

SUMMER 2023

A Celebration of Cornish Gastronomy and Artistry.

Our menu featuring evolves with nature's abundant offering and diversity. Our fine food is served with warmth in a beautiful indoor garden setting with panoramic views across the bay.

We hope you enjoy your meal.

Bon Appétit



Prices include VAT. A discretionary service charge of 10% is levied.

(GF) - Gluten free (V) - Vegetarian

Please speak to a member of staff for any dietary requirements.

STARTERS

Mixed Pepper Soup (V) (GF Option)

Roasted mixed pepper with garlic, sun dried tomatoes and served with house crusty bread. £5.95

Roasted French Onion soup (V) (GF Option)

Caramelized cornish cheese melt on toast, onions and served with house crusty bread. $\pounds 6.95$

Garden Salad (V) (GF Option)

Romaine lettuce, radicchio, boiled eggs, garlic croutons, mixed olives tossed in homemade Caesar dressing and sprinkled with grated parmesan. £6.95

Cobb Salad (V) (Vegan Option) (GF Option)

Mixed lettuce, sundried tomatoes, avocado, roasted beetroot and mixed olives with buttermilk dressing. $\pounds 6.95$

Pulled Pork Bao

Pulled pork, cabbage coleslaw, bao bun, pickled cucumber and sesame seed with hoisin sauce. $\pounds 6.95$

Roasted Goat Cheese with Pistachio Paste (V)

Watermelon and sundried tomatoes. (Contains Nuts) $\pounds 7.95$





Rocket & Parmigiano Ravioli (V)

Ravioli tossed in garlic butter with quattro fungi cream sauce. £12.95

Grilled Veggie Burger (Vegan)

On toasted bread with garlic red pepper aioli served with hand cut fries and salad. £13.95

Slow Roasted Pork Shoulder (GF)

Served with poached pear, grilled vegetables, apple sauce and jus £15.95

Papardelle Basilio Cream (GF)

Papardelle tossed in tangy tomato sauce with herbs, olives, cherry tomatoes, capers, anchovies served with crispy chicken strips and shredded parmesan. £16.95

Chicken Steak (GF)

Stuffed with black olive and smoked cheese served with mushroom pepper sauce and roasted vegetables £16.95

Striploin Steak (GF)

Served with mashed potatoes, char grilled vegetables, Café de Paris entrocate and mushroom sauce. (Contains Sesame seeds) £22.95

SEA FOOD-MAINS

Classic Fish & Chips

Beer battered, served with hand cut fries, mushy peas and tartar sauce. $\pounds 16.95$

Pan Seared Cod (GF)

Mashed potato, exotic seasonal vegetables served with wine veloute. $\pounds 18.95$

Mussels (GF)

Cooked in white wine with a herb and garlic sauce. £19.95

Grilled Salmon (GF)

Served with orange reduction and potato puree. $\pounds 19.95$

Crab & Prawn burger

Panko crumb fried, served with handcut fries on toasted bun. $\pounds 20.95$

Seafood Board (GF Option)

Garlic pan-fried mussels & shell on prawns, crabmeat, smoked salmon, mackerel pate, brie cheese served with toasted bread with marie rose sauce.

£21.95

For more seafood, please see our 'Fresh from Newlyn' Menu of the day



AFTER-THOUGHTS



Duo of Luxury Home Made Ice Cream (V)

Choose from: salted caramel, chocolate, Madagascar vanilla and strawberry. $\pounds 5.95$

Trio of Cornish Cheeses (V)

Assortment of cheese, chutney and crackers $\pounds 5.95$

Saffron Tres Leches (V)

Milk soaked almond cake, vanilla ice cream, saffron custard and sesame brittle.

(Contains Nuts)

£6.95

Sizzling Brownie (V)

Topped with homemade ice cream and hot chocolate sauce or caramel

(Contains Nuts)

£6.95



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