

# PENVENTON

## — EVENING MENU —

### APPETISERS

**NOCELLARA DE BELISE OLIVES** £4.50  
vibrant green olives from Sicily

**ARTISAN BREADS** £6  
aged balsamic vinegar & olive oil,  
salted butter

**CAMBROOK NUTS** £4.50  
spicy and sweet mix

*A Selection of All 3 for £12.50*

**SOUP OF THE DAY** £6  
warm artisan bread

**CHICKEN LIVER PARFAIT** £7  
Tokaji jelly, tartare pickles & toasted brioche

**PRAWN COCKTAIL** £7  
baby gem, cucumber & bloody Mary dressing

**CLASSIC SMOKED SALMON** £8  
capers, shallots, & crisp bread

**DOUBLE BAKED SOUFFLE** £6.50  
Roquefort cheese, spiced poached pear  
& salted walnuts (v)

**DUCK RILLETTE** £9  
cranberry jam, sourdough toast

**SMOKED VENISON CARPACCIO** £7.50  
blackberries, toasted pine kernels, lizard leaves

**CHICORY SALAD** £7  
apple, hazelnut & Stilton (v)

### DECEMBER

#### GRILL

*All steaks served with chunky/hand cut chips,  
roast tomato, grilled portobello mushroom, onion rings*

226g. **HANGER** £15.50

226g. **RUMP** £17

226g. **RIB EYE** £22

283g. **SIRLOIN** £25

226g **FILLET STEAK** £29

#### Sauces £3

Garlic Butter, Peppercorn Blue Cheese, Bearnaise

**PV HOMEMADE BEEF BURGER** £11.50  
brioche bun, shredded lettuce, tomato, ketchup &  
American mustard

**Add Bacon or Emmental Cheese for £1.50 each**

**CHICK PEA & SWEETCORN BURGER** £10.50  
served in a brioche bun with shredded lettuce,  
tomato, caramelised onions (v)

**CHARGILLED BUTTERMILK  
SPICED CHICKEN BURGER** £13.50  
served in brioche bun, shredded lettuce & tomato

*All burgers served with chunky chips & coleslaw*

#### SIDES

£3.50 each

HAND CUT CHIPS

FRENCH FRIES

BUTTERED SEASONAL VEGETABLES

BUTTERED NEW POTATOES

CREAMY MASH

LIZARD LEAF GARDEN SALAD

### MAIN COURSES

#### Meat

**PORT & THYME PORK CHOP** £14.50  
port gravy

**CORN FED CHICKEN, BACON &  
ROSEMARY BALLOTINE** £15.50  
white wine sauce

**ROAST TURKEY** £13.50  
stuffing & pigs in blankets

**DUCK & SAUSAGE CASSOULET** £14

*dishes served with festive trimmings; crushed swede &  
carrot, roast potatoes and sprouting broccoli*

#### Fish

**HERB CRUSTED COD** £17.50  
parmesan risotto, charred leeks, lemon &  
vermouth cream sauce

**PAN FRIED HAKE FILLET** £17  
served with festive trimmings

**MOULES AU CIDRE** £16  
shallot, garlic, parsley, cream & frites

#### Vegan & Vegetarian

**BUDDHA BOWL** £12.50  
spiced mange tout, red cabbage slaw,  
cumin infused brown rice, grilled pak choi,  
toasted pumpkin seeds, crispy black kale,  
maple & pecan dressing

**WILD MUSHROOM, CHESTNUT  
TARRAGON PITHIVIER** £11.50  
served with festive trimmings

### FESTIVE SET MENU

*Dinner - 2 Courses £17.50, 3 Courses £21.50 inc coffee & mince pie*

#### Starters

**SOUP** celeriac & mulled spiced apple (v)

**PRAWN COCKTAIL** baby gem, cucumber & bloody Mary dressing  
**CHICKEN LIVER PARFAIT** Tokaji jelly, tartare pickles & toasted brioche

**HONEYDEW MELON** fig, rocket & balsamic (v)

**CLASSIC SMOKED SALMON** capers, shallots & crisp bread

#### Mains

**ROAST TURKEY** stuffing & pigs in blankets

**PAN FRIED HAKE FILLE**

**PORT & THYME PORK CHOP** pork gravy

**WILD MUSHROOM, CHESTNUT & TARRAGO PITHIVIER** (v)

**CORN FED CHICKEN, BACON & ROSEMARY BALLOTINE** white wine sauce

*all dishes served with crushed swede & carrot, roast potatoes & sprouting broccoli*

### WHAT'S ON

#### NEW YEAR'S EVE

£69  
Canapes & fizz on arrival, three course dinner  
DJ entertainment and piper to see in 2019  
Bar & Boogie tickets available £15

#### TOAST THE ROAST

£13.50  
Enjoy our famed Sunday roast with all  
the trimmings and a glass of wine  
Served all day from 12noon or until roasts  
have sold out