

## Nibbles

Garlic & rosemary focaccia, olive oil, balsamic and whipped butter  
6.00 (v, 2,7)

Fresh mixed olives in a herb marinade  
7.00 (vg, df)

Breaded garlic mushrooms with homemade aioli  
6.50 (2,4)

Breaded pork belly popcorn  
7.00 (2,4,7, mc1,10,11)

Cream cheese stuffed peppers  
5.00 (7,13,14)

*Or, you can choose three for 18.00*

## Starters

Homemade Soup of the Day  
8.00

Served with warm garlic & rosemary focaccia (df, vg, 2,7,9)

Coarse Ground Duck Liver Pâté  
11.00

Served with toasted croutes, petit herb salad and a sour cherry compôte (1,2,9,13,14)

*Perfect Pairing: Santa Tresa Organic Frappato Rina Russa / Primi Soli Sangiovese*

Mini Charcuterie

Single 12.00 Double 24.00

Mixed cured meats, capers, cornichons, sun-blushed tomatoes, Grissini breadsticks, roasted red pepper hummus, and homemade pickles (2,7,9,12,13,14)

*Perfect Pairing: Mirano Crianza / Piquepoul Noir*

Classic Prawn Cocktail

11.00

Atlantic prawns, Marie Rose sauce, avocado, baby gem lettuce, smoked paprika and lemon  
(df, 1,2,3,4,13,14)

Cornish White Fish and Prawn Thermidor

16.00

Cornish white fish with Atlantic prawns in a lightly spiced mustard sauce, with gratinated Davidstow cheddar to make a crispy topping. Served in a scallop shell! With warm garlic & rosemary focaccia (1,2,3,4,5,7,9,13,14)

*Perfect Pairing: Gotas de Mar Albariño*

Ham Hock and Pea Terrine

10.00

Served with a pickled quail egg, homemade crispy potato lattices, and a rich tomato chutney (df, 2,4,9,12,14,mc5,10)

Crispy Breaded Chicken Wings

10.50

Served with a Coca Cola BBQ sauce (1,2,14)

Crispy Salt and Pepper Squid

12.00

Served with chorizo mayonnaise, rocket, and a squid ink emulsion (df, 2,4,8,9,12,13,mc5)



## Cornish Gin Compressed Melon and Vegan Feta Salad

11.00

With radish, asparagus, fennel and a refreshing basil dressing (vg,1,3,14)

*Perfect Pairing: Entreflores Verdejo*

## Our Authentic Andalusian Pil Pil Prawns

12.00

Our famous sizzling prawns flambéed in olive oil and chilli. Served with two pieces of warm garlic & rosemary focaccia, ideal for soaking up the sauce (2,3,14)

*Perfect Pairing: Willowglen Gewürztraminer Riesling*

## Lightly Scorched Herb-Marinated Asparagus

10.00

Lightly scorched with an open flame. Served with whipped yoghurt and a crispy poached hen's egg (v, 2,4,7,13,14)

*Perfect Pairing: New Zealand Sauvignon Blanc*



# Mains

## Oven Roasted Cauliflower Florets

17.00

Served with rainbow chard, fresh-from-the-oven roast tomatoes, pomegranate, toasted seeds, drizzled with a schug dressing (vg, 1,9,10,12,14)

*Perfect Pairing: Entreflores Verdejo*

## Succulent Chicken Supreme

22.00

Inspired by a classic Kyiv. Wrapped in parma ham with pea & truffle purée, fondant potato, and watercress. Topped with a garlic butter shell (1,4,7,9,14)

## Pan Seared Calves' Liver

23.00

Seared in a red hot pan, then rested for a perfect pink centre. Served with buttered mash, parma ham crisp, tenderstem broccoli, and a silver skin onion & red wine jus for pouring.

~ Best served medium with a hint of pink ~ (2,7,9,14)

*Perfect Pairing: Piquepoul Noir / Fat Barrel Cabernet Sauvignon Shiraz*

## Pan Roasted Venison Steak

23.00

Lightly spiced ratatouille, tomato & broad bean fricassée with a chocolate & vanilla sauce (1,7,14)

*Perfect Pairing: Côtes du Rhône's Regulus Rouge*

## Tagliatelle Pasta

18.00

Chef's flavour of the day. Please ask your server for today's flavour! (1,2,14,dc)

## 12-Hour Braised Pork Porchetta

23.00

Sweet pomme purée with a Granny Smith fennel yoghurt slaw (1,7,9,14)

*Perfect Pairing: Villa Blanche Chardonnay*

## Fish and Chips

19.00

Locally sourced fish in a beer batter. Served with chunky chips, mushy peas, tartar sauce, and a lemon wedge (2,4,5,7,9)

## Cornish Seafood Linguini

24.00

Daily market Cornish fish caught fresh this morning, served in a lightly creamed bisque sauce, with rich tomatoes and fresh spring onion (1,2,mc3,4,5,7,9,14)

