

DINNER AT PENCUBITT

2 Courses - £30

3 Courses - £36

(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

Pea & Mint Soup... with Homemade Bread (V) (can be GF)

Italian Tomato Soup... with Crème Fraiche & Homemade Bread (V) (can be GF)

Old Fashioned Prawn Cocktail... (GF)

Tomato & Red Onion Bruschetta... with Wild Rocket & Basil Pesto (V) (not GF)

Grilled Goat's Cheese with Beetroot & Walnuts... with Orange & Grain Mustard Dressing (V) (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 (V) (GF)

Main Courses

Slow Cooked Pork Belly... with Apple and Grain Mustard Jus (GF)

Slow Braised Lamb Shank... Tomato, Mint & Red Wine Jus (GF)

Traditional Shepherd's Pie... with Cheddar Mash Top (GF)

Beef Braised in Stout... Puff Pastry Pie Topping (not GF)

Chicken Breast... with Leeks, Cream, Garlic, White Wine, Cannellini Beans & Chicken Crackling, (GF)

Fish Pie... with Smoked Haddock, Salmon, Cod, Prawns & Spinach (GF)

Grilled Salmon Or Seabass... Fresh Greens, Leeks, Spinach, Optional Lemon Butter & Dill Sauce (GF)

Vegetable & Quorn Cottage Pie... (V) (not GF)

All Served with Fresh Vegetables & Potatoes

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Traditional Beef Lasagne... (not GF)

Mushroom, Leek, & Spinach Lasagne... (V) (not GF)

Both Lasagnes are served with Optional Seasonal Salad & Garlic Bread / or Fresh Vegetables & Potatoes

Hot Desserts

Homemade Apple Pie... (not GF)

Apple & Mixed Berry Oaty Crumble... (GF)

Vanilla Brioche Bread & Butter Pudding... (Can Be GF)

Sticky Toffee Pudding... with Toffee Sauce (not GF)

with your choice of Clotted Cream, Vanilla Ice Cream or Double Pouring Cream

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... Strawberry Coulis & Homemade Shortbread (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

Liqueur Floater Coffees... £6.50

Espresso... £2.50

Cappuccino/Latte... £3.50

~~ 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.