









List of English dishes


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This is a list of prepared dishes characteristic of English cuisine. English cuisine encompasses the cooking styles, traditions and recipes associated with England. It has distinctive attributes of its own, but also shares much with wider British cuisine, partly through the importation of ingredients and ideas from North America, China, and India during the time of the British Empire and as a result of post-war immigration.^{[1][2]}






Ingredients that might be used to prepare these dishes, such as English vegetables, cuts of meat, or cheeses do not themselves form part of this list.


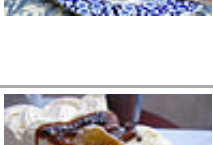



English dishes





Name	Image	First known	Savoury/ Sweet	Region	Description
Bedfordshire clanger		1800s (century) ^[3]	Savoury and Sweet	Bedfordshire	Suet crust dumpling with a savoury filling one end, sweet filling the other. The savoury filling is usually meat with diced potatoes and vegetables. The sweet filling can be jam, cooked apple or other fruit.
Bangers and mash		410 at latest (Roman Britain: sausages) ^{[4][5]}	Savoury	National ^[6]	Mashed potatoes and sausages, sometimes served with onion gravy or fried onions.
Chicken tikka masala		1900s (century) ^[7]	Savoury	National ^[6]	Pieces of chicken tikka in a spiced creamy sauce
Cobbler		1800s (century), perhaps earlier ^[8]	Savoury or Sweet	National, from British American colonies	Fruit or savoury (e.g. beef) filling, covered with a scone mixture and baked
Beef Wellington		1939 ^[9]	Savoury	National, from Wellington, New Zealand? ^[10]	Beef cooked in a pastry crust
Black peas			Savoury	Lancashire	Purple podded peas soaked overnight and simmered until mushy
Black pudding		800BC (in <i>The Odyssey</i>) ^[11]	Savoury	National ^[a]	Blood sausage
Bubble and squeak			Savoury	National ^[6]	Fried mashed potato with cabbage
Cauliflower cheese			Savoury	National	Cauliflower in a thick cheese sauce
Cottage pie,					Meat, minced or in pieces,

Shepherd's pie		1791 ^[12]	Savoury	National	with mashed potato crust
Cumberland sausage			Savoury	Cumberland	Long sausage
Devilled kidneys			Savoury	National [13][14]	
Faggots		1851 ^[15]	Savoury	Midlands	
Fish and chips		1870 approx. ^[16]	Savoury	National ^{[6][17]}	White fish fillets in batter (or egg-and-breadcrumbs), deep fried with potato chips
Full English breakfast		1861 ^{[b][18]}	Savoury	National	A selection of fried foods such as sausages, bacon, eggs, mushrooms, bread, tomatoes; options include kippers, baked beans
Game pie			Savoury	National	
Hog's pudding			Savoury	Devon, Cornwall	
Jellied eels			Savoury	East End of London	
Kippers			Savoury	National	Smoked split herrings
Lancashire hotpot			Savoury	Lancashire	Meat stew with carrots, potatoes, onions
Lincolnshire sausage			Savoury	Lincolnshire	
Liver and onion/Liver and			Savoury	National	Pictured is liver and onions

bacon					
Pasty		1200s (century) ^[19]	Savoury	Cornwall, National	Pastry shell filled with meat and potatoes
Pease pudding			Savoury	National	Split peas or lentils cooked until soft and thick
Pie and mash			Savoury	National	
Ploughman's lunch			Savoury	National	Bread, cheese, apple, pickles
Pork pie		1780s ^{[20][21]}	Savoury	Melton Mowbray, National	Cylindrical pie filled with pork and meat jelly
Potted shrimps		1800s (century) or earlier ^[22]	Savoury	Lancashire (Morecambe Bay)	Shrimps preserved under melted butter
Rag pudding			Savoury	Lancashire (Oldham)	Minced meat with onions in a suet pastry, which is then boiled or steamed.
Stargazy Pie		1900s (century)	Savoury	Cornwall	Fish pie with sardines poking out of the piecrust, looking at the stars
Steak pies with ingredients such as ale, kidney, oysters, potato and root vegetables		1303 ^[23]	Savoury	National	Meat and gravy in a pastry shell. Steak and kidney pie is a national dish of the United Kingdom. ^[6]
Steak and kidney pie, see Steak pies					
Steak and kidney pudding		1861 ^[24]	Savoury	National	Suet pudding filled with pieces of beef and kidney in thick gravy

