?The Cornish Bakery is where to come for proper local pasties, beautifully buttery French pastries, hand-roasted coffee and speciality breads. All prepared and served with passion, innovation and energy, all with the aim of helping you achieve your own Cornwall state of mind, wherever you are. We?ve been immersed in this diversity ever since our founder, Steve Grocutt, opened his first store in Mevagissey, where the pasties won over hard-to-please locals. And we?ve been growing ever since, not just surprising, delighting and communicating with our customers, but winning awards too. Our Cornwall state of mind has seen us scoop ? among others ? a Design Business Association (DBA) award, as well as a Food and Beverage (FAB) prize for our interiors and, of course, being named makers of The World?s Best Pasty.?

The Pasty, Cornish or not, has a unique appeal. It is the ideal food on the go. That said just like anything else there is always room for improvement and the way The Cornish Bakery have approached this is more about the fillings than the pastry itself. I'm pretty sure originally in Cornwall when they were first invented the concept of some of the popular fillings available would have seemed a little strange:-

- The BLC
- Bacon Leek and Cheese
- The Award-Winning Traditional
- The Beef and Stilton
- The Travelling Empanada
- The Pork, Apple and Cornish Cider
- The Thai Chicken
- The Cheese and Onion
- The Vegetable
- The Spicy Chickpea and Potato
- The Sweet Potato and Feta
- The Curried Parsnip

- Or even The Apple, Rhubarb and Custard.

But trust me they work!

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