

CORNISH PASTY CO.

SIGNATURE PASTIES

The Oggie (The Traditional Pasty)	\$16
Steak, potato, onion, and rutabaga (swede) with a side of red wine gravy or ketchup.	
Pork and Apple	\$18
Pork, potato, apple, onion, and sage with a side of red wine gravy.	
Lamb and Mint	\$19
Lamb, potato, rutabaga, onion, and fresh mint with a side of red wine gravy.	
Bangers and Mash	\$17.50
House pork and sage sausage, grilled onion, mashed potato, with a side of red wine gravy.	
Meat and Cheese	\$17.50
House pork and sage sausage, cheddar, and Swiss. Choice of red wine gravy, housemade steak sauce, or mustard cream sauce.	
The Royale with Cheese	\$17.50
Hamburger, french fries, grilled onion, bacon, portobello mushroom, and cheddar-Swiss blend. Choice of ranch, 1000 island, ketchup, or BBQ sauce.	
Shepherd's Pie (Lamb) or Cottage Pie (Ground Beef)	\$19 / \$17.50
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.	
Chicken Pot Pie	\$17.50
Chicken, carrots, red potato, green peas, celery, and onion in a rosemary and chicken gravy.	
Cajun Chicken	\$18
Spicy Cajun chicken breast, bacon, ham, and Swiss Served with a side of chipotle sauce.	
Italian	\$18
Pepperoni, salami, capocollo, ham, fresh mozzarella, fresh basil, and roasted tomato with a side of marinara.	
Spicy Asiago Chicken	\$17
Spicy chicken, roasted corn, black beans, asiago cheese, hatch chilies and Pico de gallo with sides of salsa and sour cream.	
French Dip	\$18.50
House roasted beef, onions and Swiss cheese. Served with a horseradish sour cream and jus.	

Cubano	\$19
House pulled Mojo pork, ham, swiss cheese, dill pickles, and yellow mustard. Served with mustard cream sauce, spicy mustard, or extra yellow mustard.	
Carne Adovada	\$18.50
New Mexican style pork red chili stew, Mexican rice, hatch chili, and cheddar with sides of sour cream and salsa.	
The Chicken Greek	\$18
Chicken breast, spinach, fresh mozzarella, feta, sun-dried tomatoes, kalamata olives, artichokes and garlic. Served with a side of tahini or tzatziki	
Chicken Tikka Masala (Red Curry)	\$17
Marinated chicken breast, tikka masala sauce, green bell pepper and potato. Choice of minted-yogurt or tahini.	
Meatball	\$17
Housemade Meatball, fresh basil, marinara, and fresh mozzarella.	
Lovely Bit a Salmon	\$19
Marinated salmon, white wine and cream dill sauce, sautéed asparagus, garlic roasted tomato, spinach and red potato.	
Peppered Steak	\$19
Sirloin in a peppercorn brandy cream sauce, sautéed portobello, leeks, zucchini and Stilton English bleu cheese.	
The Pilgrim	\$18
House roasted turkey, sweet potato, grilled onion and housemade stuffing. Served with red wine gravy and cranberry sauce.	
Portobello Chicken	\$17.50
Chicken, fresh mozzarella, balsamic marinated portobello, roasted red peppers, fresh basil and marinara.	
Reuben	\$19
Pastrami, corned beef, housemade sauerkraut and Swiss with a side of 1000 Island.	
Guinness Stew	\$18
Steak 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.	
Lamb Vindaloo	\$18
Lamb and potato in a spicy vindaloo sauce. Choice of minted-yogurt or tahini sauce.	

VEGAN & VEGETARIAN PASTIES

Vegan Oggie	\$16.50
Portobello, potatoes, rutabaga and onions. Served with a side of ketchup or housemade steak sauce.	
Vegan Royale With Cheese	\$16
Beyond Meat Patty, french fries, grilled onion, veggie bacon, button mushroom, and vegan cheese. Choice of ketchup or BBQ sauce	
Vegan Carne Adovada	\$17
New Mexican style Jackfruit red chili stew, Mexican rice, hatch chili, and vegan cheese with a side of salsa	
Vegan Cottage Pie	\$15.50
Vegan ground beef, peas, carrots, grilled onion, mashed potatoes, and vegan cheese with a side of housemade steak sauce	
Vegan Balsamic Portobello	\$16
Balsamic marinated portobello mushrooms, vegan mozzarella, roasted red peppers, spinach and fresh basil with a side of marinara.	
Cheese and Onion	\$15.50
Potatoes, rutabaga, English cheddar, and onions with a side of marinara, ketchup, or housemade steak sauce.	
The Greek	\$17
Spinach, fresh mozzarella, feta, sun-dried tomatoes, kalamata olives, artichokes and garlic with choice of tzatziki or tahini	
Veggie Chicken Tikka Masala (Red Curry)	\$17.50
Veggie chicken, tikka masala sauce, green bell peppers and curried potatoes with choice of mint-yogurt or tahini.	
Veggie Spicy Asiago Chicken	\$16.50
Veggie chicken, roasted corn, black beans, asiago cheese, hatch chilies and Pico de gallo with sides of salsa and sour cream.	
Eggplant Parmesan	\$16.50
Roasted eggplant, zucchini, broccoli, fresh mozzarella, spinach, fresh basil, parmesan & marinara	

www.cornishpastyco.com

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



