

Penmere Manor Restaurant

Summer 2026

To Start

Homemade soup of the day	£9.00
Pressed chicken, pickled baby vegetables, smoked carrot & herb croutons	£10.50
Warm Goats cheese, poached pear, caramelised apple, walnuts (V)	£10.50
Spiced beef carpaccio, capers, smoked cheese & crispy onions	£11.50
Cornish crab, avocado, lemon puree & pickled cucumber	£13.50

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 choy, 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

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