



AWARD WINNING
PIES
from Scotland!

Packed with flavour

Precision Crafted

The traditional Scotch Pie was designed for life on the move. It's able to be held in hand, eaten without cutlery, and enjoyed anywhere. That's why it's the perfect base for our precision crafted pies.

- Traditional Scotch Pie Shell
- Hot water pastry
- Hand Made
- Maximised filling capacity
- 2 Sizes
- 20+ Varieties



Straight Up Good Taste

At The Little Bakery, founder Kerr Little brought his master butchery skills and award-winning bakery knowledge together to perfect this centuries-old design. His deep understanding of quality meat and exceptional pastry defines our product range. Fine pie cases with unmatched integrity combined with high quality, traditional ingredients.

Filled with quality ingredients, enriched with premium sauces and topped with golden puff pastry, our precision crafted pies are ideal for every application: from elegant catering where presentation and taste is all, to busy retail environments where convenience and robustness matters. When you choose our pies, you're choosing precision you can see, hold, and taste.

Traditional Techniques. Modern Standards.

Hot water pastry crafted to exact specifications.

Distinctive visual appeal.

Traditional manufacture with contemporary quality control.

Superior structural integrity for hand-held dining.

Gravy, béchamel and velouté sauces complement our premium ingredients.

Golden puff pastry lid, finished with an eye for detail.

Packed with flavour.

Carefully baked to perfection.





The Scottish Selection

Steak

Locally sourced grass fed Scotch Beef. Hand butchered by our team, using cuts carefully selected for tenderness and flavour.

Venison

Sourced directly from country estates in the Scottish Borders. Their natural diet of heathers and grasses creates deep, rich flavours in the meat.

Pheasant

Sourced directly from local gamekeepers on traditional estates, the birds have enjoyed a natural diet foraging on heather hills, resulting in a clean gamey flavour.

Haggis

This award-winning traditional recipe adds depth and rich Scottish flavour to several of our pies.

Traditional Scotch Pie

Winner of the 2019 World Champion Scotch Pie Awards, this full-flavoured traditional pie is peppery and moreish.

The Mini Collection

Perfect for catering and events, these mini pies are hugely popular for buffets and starters. All the flavour and satisfaction of a traditional pie, but in a light, smaller form factor. Available as a mixed presentation box of 12 pies for retail, or in mixed or single flavour cases for use in catering or hospitality.

The Standard Collection

These are the classics that built our reputation - robust, reliable, and consistently excellent. Perfect for restaurants, pubs, and retail environments where quality and value go hand in hand.

The Gourmet Selection

Showcasing more sophisticated and contemporary flavour combinations, this new range elevates our traditional approach to meet the needs of establishments where quality commands attention.

The Vegetarian Range

We've adapted the traditional Scotch Pie case to be fully vegetarian; these pies cater to the growing demand for high-quality vegetarian options without compromising on taste or presentation.



Product Information

Available fresh or frozen.

Shelf Life: 5 days.

Storage: keep refrigerated.

Heating: 20 minutes at 180 degrees.

Case Size: Available in multiples of six standard pies or twelve mini pies.

Delivery: UK wide.



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