

# DINNER AT PENCUBITT

Summer - Autumn 2017

2 Courses - £22.50    3 Courses - £27.50

During your stay, if you would like to dine with us, please book your table by 10pm the evening before and provide all your choices by 9.30am on the day of your table reservation

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## To Start

Prawn Cocktail with brown bread & butter  
Tomato & Crème Fraiche Soup (V) (GF)  
Goat's Cheese & Beetroot Salad with orange & grain mustard dressing (V) (GF)  
Smoked Salmon & Prawns with horseradish crème fraiche & lime vinaigrette (GF)  
Buffalo Mozzarella & Roasted Tomato with basil pesto dressing & pine nuts (V) (GF)  
Tomato & Red Onion Bruschetta with a wild rocket pesto (V)  
Homemade Chicken Liver Parfait with rustic toast and onion marmalade

## Mains

Fish Pie with smoked haddock, salmon, cod, prawns, spinach and cheese sauce (GF)  
Chicken Breast with leeks, cannellini beans, double cream, white wine & a hint of garlic (GF)  
Traditional Shepherd's Pie with Cornish cheddar mash topping (GF)  
Grilled Scottish Salmon on a bed of sauteed kale with a creamy lemon butter & dill sauce (GF)  
Beef braised in Mena Dhu Cornish Stout with a puff pastry hat  
Slow-Cooked Pork Belly with Cornish Cider and grain mustard jus (GF)  
Braised Lamb Shank with tomato, mint & red wine jus (GF)  
(V) Vegetarian Cottage Pie made with Quorn and Cornish cheddar mash (GF)

All the above served with Chef's choice of potatoes and fresh vegetables

Traditional Beef Lasagne  
(V) Mushroom & Spinach Lasagne  
Both with tomato, red onion & parmesan salad and ciabatta garlic bread

## Afters

Bramley Apple Pie  
Sticky Toffee Pudding  
Brioche Bread & Butter Pudding (can be GF)  
Served with clotted cream or vanilla ice cream

Tia Maria Tiramisu

Strawberries & Ice Cream served with a homemade strawberry coulis (GF)

Triple Scoop of 'Callestick Farm' Cornish Ice Creams and Sorbets (some GF)  
Vanilla; Belgian Choc; Stem Ginger; Rum & Raisin; Sea Salted Caramel; Butterscotch & Pecan; Pistachio  
Sorbets: Blood Orange; Pink Champagne; Gin & Lemon; Elderflower

Cornish Cheese Platter with chutney, grapes & crackers  
Optional large glass of Port (£2.00 Supplement)

## To Finish

Choice of Fresh Cafetiere of Coffee or Freshly Brewed Tea

Liqueur Coffees    £3.50  
(Irish Whisky, Cognac, Tia Maria, Cointreau, Dark Rum)

**ALLERGENS ADVICE:** some of our food items may contain gluten, peanuts, nuts, milk, soya, mustard, lupin, eggs, fish, crustaceans, molluscs, sesame seeds, celery, sulphur dioxide.

Please ask us if you are concerned about your allergies.