*Perfect Pairing: Gotas de Mar Albariño*

## Penventon Madras Curry

Served with an onion bhaji and coconut rice which complements the spices. With coriander naan bread. (vg,df, 2,9,10,12,13,14,mc1,11)

Tofu 19.00

King prawn 21.00 (3)

Chicken 21.00

*Perfect Pairing: Willowglen Gewürztraminer Riesling*

## Oven Baked Provençal Pancake Rolls

17.00

Served with grated Parmesan, watercress and a creamed parsley mornay (vg,2,9,14)

## Traditional Caesar Salad

18.00

Baby gem lettuce, focaccia croutons, smoked pancetta lardons, soft boiled hen's egg, shaved Parmesan, chives and an anchovy dressing (1,2,4,5,6,7,9,13,14)

With chicken 20.00

## Lemon and Thyme Whole Roasted Poussin

22.00

With parmentier potatoes, silver skin onions, and asparagus. Served in a red hot skillet (7,14)

*Perfect Pairing: Villa Blanche Chardonnay/ Beaujolais Villages*



## Burgers

Served in a toasted brioche bun with a quarter gherkin on top.

With coleslaw and a choice of chunky chips or skinny fries.

Or sweet potato fries (supplement of 1.00)

### 8oz Prime Beef Burger

18.50

With smoked streaky bacon, Davidstow cheddar, baby gem lettuce, and a rich tomato relish

Double up: +2.50

(2,4, 7,9,13,14,mc5,12)

### Crispy Breaded Chicken Burger

17.50

In panko breadcrumbs, with baby gem lettuce and a rich tomato relish (2,4,7,9,13,14,mc5,12)

### Ultimate Veggie Burger

16.50

With red pepper hummus, tomato slices, and fresh spinach.

Please ask your server for today's flavour! (vg,df,

2,9,12,13,14,mc1,4,7)

## Sauces

All 3.50

### Blue cheese sauce

(7,9,14)

### Peppercorn sauce

(7,9,14)

### Garlic butter

(v, 7,9,14)

### Diane sauce

(7,9,14)

### Béarnaise sauce

(v, 2,7,4,9,14)

### Red wine sauce

(7,9,14)

## From the Grill

All our beef is char-grilled over lava rocks to create a unique flavour. All these dishes are served with confit garlic tomatoes, skinny fries, and beer battered onion rings. All these dishes can be made to be df – please just let your server know!

**Sirloin 10oz**  
32.00 (2,7,mc5)

**Fillet 8oz**  
35.00 (2,7,mc5)

**Maple and Herb Marinated 10oz Pork Tomahawk**  
36.00

With tenderstem broccoli, charred sweetcorn purée, with a bright chimichurri dressing (1,7,14)  
*Perfect Pairing: Ask our servers about our selection of Malbecs, Bordeauxs and more*

### Côte de Boeuf (28oz) Experience

80.00

~ The Ultimate Sharing Dish ~

A succulent cut, served on the bone with the fine marbling which offers a deep and rich flavour.  
Recommended medium (2,7,mc5)

Please give a 24-hour notice for your order

### Sides

**Skinny fries**  
4.95 (v, mc2,5)

**Chunky chips**  
4.95 (v, mc2,5)

**Sweet potato fries**  
5.50 (v, mc2,5)

**Truffle fries**  
Truffle powder  
5.50 (v, mc2,5)

**Onion rings**  
4.95 (v, 2, mc5)

**Buttered new potatoes**  
4.95 (v,vg\*, 7)

**Buttered cheesy mash**  
4.95 (v, 7)

**Mac and cheese**  
4.95 (v, 2,4,7,9,mc5)

**House garden salad**  
4.95 (vg, 9,14)

**Sautéed garlic mushrooms**  
4.95 (v, 2,4,7,14)

**Tomato and vegan feta**  
4.95

Served with fresh basil, red onion, and balsamic (vg, 9,14)

### Seasonal Vegetables

**Buttered savoy cabbage**  
4.50 (v,df\*, 7)

**Asparagus and pancetta**  
4.50 (df\*, 7)

**Broccoli and toasted almonds**  
4.50 (vg,df\*, 7,10)

**Lightly spiced Ratatouille**  
4.50 (v,df, 1,14)

**Spring greens**  
4.00 (df, 7)

**Rainbow chard and beetroot**  
4.50 (df, 7)





## Desserts

### Classic Vanilla Crème Brûlée

10.00

Served with pistachio and almond biscotti with seasonal berries (v, 2,4,7,10,14)

### Satin Strawberry and Basil Parfait

11.00

Macerated strawberries, mini cinnamon sugar dusted doughnut, basil, strawberry gel and a dark chocolate crumb (2,4,7,10)

### Mrs P's Tiramisu

11.00

Classically made to Mrs Pascoe's 60-year-old Venetian recipe (v, 2,7,14,mc10)

