

CORNISH PASTY CO.

VEGAN & VEGETARIAN PASTIES

Vegan Pasty Specials	\$12
Two varieties of rotating vegan pasty selections. Please ask your server for today's creations.	
Vegan Oggie	\$11
Portobello, potatoes, rutabaga and onions. Served with a side of ketchup or HP sauce.	
Vegan Cubano	\$11.50
House mojo jackfruit, vegan ham, vegan cheese, dill pickles and yellow mustard. Served with spicy mustard or extra yellow mustard.	
Vegan Pot Pie	\$12
Portobello mushrooms, carrots, red potatoes, green beans, celery and onion in a vegan rosemary gravy.	
Vegan Guinness Stew	\$12.50
House made steak style seitan simmered in a vegan Guinness gravy, with red potato, mushrooms, carrot, and celery. Layered with vegan cheese, sautéed leeks and cabbage. Served with a side of chive tahini.	
Balsamic Portobello	\$11
Balsamic marinated portobello mushrooms, fresh mozzarella, roasted red peppers, spinach and fresh basil with a side of marinara.	
Cheese and Onion	\$10
Potatoes, rutabaga, English cheddar, and onions with a side of marinara, ketchup, or HP.	
Eggplant Parmesan	\$12
Pan fried eggplant, zucchini, broccoli, fresh mozzarella, spinach, fresh basil, parmesan and marinara.	
The Greek	\$11.50
Spinach, fresh mozzarella, feta, sun-dried tomatoes, kalamata olives, artichokes and garlic with choice of tzatziki or tahini.	
Veggie Pesto Chicken	\$11.50
Quorn® brand vegetarian chicken, artichokes, portobello, fresh mozzarella, and pesto. Served with a side of marinara.	
Veggie Spicy Asiago Chicken	\$11.50
Spicy Quorn® brand vegetarian chicken, roasted corn, black beans, asiago cheese, hatch chilies and Pico de gallo. Served with sides of salsa and sour cream.	
Veggie Rosemary Chicken	\$11.50
Quorn® brand vegetarian chicken, roasted red potatoes, brie, roasted red peppers and fresh rosemary with a side of mustard cream sauce.	
Veggie Cottage Pie	\$12
Quorn® brand vegetarian ground beef, peas, carrots, grilled onions, mashed potatoes and cheddar with a side of HP sauce.	
Veggie Chicken Tikka Masala (Red Curry)	\$12
Marinated Quorn® brand vegetarian chicken, tikka masala sauce, green bell peppers and curried potatoes with choice of mint-yogurt or tahini.	
Veggie Mexican	\$11.50
Mexican spiced Quorn® brand vegetarian ground beef, egg, potato, hatch chili, and cheddar with sides of sour cream and salsa.	

DESSERTS

Side of Vanilla Ice Cream	\$3
Apple Caramel Pasty	\$8
Apples, cinnamon, and caramel baked inside pastry. Served with choice of ice cream and/or fresh whipped cream on the side.	
Banoffee Pie	\$8
Graham cracker crust, layered with housemade caramel, fresh whipped cream, and topped with sliced bananas.	
Chocolate Bread & Butter Pudding	\$9
Housemade bread baked in rich chocolate brandy sauce. Served crispy on the outside, warm and moist on the inside with choice of whipped cream or ice cream.	

MENU KEY

V = Vegetarian **AV** = Available Vegetarian
GF = Gluten Friendly **AGF** = Available Gluten Friendly
V = Vegan **AV** = Available Vegan

