

Penmere Manor Restaurant

Spring 2026

Family Favourites - £16.50

Beer battered catch of the week,
chips, peas & tartare sauce

Homemade beefburger, bacon, brie
red onion marmalade, chips

Chicken "New Yorker",
bacon, cheese & bbq sauce, chips, red slaw

10oz horseshoe gammon steak,
2 hens' eggs, chips, peas (GF)

Chef's homemade curry of the week,
boiled rice, poppadom

Wild mushroom, tarragon & cream gnocchi,
Parmesan (V/GF)

Griddled cauliflower steak, pickled fennel,
caraway, garlic bread (VE*)

Chefs Pie of the week

served with

mash potato, mushy peas & gravy

£16.50

Sides - £4.50

Chips (add cheese + £1)

New Potatoes

Tomato & red onion salad

Green salad

Mixed vegetables

Garlic bread (add cheese + £1)

Skinny fries

- add truffle oil +50p
- add chilli +50p
- add tabasco +50p

The Little Ones - £8.25

Chicken Nuggets, chips, beans

Fish goujons, chips, peas

Pizza margherita (V)

Tomato penne pasta Provençale (V)(GF)

To End see dessert menu

Our food is produced in a kitchen that uses nuts, shellfish, wheat & other allergens. We do not knowingly use genetically modified food products.

We will do all we can to accommodate your intolerances but cannot guarantee the dishes will be completely allergen free.

Please speak to your server regarding any allergens at the time of ordering

Head Chef – Gary Hunking

Restaurant Manager – Will Crouch