

Penmere Manor Restaurant

Spring 2026

Nibbles

Homemade breads, balsamic oil (V)	£4.25
Halloumi fries, sweet chilli yoghurt (V)	£4.25
Marinated mixed olives (VE/GF)	£4.25
Vegetable crudities, guacamole (VE/GF)	£4.25

To Start

Pan fried Cornish scallops, pea puree, bacon (GF)	£9.50
Homemade soup of the day, homemade bread	£7.50
Chicken & brandy terrine, apple cider chutney	£7.50
Warm Goats cheese, red onion marmalade, rocket (V)	£7.50
Avocado, apple, celery, walnut oil dressing (VE/GF)	£7.50
Smoked mackerel & whisky pâté, sea salt & rosemary focaccia	£7.50
Scottish smoked salmon, caper berries, lemon (GF)	£8.50
Griddled asparagus, poached hens' egg, parmesan (VE*/GF)	£8.00

Main Event

Cornish hake, new potatoes, beans, onion & spinach (GF)	£18.50
Roasted lamb rump, mint & honey cream potato. roasted roots	£19.00
Pan fried seabass, Bombay potatoes bok choi, cumin cream	£18.00
Roasted pork fillet, wild mushrooms, potato confit (GF)	£18.00
Cornfed chicken, Cornish new, pea and bacon fricassee (GF)	£17.50
Poached Shetland salmon, saffron potatoes, asparagus (GF)	£17.00
Oven baked, roasted mediterranean vegetable Wellington (V)	£17.00

Steaks

Trevarthens 28-day 8oz griddled steaks Served with chips, mushrooms & tomato (GF)	
Sirloin	£28.00
Rump	£23.50
Add a sauce	£4.00
Peppercorn/Diane/Garlic/Blue Cheese (GF)	

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 eggs to name a few

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