DINNER AT PENCUBITT

Spring ~ Summer 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 10am on the day of your table reservation

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To Start

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

Mains

Chicken Breast with leeks, cannellini beans, double cream, white wine & a hint of garlic (GF)
Traditional Shepherd's Pie with a Cornish cheddar mash topping (GF)
Grilled Scottish Salmon on a bed of wilted spinach with a creamy lemon butter sauce (GF)
Braised Malbec Beef 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)

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

Homemade Lasagne: Traditional Beef or Mushroom & Spinach (V) with salad and crusty bread

Afters

Sticky Toffee Pudding
Bramley Apple Pie
Brioche Bread & Butter Pudding (can be GF)

Served with clotted cream or vanilla ice cream

Tia Maria Tiramisu (GF)

All the above are Homemade

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 a 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.