



Burger and Pie Night
Sunday and Monday Evenings 6pm to 8pm

Turks Head Beef Burger A 6oz Steak mince patty, served in a bun, with bacon, cheese, homemade burger sauce, lettuce, tomato, red onion, American mustard and pickles. With chips and coleslaw.	18.95
Turks Head Spicy Beef Burger A 6oz Steak mince patty, served in a bun, with Scilly Chilli mayo, lettuce, tomato, red onion, topped with cheese and chimichurri. With chips and coleslaw.	18.95
Veggie Burger(vgo) A veggie patty, served in a bun, with cheese, homemade burger sauce, lettuce, tomato, red onion, American mustard and pickles, served with chips and coleslaw.	17.95
Turks Head Chicken Burger Chicken fillet, marinated in buttermilk, crumbed, topped with a slice of Mexicana cheese in a bun, with lettuce, tomato, red onion and Scilly chilli mayo. Served with chips and coleslaw.	18.95
Pies of the Day (Vegetarian and Meat Options) Choose from a selection of pies on the blackboard in the pub, a <i>full description of each pie is on the reverse of this menu</i> . All served with mashed potato and seasonal veggies	20.95
Turks Head Fish Pie Smoked Haddock, Hake, Salmon and Shrimp in a creamy sauce, topped with mash and served with seasonal veg.	21.95
Curried Lentil Cottage Pie(vg, gfo) Puy Lentils in a mild curry sauce, with carrot, celery and onion, topped with saag aloo with a tomato and onion salad in a mint dressing and mango chutney.	18.95
Turks Head Beer Battered Fish and Chips Freshly beer battered Fish and chips served with tartar sauce, lemon and crushed peas (Full Adult or Small Plate portion)	19.50 / 12.95

*Please call ahead if you have any dietary requirements and we can see if we have an option available to meet any specific requirements.
 Also see our Daily Specials & Childrens Menu Board in the Bar*

*Place your order at the bar with your TABLE number
 Please ask for allergy advice*

*Key
 vg = Vegan
 vgo = Vegan option*



PIE Selection Descriptions

Please see board for which ones are available tonight

We have carefully sourced these Award Winning Pies from a company that focuses solely on making great pies, they make every component of the pie from pastry to the filling itself, there are no additives or preservatives. They have won a large number of awards in both the Great British Pie Awards and the Taste Awards, winning 58 in total so far.

Steak Mushroom & Ale

Fresh farm beef cooked in a rich mushroom and real ale gravy, cooked in a shortcrust pastry shell and topped with a cheddar cheese puff pastry pie lid.

Silver Award in 2025

Steak & Stilton

Fresh farm beef in a rich Stilton and mushroom sauce, cooked in a shortcrust pastry shell and topped with a Stilton crumb puff pastry pie lid.

Bronze Award in 2019

Game Pie

Traditional slow-cooked game in a rich sauce cooked in a shortcrust pastry shell with a puff pastry lid

Bronze Award in 2022

Rabbit & Bacon

Boneless rabbit, bacon & leeks in a white tarragon sauce cooked in a shortcrust pastry shell and topped with a tarragon puff pastry lid.

Bronze Award in 2018

Chicken Gammon & leek

Moist chicken and traditional gammon in white wine, leek, and sage sauce, cooked in a shortcrust pastry shell and topped with a crisp herbed rusk puff pastry pie lid.

Silver award in 2021

(New 2025)Pork in a Black Peppercorn & Mushroom Cream Sauce

Lean British farm pork diced, cooked very slowly in its own stock together with crushed black peppercorns, sliced chestnut mushrooms and fresh cream are added towards the end of the cooking process.

Mature Cheddar Leek & Potato Pie

Mature Cheddar cheese with sliced leeks with a little diced potato in a rich cheese sauce cooked in a shortcrust pastry shell with a puff pastry lid.

Bronze Award 2022

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