

# DINNER AT PENCUBITT

Spring - Summer 2018

2 Courses - £22.50    3 Courses - £27.50

During your stay, if you would like to dine with us, please book your table by 8pm the evening before and provide all your choices by 10:00am on the day of your table reservation

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## To Start

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

## Mains

Fish Pie with smoked haddock, salmon, cod, prawns, spinach and cheese sauce (GF)  
Chicken Breast with leeks, cannellini beans, double cream, white wine & a hint of garlic (GF)  
Traditional Shepherd's Pie with Cornish cheddar mash topping (GF)  
Grilled Scottish Salmon on a bed of sauteed greens with a creamy lemon butter & dill sauce (GF)  
Beef braised in Mena Dhu Cornish Stout with a puff pastry hat  
Slow-Cooked Pork Belly with an apple and grain mustard jus (GF)  
Braised Lamb Shank with tomato, mint & red wine jus (GF)  
(V) Vegetarian Cottage Pie made with Quorn and Cornish cheddar mash (GF)

All the above served with our choice of potatoes and fresh vegetables

Traditional Beef Lasagne  
(V) Mushroom & Spinach Lasagne  
Both served with a fresh seasonal salad

## Afters

Bramley Apple Pie  
Sticky Toffee Pudding  
Brioche Bread & Butter Pudding (can be GF)  
Served with clotted cream or vanilla ice cream

Tia Maria Tiramisu

Strawberries & Ice Cream served with a homemade strawberry coulis (GF)

Triple Scoop of 'Callestick Farm' Cornish Ice Creams and Sorbets (some GF)  
Many flavours - choose on the evening

Cornish Cheese Platter with chutney, grapes & crackers  
Optional large 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.