

DINNER AT PENCUBITT

2 Courses - £34 3 Courses - £39

(Includes homemade bread to start and tea or cafetiere of coffee to finish)

Please book your table with all your choices by 9pm the evening before your reservation

Starters

- Italian Tomato Soup with Crème Fraiche, Homemade Bread Roll (✓) *(can be GF)*
Pea & Mint Soup with Crème Fraiche, Homemade Bread Roll (✓) *(can be GF)*
Tomato & Red Onion Bruschetta with Rocket & Basil Pesto (✓) *(not GF)*
‘Old Fashioned’ Layered Prawn Cocktail *(GF)*
Grilled Goat’s Cheese with Beetroot & Walnuts with Orange & Grain Mustard Dressing (✓) *(GF)*
Smoked Salmon & Prawns with Horseradish Crème Fraiche & Lime Vinaigrette *(GF)*
Chicken Liver Parfait with Toast, Red Onion Chutney & Pickled Cucumber *(can be GF)*
Mozzarella & Roasted Tomatoes with Basil Pesto & Toasted Pine Nuts *(can be GF)*

Main Courses

- Slow Cooked Pork Belly with Apple and Grain Mustard Jus *(GF)*
Slow Braised Lamb Shank with Tomato, Mint & Red Wine Jus *(GF)*
Chicken, Leeks & Cannellini Beans in White Wine, Cream & Garlic with Pea Shoots & Chicken Crackling, *(GF)*
Traditional Shepherd’s Pie with Cheddar Mash Top *(GF)*
Fish Pie with Smoked Haddock, Salmon, Cod, Prawns & Spinach *(GF)*
Grilled Salmon or Grilled Seabass with Fresh Greens, Leeks, Spinach, Optional Lemon Butter & Dill Sauce *(GF)*
Beef Braised in Stout with Puff Pastry Pie Topping *(not GF)*
Creamy Vegetable Pie with Puff Pastry Pie Topping (✓) *(not GF)*
All Served with Fresh Vegetables & Potatoes of the Day
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Traditional Beef Lasagne *(not GF)*
Mushroom, Leek, & Spinach Lasagne (✓) *(not GF)*
Both Lasagnes are served with Seasonal Salad & Garlic Bread

Hot Desserts

- Homemade Apple Pie *(not GF)*
Apple & Mixed Berry Oaty Crumble *(GF)*
Vanilla Brioche Bread & Butter Pudding *(Can Be GF)*
Sticky Toffee Pudding & Toffee Sauce *(not GF)*
with your Choice of Clotted Cream, Vanilla Ice Cream or Double Pouring Cream
(Custard is available for all Hot Desserts)

Cold Desserts

- Belgian Choc Pot with Berries, Clotted Cream, Homemade Shortbread *(Can be GF)*
Baked New York Cheesecake with Salted Caramel Sauce & Honeycomb *(not GF)*
Strawberries & Cornish Ice Cream with Strawberry Coulis & Homemade Shortbreads *(Can be GF)*
Double Scoop of Vanilla Ice Cream with a Shot of Kahlua Coffee Liqueur *(Can be GF)*
Triple Scoop of Local Cornish Ice Creams or Sorbets *(mostly GF)*

To Finish

- Choice of Fresh Cafetiere of Coffee or Freshly Brewed Tea
or
Espresso... £2.50 Double Espresso... £3 Cappuccino/Latte... £3.50
Liqueur Floater Coffees... £7.50

~~ Some menu choices may be subject to change due to local availability ~~

IMPORTANT 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.