



The Anatomy of a Cornish Pasty

The Pastry

Our own specially prepared short crust pastry. Rolled to give a crisp shell to the best ingredients.

The Ingredients

Our meat is hand prepared then diced. Vegetables at Crantock are always diced the true Cornish Way!!

The Marking

The Crantock markings help you to easily identify what type of pasty it is!

The Glaze

Every Pasty is gently brushed with a fresh glaze to ensure an appetising rich lustre.

The Crimp

Individually hand crimped which makes holding the Pasty easy.

The Baking Hole

Specially sized to ensure an even cook. Approximately 50 minutes @ 180°C

The Seasoning

SSh!
The secret of Crantock handed down over the years. A unique recipe known only to us.



There are Cornish Pasties and Crantock Cornish Pasties.
Although a Cornish Pasty is no ordinary pasty a Crantock Cornish Pasty is extraordinary.
Just look at everything that goes into one and you will know what being Cornwall's best actually means.
It's what we do everyday to make sure you enjoy the true taste of Cornwall.
A Crantock Cornish Pasty - When only the Best will do!

Cornwall's best from Crantock