

CULTURE > FOOD & TRAVEL > NEWS & FEATURES

# London restaurants celebrate British Pie Week with special menus and limited-edition pies



25<sup>TH</sup> FEBRUARY 2026  
FOOD & TRAVEL DESK

British Pie Week returns from 2<sup>nd</sup> to 8<sup>th</sup> March, and London’s restaurants and pubs are marking the occasion with a host of special menus and limited-edition creations. Celebrating one of the cornerstones of British cuisine, the annual event shines a spotlight on the pie in all its forms – from time-honoured classics to inventive reinterpretations. Across the capital, chefs are embracing both tradition and experimentation, offering diners the chance to revisit familiar favourites or discover new flavour combinations. Here are some of the standout options to seek out this year.

- POPULAR
- LATEST
- TOP PICKS



**Burnt Ends celebrates 13th anniversary with global chef takeovers from four continents**

FOOD & DRINKS



**A Mirrored Monet at Charing Cross Theatre**

★★★★★

THEATRE



**Teeth 'n' Smiles at the Duke of York's Theatre**

★★★★★

THEATRE



**Maisie Peters at Koko**

★★★★★

LIVE MUSIC



**The Pitt**

★★★★★

SHOW

purchase of any pie, in keeping with the “pie and pint” tradition.

*To book a table at Pivot Bar & Bistro, Henrietta Street, London WC2E 8BE, [visit their website here](#).*

### Hoodwood in Kentish Town



In Kentish Town, Caribbean takeaway Hoodwood is offering a *Creamy Jerk Chicken & Mushroom Patty Pie* throughout the week, priced at £14 with a side of mash. The pie features slow-cooked oak-smoked jerk chicken in a creamy mushroom sauce, spiced with Hoodwood’s signature jerk seasoning and encased in a short, flaky pastry. According to the restaurant, the pie is “spiced with signature jerk seasoning for warmth without overpowering heat”.

*For further information about Hoodwood, 81 Kentish Town Road, London NW1 8NY, [visit their website here](#). No bookings are required.*

### The Walmer Castle in Notting Hill



At the iconic Notting Hill pub The Walmer Castle, on Ledbury Road, British Pie Week will be marked with a revival of a classic Victorian pairing. For one week only, the kitchen will serve a limited-edition Beef Shin & Oyster Pie (£27.50), inspired by a once-common London combination frequently referenced in the novels of Charles Dickens, when oysters were plentiful and often cooked with slow-braised beef. The Walmer Castle's contemporary interpretation features richly braised County Wexford beef shin layered with Colchester oysters and encased in golden pastry. The pie is served with thyme mash and a deeply savoury beef and oyster gravy, presented in an oyster shell on the side, and finished with a crisp deep-fried oyster. The dish will be available throughout British Pie Week, from 2<sup>nd</sup> to 9<sup>th</sup> March.

*To book a table at The Walmer Castle, 58 Ledbury Road, London W11 2AJ, [visit their website here](#).*

**Berners Tavern in Fitzrovia**