Est. 1965

79% Superior

The Dining Galleries Restaurant

Gold Award

Proprietors & Managers
Paola & David Pascoe M.B.E. ~ Laura & Aaron Pascoe

Deputy General Manager
Paul Ricketts

Chef du Cuisine
Joe Lado Devesa
Ryland Allan

Restaurant Manager
Matthew Livingstone

Assistant Restaurant Manager ~ Louise Tibbett

Maître d'Hôtel ~ Richard Pearce (W.S.E.T. Adv.) & David Meehan B.A. (Hons)

Wine Manager ~ Terry Weeks

Assisted by a Brigade of 10 experienced & qualified Chefs

Our Aim:

We aim to provide the complete Quality Dining Experience for all our guests;
Whether choosing a light one course option - or the full A la Carte selection,
We hope you will find something to take your fancy. If there is something you would like that is not currently listed, please speak to the Restaurant Manager - we will always try our best to meet your requests.

With Resident Pianists, Vocalist or Entertainers every evening, a lively, yet relaxed atmosphere, provides the back drop to an un-rivalled level of service and cuisine in Cornwall.

With a large selection of dishes based, wherever possible, on local produce we look to change our menus through the year to reflect the seasonality of the ingredients.
At times it may be necessary to substitute some items, dependent on availability, please speak to the Maître d'Hôtel if you have any questions.
We do not aim to serve fast food - just quality produce as quickly as possible.

VAT at the current rate included in all prices

Starters:

Prawn Cocktail

Peeled prawns with Iceberg lettuce, Free-range egg & Marie Rose sauce,
Topped with a King Prawn and served with brown bread & butter. £7.25

Game Terrine

Mallard, Rabbit, Pheasant, Partridge and Pigeon Terrine,
Served with Mustard Dressed Leaves, House Chutney and Toasted Brioche £6.25

Homemade Fishcakes

Cornish Hake and Salmon bound with Olive Oil and Mashed Potato
Served with our Tartar Sauce £6.25

Westcountry Charcuterie

A selection of air-cured Salamis, Pastrami & Ham. Served with Sun-blushed Tomatoes,
Cornichons, Olives, Balsamic, Olive Oil, Caper Berries and Warm Focaccia. £8.95

Penventon Fish Soup

Prepared with fresh fish from the Cornish coast,
With Garlic Rouille Crouton, Cornish Cream and Sherry. £6.50

A selection of dishes to suit Vegetarians
& those with special dietary requirements: See page 5

Description of contents shows main ingredients only.
Crab & fish may contain shell or bone pieces. Consume with care.
VAT at the current rate included in all prices

Our Signature Dish Starter Courses:

Gambas "Pil Pil"

Traditional Andalucian dish of tiger tail prawns in hot olive oil with fresh garlic, red chilli, white wine and chopped parsley, served with warm Ciabatta for dipping!
£8.25

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Hors d'Oeuvres

'Hot Smoked' Trout, Poached Salmon, Smoked Cornish Mackerel, Steamed Mussels, Smoked Salmon and Prawns with Marie Rose Sauce.
Starter: £9.95 Main: £18.95

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Our Signature Dish Main Courses:

Pollo San Marco Flambé

Named after 'Piazza San Marco' (Venice); designed to celebrate Paola & David Pascoe's marriage in 1961.
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Served with Fettuccini. Pan fried chicken breast in a wild mushroom, onion and Cornish cream sauce. Finished with Iceberg lettuce & Vine tomatoes. Flambéed in brandy and cooked in the dining room.
£17.50

Best when served with our fresh garlic & Cornish Blue topped ciabatta bread - £3.95

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14oz "Planked" Steak

Named after the 'Plank' the steaks were originally served on. A celebrated favourite at The Penventon for over 40 years.

Char-grilled Cornish Sirloin steak (14oz) with Portobello mushroom, Slow cooked cherry vine tomatoes, hand cut chips and a fried Cornish Free range Duck Egg
£21.95

Best when served with our sautéed garlic & parsley butter mushrooms - £3.25

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Complete Meals

Fresh Fish

Cornish Hake

With Parsley Puree, Chorizo, Buttered Kale and
Mussels Steamed in Cornish Cider. Served with Parsley Potatoes £18.95

Lemon Sole

Cornish Lemon Sole with Parsley Potatoes & Buttered Spinach
Pan-fried, or grilled, with a lemon & parsley butter. £21.95

Bass in Banana Leaf

Marinated & baked fillets of sea bass with lemon grass, chilli and coriander.
Finished with a soy and sesame dip. Served with coriander rice. £18.95

Local Meats

Game Pie

Slow cooked Venison, Pheasant and Rabbit with a Rich Red Wine Sauce
in a Shortcrust Pastry Case. Served with a Root Vegetable Mash
and Buttered Broccoli £19.95

Pan-fried Duck

Cornish Duck breast & confit of leg ~ pan-fried to your liking.
With roasted seasonal vegetables and Dauphinois potatoes.
Finished with Quince and Orange Reduction. £19.95