SALADS

Add Chicken, Veggie or Vegan Chicken	\$4.75
Garden Salad GF V	Half \$4.75 Full \$7
Mixed greens, red onions, cucumbers, and cherry tomatoes with choice of white balsamic V or lemon pesto dressing V .	
Greek Salad GF V	Half \$6.50 Full \$9
Mixed greens, feta, kalamata olives, red onions, cherry tomatoes, and cucumber with choice of white balsamic V or lemon pesto dressing V .	
Caesar Salad AGF	Half \$6 Full \$8
Mixed greens with parmesan and homemade croutons tossed in our house made Caesar dressing.	
Pasta Salad V AV	Half \$8 Full \$11
Bow tie pasta, feta & parmesan, sun dried tomatoes, artichokes, kalamata olives, roasted red peppers, and red onions, served over fresh spinach tossed in choice of white balsamic V or lemon pesto dressing V .	
Chicken Tikka Salad GF AV	\$12
Chicken breast marinated and baked in Indian spices. Served over mixed greens tossed in mint-yogurt dressing with cherry tomatoes, cucumber, walnuts, red grapes and red onion.	
Scotch Cobb	\$12.50
Mixed greens, bacon, house roasted turkey, diced Scotch Egg, cherry tomato, cucumber, cheddar, and red onion tossed in blue cheese, ranch or mustard cream dressing.	

Waldorf Salad GF AV/V	\$11.50
White wine marinated chicken breast served over mixed greens with fresh apple, grapes, sliced celery, walnuts, salt, & pepper tossed in choice of mint yogurt or yogurt honey dressing.	

Strawberry Spinach Salad GF AV/V	\$11.50
White wine marinated chicken breast over a hardy bed of spinach with sliced strawberry, orange, fresh mozzarella, toasted walnuts, & red onion tossed in a white balsamic dressing.	

SOFT DRINKS

Fountain	\$3
Coke, Diet Coke, Dr Pepper, Sprite, Ginger Ale	
Homemade Lemonade (\$1 refills)	\$3.50
Fresh Brewed Iced Tea	\$3
Regular Black or Pomegranate Green	

SELECTIONS MADE FRESH DAILY AT OUR TEMPE SISTER STORE ON HARDY DR.

Call ahead to inquire about our current pasty availability and / or to have your pick-up or dine-in order ready for you when you arrive!

OPEN EVERYDAY 11:00 AM – 12:00 AM
FRIDAY & SATURDAY OPEN TILL 2:00 AM

CORNISH PASTY CO.
425 S. MILL AVE., #111
TEMPE, AZ 85281
[480] 629-4726

www.cornishpastyco.com

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

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APPETIZERS

Housemade Bread with Butter V AGF (+\$1)	\$2
Oven Chips GF V	\$4.75
Hand cut British style chips, oven baked with salt & pepper. Add garlic and/or jalapeño if you like; add cheddar cheese (+\$0.75) and/or bacon (+\$2).	
Tandoori Wings GF	\$9.50
Chicken tandoori marinade, oven baked. Served with lemon mint yogurt dip.	
Parliament Wings	\$9.50
Houses of Parliament sauce, with honey and spice, oven baked. Served with Stilton blue cheese dip.	
Sad Wings of Destiny GF	\$9.50
Mild, Med, Hot or Suicide. Choice of ranch or blue cheese dip.	
Scotch Egg	\$6
Hardboiled egg wrapped in house pork with sage sausage and breadcrumb with choice of honey mustard, HP, or brown mustard sauce.	

SOUPS

Served with Housemade Bread and Butter **AGF** (+\$1)
Made from Scratch Daily. **Cup \$6 Bowl \$7.50**

