



PASTIES

The Oggie (The Traditional Pasty) 16

Steak, potatoes, onion, and rutabaga (swede) with a side of red wine gravy, ketchup *or* house brown sauce.

Cubano 19

House made 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.

Meatball 17

House made Meatball, fresh basil, marinara, and fresh mozzarella.

Peppered Steak 19

Sirloin in a peppercorn brandy cream sauce, sautéed portobello, leeks, zucchini and Stilton English blue cheese

Reuben 19

Pastrami, corned beef, house made sauerkraut and Swiss with a side of 1000 Island.

French Dip 18.50

House made roasted beef, onions and Swiss cheese. Served with a horseradish sour cream and au jus.

Chicken Pot Pie 17.50

Chicken breast, potatoes, green peas, carrots, celery, and onion in a rosemary and chicken gravy.

Cajun Chicken 18

Spicy Cajun chicken breast, bacon, ham, and Swiss Served with chipotle sauce.

Chicken Tikka Masala (Red Curry) 17

Marinated chicken breast, tikka masala sauce, green bell pepper and potatoes. Served with minted-yogurt

Vegan Oggie 16.50

Portobello, potatoes, rutabaga and onions. Served with ketchup or house brown sauce. 

Veggie Balsamic Portobello 16

Balsamic marinated portobello mushrooms, fresh mozzarella, roasted red peppers, spinach and fresh basil with a side of marinara. *V*

Veggie Chicken Tikka Masala (Red Curry) 17.50

Veggie chicken, tikka masala sauce, green bell peppers and curried potatoes with minted-yogurt. *V*

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

ENTREES

Fish & Chips

19

Beer battered fried cod with side of British style chips. Served with house made tarter sauce and coleslaw. (add mushy peas + 2)

Bangers and Mash

17

House made pork and sage sausage, grilled onion, roasted carrots, mashed potatoes, and red wine gravy.

Guinness Stew

19

Steak simmered in a Guinness gravy, with potatoes, mushrooms, carrots, and celery. Served with sour cream, chive and side of Welsh rarebit (not rabbit).

Cottage Pie

18

Seasoned ground beef (Veggie beef available upon request +1) With peas, carrots, mashed potatoes, and cheddar. Served with red wine gravy.

Roasted Chicken Dinner

23

Half roasted chicken, mashed potatoes *or* roasted potatoes, broccoli cauliflower cheese bake, roasted carrots, and sautéed asparagus. Served with chicken gravy.

Roasted Chicken & Chips

18

Half roasted chicken and British style chips. Served with chicken gravy.

Lovely Bit a Salmon

22

Wild caught skin on salmon, sautéed asparagus, white wine and cream dill sauce Choice of roasted potatoes *or* mashed potatoes.

PUB BURGERS

*Served with British-style chips +2 for Onion Rings
Switch any burger patty for chicken breast or +1.50 for Veggie Patty
All hamburgers cooked to medium*

The Royale with Cheese

18

1/2 pound hamburger, grilled onion, bacon, cheddar, lettuce, tomato, thousand island.

The Churchill

19

1/2 pound hamburger, English cheddar, bacon, beer battered onion rings, HP sauce.

Prince Albert

19

1/2 pound hamburger, sauteed mushrooms, Stilton Bleu cheese, red onion jam, spring mix, tomato, and mustard cream sauce.

Classic

16

1/2 pound hamburger, cheddar cheese, lettuce, tomato, onions, ketchup and mustard.

CORNISH PASTY CO.
PUBLIC HOUSE



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

Fountain 4
Coke, Diet Coke, Dr Pepper, Sprite, Root Beer

Homemade Lemonade 5
(+2 re-fill)

Fresh Brewed Iced Tea 4
Ask your server for selections

Coffee 4
Dark Moon

PG Tips British Hot Tea 4
(Pot)

MENU KEY

V = Vegetarian *AV* = Available Vegetarian

GF = Gluten Friendly *AGF* = Available Gluten Friendly

V = Vegan *AV* = Available Vegan

SOUPS & APPETIZERS

Soups made from scratch. Served with house made bread and butter

Cup 8	Bowl 12
Cream of Leek, Potato & Stilton <i>V AGF</i> Rotating Soup of the Day	

Scotch Egg 8.50

Soft boiled egg wrapped in house made pork with sage sausage and breadcrumb. Choice of honey mustard, house brown sauce, *or* brown mustard.

Chicken Liver Pâté 13.50

House made chicken liver pâté with toasted bread, butter, and red onion marmalade.

Tandoori Wings 10.50

Chicken tandoori marinade, oven baked.
Served with lemon mint yogurt dip. *GF*

Wings 10.50

Choice of sauce, House of Parliament, buffalo, or plain. Choice of Stilton blue cheese dip *or* ranch. *GF*

SIDES

House made Bread with Butter *V* 5

Roasted Potatoes with Rosemary *GF V* 8

Garlic Mashed Potatoes with Cheese *GF AV* 8.50

Curried Potatoes *GF AV* 8

Chips 7.50

Hand cut British style chips, tossed with cracked pepper and sea salt. Add garlic, jalapeño, *and/or* cheddar cheese (+0.75) *and/or* bacon (+2). *GF AV*

Onion Rings *V* 9.50

Mushy Peas *GF* *V* 7

House Made Coleslaw (*Cornish Style*) *GF V* 5

Broccoli & Cauliflower Cheese Bake *V* 10

SALADS

Add Tikka Chicken, Veggie Tikka Chicken, Veggie Chicken, Pork & Sage Sausage 7.50, Salmon 10

Garden Salad *Half* 8 *Full* 11.50
Mixed greens, red onion, cucumber, and cherry tomatoes. Tossed in white balsamic & citrus dressing *V* *or* lemon pesto dressing *V*. *GF V*

Greek Salad *Half* 10 *Full* 12.50
Mixed greens, feta, kalamata olive, red onion, cherry tomatoes, and cucumber. Tossed in white balsamic & citrus dressing *V* *or* lemon pesto dressing *V*. *GF V*

Caesar Salad *Half* 9.50 *Full* 11.50
Mixed greens with parmesan and homemade croutons. Tossed in our Caesar dressing. *AGF*

Chicken Tikka Salad *Half* 15 *Full* 18.50
Chicken breast marinated and baked in Indian spices. Served over mixed greens, cherry tomatoes, cucumber, walnuts, red grapes and red onion. Tossed in mint-yogurt dressing. *GF AV*

Pasta Salad *Half* 10.50 *Full* 15.50
Pasta, feta and parmesan, sun dried tomato, artichoke, kalamata olive, roasted red pepper, red onion, and fresh spinach. Tossed in lemon pesto dressing *V*. *V AV*

Beet Salad 14
Roasted beets, Bleu cheese, spring mix, fresh mint, walnuts, tomato. Tossed in a white balsamic & citrus dressing *V*. *V GF*

DESSERTS (serves 1-2)

Side of Vanilla Ice Cream 5

Apple Caramel Pasty 12
Apples, cinnamon, and caramel baked inside pastry. Choice of ice cream *or* fresh whipped cream on the side.

Banoffee Pie 13
Graham cracker crust, layered with house made caramel, fresh whipped cream, and topped with sliced bananas.

Sticky Toffee Pudding 13.50
Toffee drenched sponge cake with dates. Served hot with choice of fresh whipped cream *or* ice cream.

Chocolate Bread & Butter Pudding 14
House made bread baked in rich chocolate brandy sauce. Served crispy on the outside, warm and moist on the inside with choice of fresh whipped cream *or* ice cream.

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