

DINNER AT PENCUBITT

Spring - Summer 2019

2 Courses - £24.00 3 Courses - £29.00

During your stay, if you would like to dine with us, please book your table by 8pm the evening before and provide all your choices by 9:30am on the day of your table reservation

To Start

- Prawn Cocktail with brown bread & butter
Tomato & Crème Fraiche Soup (V) (GF)
Goat's Cheese & Beetroot Salad with walnuts and 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 Smooth Chicken Liver Pate 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 greens 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 an apple 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 our choice of potatoes and fresh vegetables

- Traditional Beef Lasagne
(V) Mushroom & Spinach Lasagne
Both served with a fresh seasonal salad

Afters

- Bramley Apple Pie
Sticky Toffee Pudding
Brioche Bread & Butter Pudding (can be GF)
Served with clotted cream or vanilla ice cream
Dark Chocolate Pot with clotted cream & fresh berries (GF)
Tia Maria Tiramisu
Strawberries & Ice Cream with fresh strawberry coulis (GF)
Triple Scoop of 'Callestick Farm' Cornish Ice Creams and Sorbets (some GF)
Selection of flavours - choose on the evening

Cornish Cheese Platter with chutney, grapes, pickles, walnuts & crackers (£3.50 Supplement)

To Finish

Choice of Fresh Cafetiere of Coffee or Freshly Brewed Tea & Mints

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

Some choices may be subject to change due to local availability

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.