

Penmere Manor Restaurant

Summer 2026

Classics

Chargrilled salmon, stir fry vegetables, chilli, hoisin sauce	£20.00
Spatchcock chicken, honey & lemon, sauteed potatoes, lemon mayonnaise	£20.00
Homemade beef burger, bacon, chips & spicy relish	£19.50
Beer battered fish & chips, crushed peas, tartare sauce	£19.50
8oz sirloin steak, flat mushroom, watercress, chips & blue cheese sauce	£30.00
Mediterranean vegetable & tofu kebabs, lemon cous cous, green oil dressing	£18.00

Sides - £5.00

Chips
(add cheese + £1)

Sauteed Potatoes

New Potatoes

Mixed Vegetables

Mixed Salad

Onion Rings

Little Ones - £8.25

Chicken Nuggets, chips, beans

Fish goujons, chips, peas

Pizza margherita (V)

Tomato penne pasta Provençale (V)(GF)

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 – John Mijatovic

Restaurant Manager – Will Crouch