Magpye Plant Powered Steak & Ale Pie

A rich and hearty Vegan Steak Pie made the traditional way—just without the meat.

Introducing one of our all-time customer favourites: the **Vegan Steak and Ale Pie**. This award-winning pie is a celebration of classic British comfort food—made 100% plant-based with premium ingredients and Magpye's signature flaky shortcrust pastry.

What makes this Vegan Steak Pie special?

• **Plant-Based 'Steak' Chunks:** Generously filled with tender plantbased <u>Arleys</u> gourmet 'steak' pieces that hold their bite and soak up all the flavour.

• **Guinness-Stout Ale Gravy:** A bold and savoury gravy made with Guinness Extra Stout, slow-cooked with braised onions and seasoned richly for deep, complex flavour.

• **Golden Shortcrust Pastry:** Made from scratch using organic UK-grown flour and our unique palm oil-free vegan butter alternative—light, flaky, and golden every time.

• **Natural, Sustainable Ingredients:** No fillers, no nasties. Just proper ingredients, carefully selected to be as kind to the planet as they are to your tastebuds.

Perfect for: Cosy dinners, Sunday roasts, or whenever only proper comfort food will do.

Ooking Instructions:

Preheat your oven to 180°C / Gas Mark 6.

• From chilled: 20-25 minutes

• From frozen: 30–35 minutes

Ensure piping hot before serving.

Ingredients: Organic white flour (wheat, calcium carbonate, iron, thiamine, niacin), water, vegan steak (15%),(water, soya proteins, vegetable fibre, burnt sugar, sunflower oil, natural flavours, yeast extract, salt, pepper), ale (5%) (barley), corn flour, onion, shea butter, coconut oil, rapeseed oil, sunflower oil, porcini mushroom, yeast extract, vegetable stock (onion, carrot juice, lovage, glucose syrup, yeast extracts, salt, sugar, rapeseed oil, natural flavouring), soy sauce, tomato, carrot juice, sunflower lecithine, lemon juice, salt, black pepper, rosemary, natural flavours.

Allergens in **bold**. Contains **gluten** and **soy**.

Created in a vegan kitchen which handles nuts. While every possible effort is made, we can not guarantee the absence of any allergens.

Vutrition (Per 210g pie):

- Energy: 1900 kJ / 454 kcal
- Fat: 19g (Saturates: 6.4g)
- Carbohydrates: 42g (Sugars: 7g)
- Fibre: 2.6g
- Protein: 20g
- Salt:1.2g