

DINNER AT PENCUBITT

2 Courses - £30

3 Courses - £36

(Includes homemade bread and tea or coffee to finish)

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

Starters

Tomato & Crème Fraiche Soup...Homemade Bread (V) (GF)

Minted Pea & Soup...Homemade Bread (V) (GF)

Old Fashioned Prawn Cocktail... (GF)

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

Tomato & Red Onion Bruschetta...Wild Rocket Pesto (V)

Smoked Salmon & Prawns...Horseradish Crème Fraiche & Lime Vinaigrette (GF)

Chicken Liver Parfait...with Toasted Sourdough & Red Onion Chutney (GF)

Buffalo Mozzarella & Roasted Tomatoes...with fresh Basil Pesto & Toasted Pine Nuts (V) (GF)

Main Courses

Slow Cooked Pork Belly... 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

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)
(V) Vegetable & Quorn Cottage Pie

All Served with Fresh Vegetables & Potatoes

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Traditional Beef Lasagne

(V) Mushroom, Leek, & Spinach Lasagne

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

Desserts

Homemade Apple Pie

Apple & Blackberry Oaty Crumble... (GF)

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

Sticky Toffee Pudding...with Toffee Sauce

With your Choice of Clotted Cream, Vanilla Ice Cream, Hot Custard or Double Pouring Cream

Pencubitt Mess...Homemade Meringues, Strawberries, Strawberry Coulis, Whipped Cream (GF)

Baked New York Cheesecake... with Butterscotch Sauce

Belgian Choc Pot...Clotted Cream, Homemade Shortbread (Can be GF)

Strawberries & Cornish Ice Cream...Strawberry Coulis & Homemade Shortbread (Can be GF)

Triple Scoop of Local Cornish Ice Creams and Sorbets (Mostly GF)

To Finish

Choice of Fresh Cafetiere of Coffee or Freshly Brewed Tea

Liqueur Coffees - £5.50

Espresso - £2.00

Cappuccino - £3.00

~~ 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.