### Penventon Pimm's Glory

12.00

Pimm's infused jelly, refreshing cucumber panna cotta, strawberry and basil semifreddo, peppermint chantilly, raspberry sorbet, orange gel, candied lemon and lime popping candy... with sparklers (4,7,13)

### Velvet Chocolate Fondant

12.00

Melt in the middle fondant pudding, speckled mint chocolate chip ice cream and a white chocolate tuile (4,7)

### Flaming Baked Alaska

13.00

Madagascan vanilla bean ice cream encased in a Genoise sponge, surrounded by Italian meringue, and lightly torched. Flambéed at your table by your server with VSOP for the full flaming effect! (2,4,7,13,14)

### Silky Coconut Panna Cotta

11.00

Served with spiced poached pineapple, gingerbread crumb and toasted coconut (vg,2,10)

### Decadent Chocolate Bomb

11.00

Drench the bomb in a hot caramel sauce to reveal the hidden dessert. Served with mixed berries (v, 2,4,7,13,14,mc10)

### Two scoop Treleaven's Ice Cream Selection

8.00

Served with a buttery shortbread. Choose from vanilla, chocolate, strawberry or ask your server for today's guest flavour (v, vg\*, 2,4,7,dc)

### Affogato Amaretto

9.00

Pure vanilla bean ice cream, drowned with a hot espresso shot and a shot of amaretto (v, 7,14)

### Cheese Selection Experience

*Chosen, served, and cut at your table...*

15.50

Choose five cheeses. Served with red grapes, quince jelly, crunchy celery, and Miller's artisan crackers (v, 1,2,4,7,9,10,13,14,mc11)

Cornish Yarg  
Celtic Gold  
Stilton Blue  
Helford White  
Nanny Muffet  
Cornish Brie  
Davidstow Cheddar

*Complimentary glass of Taylor's Late Bottled Vintage (50ml)*

# Allergen Advice



## 1. CELERY

This includes celery stalks, leaves, seeds and the root called celeriac. You can find celery in celery salt, salads, some meat products, soups and stock cubes.



## 2. CEREALS CONTAINING GLUTEN

Wheat (such as spelt and Khorasan wheat/Kamut), rye, barley and oats are often found in foods containing flour, such as some types of baking powder, batter, breadcrumbs, bread, cakes, couscous, meat products, pasta, pastry, sauces, soups, and fried food which are dusted with flour.



## 3. CRUSTACEANS

Crabs, lobster, prawns and scampi are crustaceans. Shrimp paste, often used in Thai and south-east Asian curries or salads, is an ingredient to look out for.



## 4. EGGS

Eggs are often found in cakes, some meat products, mayonnaise, mousses, pasta, quiche, sauces and pastries or foods brushed or glazed with egg.



## 5. FISH

You will find this in some fish sauces, pizzas, relishes, salad dressings, stock cubes and Worcestershire sauce.



## 6. LUPIN

Yes, lupin is a flower, but it's also found in flour. Lupin flour and seeds can be used in some types of bread, pastries and even in pasta.



## 7. MILK

Milk is a common ingredient in butter, cheese, cream, milk powders and yoghurt. It can also be found in foods brushed or glazed with milk, and in powdered soups and sauces.



## 8. MOLLUSCS

These include mussels, land snails, squid and whelks, but can also be commonly found in oyster sauce or as an ingredient in fish stews.



## 9. MUSTARD

Liquid mustard, mustard powder and mustard. This ingredient can also be found in breads, curries, marinades, meat products, salad dressings, sauces and soups.



## 10. NUTS

This ingredient refers to nuts that grow on trees, like cashew nuts, almonds and hazelnuts. You can find nuts in breads, biscuits, crackers, desserts, nut powders, stir-fried dishes, ice cream, marzipan, nut oils and sauces.



## 11. PEANUTS

Grown underground, peanuts are often found in biscuits, cakes, curries, desserts, sauces (such as satay sauce), as well as in groundnut oil and peanut flour.



## 12. SESAME SEEDS

These seeds can often be found in bread, breadsticks, hummus, sesame oil and tahini.



## 13. SOYA

Found in bean curd, edamame beans, miso paste, textured soy protein, soya flour or tofu, soya is a staple ingredient in oriental food. It can also be found in desserts, ice cream, meat products, sauces and vegetarian products.



## 14. SULPHUR DIOXIDE (SOMETIMES KNOWN AS SULPHITES)

This is an ingredient often used in dried fruit such as raisins, dried apricots and prunes. You might also find it in meat products, soft drinks, vegetables, as well as in wine and beer. If you have asthma, you have a higher risk of developing a reaction to sulphur dioxide.



DC

## DC: DAILY CHANGING

Daily changing dishes include varying ingredients containing specific allergens.

Please ask your server for further allergen information.



MC

## MC: MAY CONTAIN