard. This started in 2008 as a hobby! More vines were planted over the years as well as three rows of cultivated blackberry bushes, cherry trees and blueberry bushes, followed by an organic vegetable garden. The hobby vineyard won many awards, leading to a decision in 2014 to take early retirement from university lecturing to sell wines to the public.

Founded in 1994, The **Grainstore Brewery** was formed through the collaboration of two friends, Tony Davis, formally Head Brewer and Production Director at Ruddles Brewery, and Mike Davies of Davro Fabrication. The brewery tap opened its doors in September 1994. The 15 barrel brew house plant, with its capacity to brew 60 barrels per week, started brewing its first brew, 'Cooking Bitter' a few months later. This tradition has since been continued by Tony's son William Davis and his business partner Peter Atkinson, as the brewery and Tap go from strength to strength.

Hawkstone: Cultivating barley for beer is a tough and thankless task. It's a notoriously temperamental crop, extremely susceptible to disease and vulnerable to intense weather. The brewing process is just as laborious, including a longer maturing process. This is called lagering – like laying down a fine wine – it matures the flavours and produces a smoother, more rounded lager. It might take longer to make **Hawkstone Lager**, but the results are worth it. It's hard to make but incredibly easy to drink.

Chase Vodka is the world's finest English potato vodka. Made on William Chases' Herefordshire family farm, the first and only UK distillery to offer a super-premium vodka that is made entirely from seed to bottle on one estate. Voted the World's Best Vodka at the prestigious San Francisco Spirits Competition.

The Pudding Club

Scrumper's Pie £5.95

Just like Grandma used to make! Scrumptious apples, simmered with juicy blackberries for a deliciously fruity filling. Encased in a rich shortcrust butter pastry and glazed with free range eggs from Sherwood Farm in Hickling. Served with custard or cream

Mary Cherry Pie £5.95

Rich, indulgent and bursting with the bold, sweet flavour of black cherries. Poached in a fragrant vanilla and lemon syrup. Encased in a short crust pastry, to create a pie that's truly one of a kind. Served with custard or cream.

Fernley's Ice Cream £3.50

Two scoops of delicious Fernley's ice cream. Please ask which flavours are available

Bread & Butter Pudding £5.95

Our Kings favourite!!

Strickler's Banana Split £5.95

The original 1904 Strickler recipe of banana, ice cream, fruit and cream

Our Dairy Farmers

Ferneley's Dairy is run by the fourth generation of the Darlington family at Brickfield Farm Leesthorpe, just outside Melton Mowbray. Milk is collected from their farm and delivered to their specialist Ice Cream Kitchen every day after they have finished milking the cows.

Manor Farm Yoghurt. Peter and Cheryl Holmes have farmed in Thrussington for over 40 years. Peter's father bought the farm before the second world war, and it has progressed from milking 40 cows to over 300 today. Peter is immensely proud and passionate about his British Friesian Cross Jersey cows. His cows are out at pasture as much as possible, only wintering in when the weather is adverse.

Joseph Heler Dairy sources their milk from over a hundred local farms within a 45 mile radius of the dairy. They are proud to say they work closely with our other dairy suppliers — specially selected for their high quality milk & farming practices. The **Heler family** are still very much farmers themselves, so they know the everyday requirements that the farming community faces, as well as each farmer's individual stories.