Cream of Tomato with Croutons **V AGF**

Rotating Soup Special

Rotating Vegan Soup **V AGF**

GRILLED CHEESE SANDWICH **v** \$5.25

Add a Grilled Cheese to Any Cup or Bowl of Soup **\$4**

With Bacon +\$2

SIGNATURE PASTIES

The Ogie (The Traditional Pasty)	\$10	Chicken Pot Pie	\$12
Steak, potato, onion, and rutabaga (swede) with a side of red wine gravy or ketchup.		Chicken, carrots, red potato, green beans, celery, and onion in a rosemary and chicken gravy.	
Porky	\$12	Cajun Chicken	\$11.50
Pork, potato, apple, onion, and sage with a side of red wine gravy.		Spicy Cajun chicken breast, bacon, ham, and Swiss. Served with a side of chipotle sauce.	
Lamb and Mint	\$13	Italian	\$12
Lamb, potato, rutabaga, onion, and fresh mint with a side of red wine gravy.		Pepperoni, salami, capocollo, ham, fresh mozzarella, fresh basil, and roasted tomato with a side of marinara.	
Bangers and Mash	\$12	Meatball	\$11.50
House pork and sage sausage, grilled onion, mashed potato, with a side of red wine gravy.		Housemade Meatball, fresh basil, marinara, and fresh mozzarella.	
Meat and Cheese	\$11.50	Mexican	\$11.50
House pork and sage sausage, cheddar, and Swiss. Choice of red wine gravy, HP, or mustard cream sauce.		Mexican-spiced and simmered steak, potato, egg, hatch chili, and cheddar with a side of sour cream and salsa.	
The Royale with Cheese	\$11.75	All Day English Breakfast*	\$11.50
Hamburger, french fries, grilled onion, bacon, button mushroom, and cheddar-Swiss blend. Choice of ranch, 1000 island, ketchup, or BBQ sauce.		Bacon, soft poached egg, potato, roasted tomato, mushroom, sausage, and baked beans. Served with a side of HP, ketchup, or server suggestion.	
Shepherd's Pie or Cottage Pie	\$13 / \$12	Cubano	\$13
Ground minted lamb or seasoned ground beef. With peas and carrots, grilled onion, mashed potato, and cheddar. Served with a side of red wine gravy.		House pulled Mojo pork, ham, swiss cheese, dill pickles, and yellow mustard. Served with mustard cream sauce, spicy mustard, or extra yellow mustard.	

PREMIUM PASTIES

Carne Adovada	\$13	Roast Dinner	\$13.50
New Mexican style pork red chili stew, Mexican rice, hatch chili, and cheddar with sides of sour cream and salsa.		House roasted beef, roasted red potato, candied carrots, sautéed Brussel sprouts, cheese sauce, and rutabaga mash. Served with red wine gravy and horseradish cream.	
The Chicken Greek	\$12	The Pilgrim	\$12.50
Chicken breast, spinach, fresh mozzarella, feta, sun-dried tomato, kalamata olive, artichoke and garlic. Served with a side of tahini or tzatziki.		House roasted turkey, sweet potato, grilled onion and housemade stuffing. Served with red wine gravy and cranberry sauce.	
Chicken Tikka Masala (Red Curry)	\$12	Portobello Chicken	\$12
Marinated chicken breast, tikka masala sauce, green bell pepper and potato. Choice of minted-yogurt or tahini.		Chicken, fresh mozzarella, balsamic marinated portobello, roasted red peppers, fresh basil and marinara.	
Lamb Vindaloo	\$13	Rosemary Steak or Rosemary Chicken	\$12.50/\$12
Lamb and potato in a spicy vindaloo sauce. Choice of minted-yogurt or tahini sauce.		Rosemary steak or chicken, roasted red potato, roasted red peppers, brie, and rosemary with mustard cream sauce.	
Lovely Bit a Salmon	\$13.50	Spicy Asiago Chicken	\$11.50
Marinated salmon, white wine and cream dill sauce, sautéed asparagus, garlic roasted tomato, spinach and red potato.		Spicy chicken, roasted corn, black bean, asiago cheese, hatch chili, and pico de gallo with sides of sour cream and salsa.	
Peppered Steak	\$13.50	Guinness Stew	\$12.50
Sirloin in a peppercorn brandy cream sauce, sautéed portobello, leeks, zucchini and Stilton English bleu cheese.		Beef simmered in a Guinness gravy, with red potato, mushrooms, carrot, and celery. Layered with cheddar, sautéed leeks and cabbage. Served with sour cream and chive.	
Reuben	\$12.50	Roast Beef Sarnie	\$12
Pastrami, corned beef, housemade sauerkraut and Swiss with a side of 1000 Island.		House roasted beef, red and green peppers, portobello, onions, Cheddar-Swiss blend. Served with a horseradish sour cream.	
Pesto Chicken	\$12		
Marinated chicken breast, portobello, artichoke, fresh mozzarella and pesto with a side of marinara.			