



# CORNISH PASTY CO.



## HISTORY

The Cornish pasty originates from Cornwall (Southwest England) and can be traced back as far as the 13th century. Mining was once a thriving industry in Cornwall and at that time pasties were baked by the wives and mothers of the tin miners. Pasties were made with a thick crimped edge along one side so the miners could use the crimp as a handle to hold onto while eating. The hands of the miners would often be covered in arsenic from the mine, so the miners would discard the handle when they were done. The crusts were never wasted though, as many miners believed that ghosts, or “knockers”, inhabited the mines and their leftover crusts would keep these ghosts content.

Traditionally, pasties were made with different fillings at each end; one end containing meat and vegetables, and the other end with a sweet filling. The sweet end would be marked with an initial so the miners knew what side to eat first. Today, Cornish Pasties are filled with steak, potatoes, swede (rutabaga) and onions.

At one time Cornwall had nearly 2,000 flourishing tin mines, but by the 1880’s tin mining had become a rapidly declining industry. At this time, Cornish miners began immigrating to Michigan’s Upper Peninsula for copper mining, bringing with them the tradition of pasties. Cornish Pasties are well known throughout mining towns across America as well as the British Isles.

## TEA, COFFEE, & SOFT DRINKS

<b>Fountain</b>	\$3.50
Coke, Diet Coke, Dr Pepper, Sprite, Root Beer	
<b>Homemade Lemonade</b> (\$1 refills)	\$4.50
<b>Fresh Brewed Iced Tea</b>	\$3.50
Ask your server for selections.	
<b>Coffee</b>	\$3.50
<b>PG Tips British Hot Tea</b> (Pot)	\$3.50

## MENU KEY

**V** = Vegetarian    **AV** = Available Vegetarian

**GF** = Gluten Friendly    **AGF** = Available Gluten Friendly

**V** = Vegan    **AV** = Available Vegan

## APPETIZERS & SOUPS

Soups made from scratch. Served with housemade bread and butter

<b>Cup</b> \$7	<b>Bowl</b> \$9
<b>Cream of Leek, Potato &amp; Stilton V AGF</b>	
<b>Cream of Tomato with Croutons V AGF</b>	
<b>Mushroom, Walnut &amp; Spinach V</b>	
<b>Spicy Red Pepper Chicken with Black Beans &amp; Rice AGF</b>	

<b>Cornish Meatballs</b>	\$11
Housemade meatballs wrapped in bacon, with sautéed onions, in a white wine mustard gravy.	
<b>Scotch Egg</b>	\$7
Hard boiled egg wrapped in house pork with sage sausage and breadcrumb with choice of honey mustard, housemade steak sauce, or brown mustard sauce.	

<b>Chicken Liver Pâté</b>	\$10.50
Housemade chicken liver pâté with housemade toasted bread, butter, and red onion marmalade.	

<b>Tandoori Wings GF</b>	\$10
Chicken tandoori marinade, oven baked. Served with lemon mint yogurt dip.	

<b>Parliament Wings</b>	\$10
Houses of Parliament sauce, with honey and spice, oven baked. Served with Stilton bleu cheese dip.	

## SIDES

<b>Housemade Bread with Butter V</b>	\$4
<b>Garlic &amp; Herb Roasted Red Potatoes GF V</b>	\$6.50
<b>Garlic Mashed Potatoes with Cheese GF AV</b>	\$7
<b>Curried Potatoes GF AV</b>	\$6
<b>Chips GF V</b>	\$6.50
Hand cut British style chips, cooked with cracked pepper and sea salt. Add garlic and/or jalapeño (\$0.50); add cheddar cheese (+\$0.75) and/or bacon (+\$2).	
<b>Mushy Peas GF V</b>	\$6
<b>Housemade Coleslaw (Cornish Style) GF</b>	\$4
<b>Broccoli &amp; Cauliflower Cheese Bake V</b>	\$8
<b>Proteins GF</b>	\$7
Chicken, Tikka Chicken, Veggie Tikka or Vegan Chicken, Pork and Sage Sausage, Salmon (\$9)	

## SALADS

**Add Chicken, Tikka Chicken, Veggie Tikka or Vegan Chicken, Pork and Sage Sausage \$7, Salmon \$9**

<b>Garden Salad GF V</b>	<b>Half</b> \$6.50	<b>Full</b> \$8.50
Mixed greens, red onion, cucumber, and cherry tomatoes with choice of white balsamic V or lemon pesto dressing. V		

<b>Greek Salad GF V</b>	<b>Half</b> \$8	<b>Full</b> \$10.50
Mixed greens, feta, kalamata olive, red onion, cherry tomatoes, and cucumber with choice of white balsamic V or lemon pesto dressing. V		

<b>Caesar Salad AGF</b>	<b>Half</b> \$9	<b>Full</b> \$11
Mixed greens with parmesan and homemade croutons tossed in our housemade Caesar dressing		

<b>Chicken Tikka Salad GF AV</b>	<b>Half</b> \$15	<b>Full</b> \$17.50
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.		

<b>Pasta Salad V AV</b>	<b>Half</b> \$9.50	<b>Full</b> \$13
Pasta, feta and parmesan, sun dried tomato, artichoke, kalamata olive, roasted red pepper, and red onion, served over fresh spinach with choice of white balsamic V or lemon pesto dressing. V		

<b>Sausage Salad GF</b>	\$16
House pork and sage sausage, mixed greens, roasted red pepper, cherry tomato, feta, mushroom, and red onion tossed in mustard cream dressing.	

## DESSERTS

<b>Side of Vanilla Ice Cream</b>	\$4
<b>Apple Caramel Pasty</b>	\$10
Apples, cinnamon, and caramel baked inside pastry. Served with choice of ice cream and/or fresh whipped cream on the side.	
<b>Eton Mess GF</b>	\$11
Housemade crisp meringue, freshly whipped cream, and a mixed berry compote	
<b>Banoffee Pie</b>	\$11
Graham cracker crust, layered with housemade caramel, fresh whipped cream, and topped with sliced bananas.	
<b>Peanut Butter &amp; Jelly Pasty AV</b>	\$10
Peanut butter, bananas and raspberry jelly baked inside of pastry. Served with choice of whipped cream or ice cream and raspberry coulis.	
<b>Sticky Toffee Pudding</b>	\$12
Toffee drenched sponge cake with dates, served hot with crème anglaise or ice cream.	
<b>Chocolate Bread &amp; Butter Pudding</b>	\$12
Housemade bread baked in rich chocolate brandy sauce. Served crispy on the outside, warm and moist on the inside with choice of crème anglaise or ice cream.	

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