

DINING AT PENCUBITT 2026

2 Courses - £34.50

3 Courses - £39.50

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

Please may we ask you to book your table with all your choices by 9pm the evening before your reservation

Starters

- Italian Tomato Soup with Crème Fraiche & Homemade Croutons (V) (can be GF)
Pea & Mint Soup with Crème Fraiche & Homemade Croutons (V) (can be GF)
‘Old Fashioned’ Layered Prawn Cocktail (GF)
Tomato & Red Onion Bruschetta with Rocket & Basil Pesto (V) (not GF)
Warm 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)
Burrata & Roasted Tomatoes with Fresh 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 Supreme with Leeks & Cannellini Beans in White Wine, Cream & Garlic with Chicken Crackling, (GF)
Traditional Shepherd’s Pie with Creamy Cheddar Mash (GF)
Fish Pie with Smoked Haddock, Salmon, Cod, Prawns & Spinach, topped with Creamy Mash (GF)
Grilled Salmon or Grilled Seabass on a bed of Leeks & Fresh Greens with Lemon Butter & Dill Sauce (GF)
Beef & Stout Open Pie with a Puff Pastry Top (not GF)
Creamy Vegetable Open Pie with a Puff Pastry Top (V) (not GF)
All Served with Fresh Vegetables & Potatoes of the Day
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Traditional Beef Lasagne with Seasonal Salad & Homemade Dressing (not GF)
Mushroom, Leek, & Spinach Lasagne with Seasonal Salad & Homemade Dressing (V) (not GF)

Hot Desserts

- Bramley Apple & Cinnamon Pie (not GF)
Vanilla Brioche Bread & Butter Pudding (Can Be GF)
Sticky Toffee Pudding & Toffee Sauce (not GF)
Apple & Mixed Berry Oaty Crumble (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 Shortbread (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 Coffee... £7.50 Espresso Martini... £10.00

~~ 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.