

Penmere Manor Restaurant

Autumn 2025

Nibbles

Homemade breads, balsamic oil (V)	£4.25
Halloumi fries, smoked paprika Greek yoghurt (V)	£4.25
Marinated mixed olives (VE) (GF)	£4.25
Pickled chilli hens egg, piccalilli (V)	£4.25

To Start

Pan fried Cornish scallops, pancetta, spinach (GF)	£9.00
Homemade soup of the day, homemade bread	£7.50
Herb & chilli burrata cheese, sourdough (V)	£7.50
Chefs chicken liver & brandy pâté, foraged apple chutney	£7.50
Scottish smoked salmon platter, caperberries	£8.50
Avocado, cherry tomato, lime dressing (V)	£7.50
Breaded spicy prawns, sweet chilli mayonnaise	£8.50

Main Event

Cornish hake, new potatoes, beans, onion & spinach (GF)	£18.50
Pistachio crusted lamb rump, fondant potato, root vegetables	£19.00
Breaded Cornish sole, caper & lemon burnt butter, skinny fries	£17.50
Griddled venison steak, sweet potato mash, braised red cabbage (GF)	£19.50
Slow roasted belly pork, apricot, mash, soy jus, sugar snaps (GF)	£17.50
Pan fried seabass, tiger prawn & heritage tomato nage (GF)	£18.00

Steaks

Trevarthens 28-day 8oz griddled steaks Served with chips, mushrooms & tomato (GF)	
Ribeye	£28.00
Sirloin	£27.00
Rump	£22.50
Add a sauce Peppercorn/Diane/Garlic/Blue Cheese (GF)	£3.00

Local Sourcing

We work closely with local suppliers, farmers & fishermen to buy the freshest seasonal produce available.

We are proud to work in partnership with:
RJ Trevarthens, Westcountry fruit & vegetables, Celtic fish & game, Mounts Bay dairy, Colin Carter

All our food is cooked freshly to order.
A waiting time of approximately 15 minutes is to be expected for Chef to prepare your meal.

All prices shown are inclusive of VAT but not service. Gratuities are at your discretion