Steak and oyster pie, See Steak pies					
Stottie cake			Savoury	North East England	Heavy flat bread
Suet pudding		1714 ^[25] ^[26]	Savoury or sweet	National	Steamed pudding made with flour and suet, with meat or fruit mixed in
Sunday roast		1700s (century)	Savoury	National	Roast beef 1700s, ^[27] Yorkshire pudding (1747), ^[28] roast potatoes, vegetables. Roast beef with Yorkshire pudding is a national dish of the United Kingdom. ^[6]
Roast lamb with mint sauce			Savoury	National	
Roast pork with apple sauce			Savoury	National	
Shepherd's pie, see Cottage pie					
Toad-in-the-hole		1747; ^[29] 1788 ^[30] 1891 ^[31]	Savoury	National ^[6]	Sausages cooked in a tray of batter
Welsh rarebit			Savoury	National	Melted cheese on toast
Yorkshire pudding		1747 ^[28]	Savoury	National	Souffle batter baked in very hot oven.
Game pie			Savoury	National	
Panackelty			Savoury	North East England	Slow-baked meat and root vegetables
Parmo			Savoury	Middlesbrough	Chicken or other cutlet in breadcrumbs
Scouse		1706 ^[32]	Savoury	Liverpool and other seaports,	Lamb or beef stew with potatoes, carrots and

				from Northern Europe	onions, cf Norwegian <i>lapskaus</i>
Apple pie		1390 ^[33]	Sweet	National ^[c]	A pie crust, whether all round or only on top, with a filling of sweetened apple
Bakewell tart		1900s (century) ^[34]	Sweet	Derbyshire	Pastry shell filled with almond-flavoured sponge cake on a thin layer of jam. Developed from 1826 Bakewell pudding ^[35]
Banoffee pie			Sweet	Hungry Monk Restaurant, East Sussex	Pastry shell filled with bananas, cream and toffee
Battenberg Cake			Sweet	National	
Bread and butter pudding			Sweet	National	
Christmas pudding			Sweet	National	
Crumble			Sweet	National	
Eccles cake		1793 ^[36]	Sweet	Greater Manchester	Flaky pastry with butter and currants
Eton Mess		1800s (century) ^[37]	Sweet	Berkshire (Eton College)	
Eve's pudding			Sweet	National	
Fool			Sweet	National	

Gypsy tart			Sweet	National	
Cornish Hevva Cake			Sweet	Cornwall	
Jam Roly-Poly			Sweet	National	
Knickerbocker glory		1920s ^[38]	Sweet	National; possibly from New York ^[38]	Ice cream sundae in a tall glass, often with nuts, fruits, meringue, and chocolate sauce; served with whipped cream and a glace cherry
Lardy cake			Sweet		
Madeira cake			Sweet	National	
Mince pie			Sweet	National	Usually small pastry shells filled with sweet mincemeat; since Early Modern times actual meat omitted
Parkin			Sweet		
Pound cake			Sweet	National	
Queen of Puddings			Sweet	National	
Saffron cake			Sweet	National	
Scones			Sweet	National, from Scotland	Small bread-like cakes often with raisins
Spotted dick		1800s (century) ^[39]	Sweet	National	Pudding with suet pastry and dried vine fruits, usually served with custard
Sticky toffee pudding			Sweet	National	

Summer pudding			Sweet	National	
Sussex Pond Pudding			Sweet		
Syllabub			Sweet	National	Cold dessert made with cream, alcohol and sugar, often with citrus flavouring
Trifle			Sweet	National	Cold dessert with varied ingredients, often sponge fingers and fortified wine, jelly, custard, and whipped cream, usually in layers
Treacle tart			Sweet	National	Pastry shell filled with thick sweet treacle mixture
Victoria Sponge Cake			Sweet	National	

See also

- List of English cheeses

Notes

- But also traditional across Europe in both Latin and Germanic countries from Portugal in west to Lithuania in east, and from Italy in south to Sweden in north.
- Date is for Mrs Beeton's book, but not exactly the breakfast eaten today.
- Apple pies are also found in North America, Netherlands, Germany, Scandinavia.

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