"Twice Cooked" Belly Pork

With a Crushed Potato, Celeriac and Panchetta Cake.
Finished with Apple Puree, Crackling, Hogs Pudding,
Broccoli and a Grain Mustard Sauce. £17.50

Local produce used wherever possible
Paella and Locally caught Lobster, Crab & other fish
Seasonally available at the market price by 24 hours notice.
Please contact your Restaurant Manager

Allergy awareness - nut products are used
VAT at the current rate included in all prices

From The Char grill:

Char-grilled to your taste,
With Portobello mushroom, slow cooked vine cherry tomatoes, and beer batter onion rings

8oz. Rib Eye
£17.95

8 oz. Fillet
£19.95

8oz. Sirloin
£16.95

Best when served with one of our freshly prepared sauces: £3.25
~ Cornish Blue ~ Au Poivre ~ Béarnaise ~

Flambéed in the Dining Room:

Entrecôte Diane
Trimmed Cornish sirloin sautéed in a sauce of onions &
Wild mushrooms with a hint of garlic, red wine & Cornish Cream.
Flambéed in brandy. £17.50

Filleto di Bistecca
Medallions of Cornish fillet steak sautéed in a sauce of onions &
Wild mushrooms with a hint of garlic, red wine & Cornish Cream.
Flambéed in brandy. £21.50

Please make your selection of side dishes from page 6

VAT at the current rate included in all prices

Vegetarian Options

Wild Mushrooms (Starter)

Wild mushrooms served in a St. Endellion Brie cream sauce
and toasted ciabatta

£6.25

Pasta Puttanesca

Classic Italian combination of capers, olives & sun-dried tomatoes,
Finished with rocket leaves & Vegetarian Parmesan cheese. Starter: £6.25
Main: £15.95

Wild Mushroom Risotto

Served with Crème fraiche, Vegetarian Parmesan Shavings and Rocket £15.95

Vegetable & Nut Curry

Seasonal vegetables and nuts in our mild curry sauce,
Served with a selection of accompaniments, poppodum & Naan £15.95

Dietary Requirements

The following dishes are selected as containing no yeast, egg, wheat or dairy produce.

Seafood Salad (Starter)

Poached Cornish Seafood with Iceberg lettuce & prawns £7.25

Chilli "Pil Pil" (Starter)

Tiger prawns in hot oil, fresh garlic, red chilli and chopped parsley £8.25

Cornish Duck

Duck breast & confit of leg ~ pan-fried to your liking.
With roasted seasonal vegetables and Dauphinois potatoes.
Finished with Quince and Orange Reduction. £19.95

Finest Cornish Steak

With Portobello mushroom, slow cooked vine cherry tomatoes, and a Onion Garnish
Sirloin 8oz £16.95 ~ Fillet 8oz £19.95 ~ "Planked" 14oz £21.95 ~
Rib Eye 8oz £17.95

Please ensure

You make very clear to your Order Taker your specific requirements

Vegetables, Sides and Salads

At times it may be necessary to substitute items due to seasonal availability -
If you would like more information please ask your Maître d'Hôtel

All at £3.25

Sautéed Potatoes *Hand Cut Chips* *Parsley Potatoes*

Buttered Carrots
Creamed Leeks
Garlic & Parsley Button Mushrooms

Honey Roasted Parsnips
Buttered Broccoli
Beer battered Onion rings

Broccoli Mornay with a Davidstow cheddar Crust
or
Cauliflower and Broccoli Mornay with a Davidstow cheddar Crust
£3.95

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The Penventon Selection

Includes potato & three mixed seasonal vegetables
Please ask your Maitre d' for today's selection
£3.95

A selection of fresh vegetables will be served on tables of 10 or more at £3.95 per person

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Garlic Ciabatta with Fresh Herbs	*£3.25*
with Davidstow Cheddar or Cornish Blue	*£3.95*
Choice of freshly prepared sauces *Cornish Blue ~ Au Poivre ~ Béarnaise*	*£3.25*
Mixed Seasonal Salad	*£3.95*
Tomato, Onion & Pesto Salad	*£3.95*

Desserts

Our serving staff will be happy to show you our daily dessert menu.

From £5.50, including Cornish Clotted Cream or Ice Cream

Crêpes Suzette. Prepared and flambéed in the dining room *£8.25*

Fresh Strawberry and Raspberry Crêpes Suzette *£8.75*
Flambéed in the dining room

Luxury West Country Cheese Board

Cornish Yarg, Cornish Blue, Old Smokey, Village Green Goats cheese, Cheddar & St. Endellion Brie
With homemade Penventon Chutney,
Cornish butter, Walnut Bread, Sun blushed tomato,
Biscuits for cheese, fresh grapes & celery.
£7.50

Why not try one of our delicious dessert wines?
Please ask the Sommelier for details.

Coffees & Teas

Fresh Italian Filter Coffee & Cream or English Tea
With Homemade Fudge, Chocolate Truffles & Florentines
£2.75

Your Choice of Liqueur Coffees
From £6.95

Fine Ports, Liqueurs & Cognacs are also available.
Please ask your Sommelier for details.