



Restaurant Dinner Menu

Served from 6:00pm daily

History & Heritage

*The Penventon Park Hotel was founded in the late 1960's by the Pascoe family. Combining Paola's generous Venetian spirit and David's love of fascinating artwork, they sought to provide a place in the heart of the community where revellers could enjoy a night out, boasting great food and even greater hospitality...
"Their go to place".*

Fifty years later, we return to our roots, embarking on a nostalgic journey back to 'The Penventon Way' where you can enjoy traditional signature Penventon classics and Italian inspired dishes. Enjoy with a selection of hand-picked wines and over 160 gins from around the world.

We hope you enjoy your evening out and if you have any ideas how we can make your experience more memorable next time, please feel free to get in contact by emailing...

AaronPascoe@penventon.com or MarkPascoe@penventon.com

On Arrival

Artisan breads, olive oil, vinegars and butter

Your server will welcome you with our fresh bread boards, please feel free to indulge or ask if you would like more

Antipasti

Nocellara de Belice Olives (vg)

£3.50

Vibrant green olives cultivated in 'Valle del Belice' area of Sicily with a mild, buttery flavour which have a 'Protected Designation of Origin' (dop)

Sweet & Salted Nuts (vg)

£3.50

Roasted Red Onion & Rosemary Focaccia (v)

£3.50

Olive & Focaccia Platter to Share (vg) 'ideal pre-dinner nibbles for the table'

£7.00

Red onion rosemary focaccia, Nocellara de Belice olives, rocket, olive oil and velvety-rich balsamic

Many of our dishes are easily adjusted to suit allergies, please ask your server for more information.
Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free due to possible 'Cross Contamination' in a kitchen environment.

To Start...

Chicken Liver Pâté

Red onion marmalade, sourdough bread, balsamic glaze

£7.00

Crispy Salt & Pepper Squid

Aioli with a chargrilled lemon wedge

£8.00

Freshly Prepared Soup (v)

Warm focaccia bread

£6.25

Pil Pil Prawns

Our famous sizzling prawns flambéed in olive oil, garlic, and chilli with bread to dip!

£8.75

Chef's Cornish Fish Cake

Flakes of white fish and potato, dressed crisp leaf, aioli, and squeezed lemon

£8.00

“Ask not what you can do for your country. Ask what’s for Dinner.”

— Orson Welles

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Starters (continued)

<i>Ham Hock Terrine</i>	£7.00
Crisp salad of peas, mint, radish and watercress and mustard dressing	
<i>Classic Prawn Cocktail</i>	£7.50
Marie rose sauce, crisp salad garnish and lemon wedge	
<i>Trio of Melon (vg)</i>	£6.25
Fresh fig, strawberry & mint salsa	
<i>Basil Infused Halloumi (vg)</i>	£6.25
Baked focaccia bruschetta, sun blushed tomatoes and olive tapenade	
<i>Smoked Salmon (gf)</i>	£7.00
Pickled orange fennel, lemon cream cheese and herb oil	

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From Our Grill

Prime 30-day aged grass-fed beef and hand pressed burgers cooked over lava rock coals producing a fabulously unique flavour.

All grill dishes are served with crisp leaf salad, onion rings, cherry vine tomatoes and chunky chips or Parmesan mash.

Cuts are the minimum weight served

Plank Sirloin 14oz

PV Signature Plank Steak –Cooked with the fat left on to preserve the flavour. Served the original way, on a singed oak board with piped buttery mash potato, cherry vine tomatoes and beer battered onion rings. Paola and David served the first plank steak at the Basset Count House in 1965, their first restaurant, and introduced it to the Penventon in 1971.

Fillet 8oz

Regarded as the most tender steak, the fillet is a premium favourite and mild in flavour

£24.00

Sirloin 10oz

Very juicy and tender with a delicate flavour balanced with a firmer texture

£20.00

Choose your steak seasoning;

Sea salt and cracked black pepper or our famous
Pil Pil chilli and smoked *paprika spice and butter*

Fillet Steak Rossini... since 1967

Charred and butter seared fillet steak, pâté, mushroom duxelles,
accompanied with Parmesan mash, tender stem broccoli, roasted carrots and Madeira jus

£26.00

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Grill (continued)

Pil Pil Chicken Breast Fillet

£14.00

Butterflied chicken breast marinated in our famous Pil Pil sauce

Hand Pressed Burgers from the Grill

~ go nude... swap the bread for a house salad ~

Soz Prime Steak

£13.75

Brioche bun topped with smoked streaky bacon, Emmental cheese, shredded lettuce, tomato, mustard mayonnaise and served with chunky chips

Pil Pil Chicken

£12.75

Chilli and smoked paprika spiced chicken fillet, topped with shredded lettuce, tomato, garlic mayonnaise and served with chunky chips

Chickpea and Sweet Corn (vg)

£11.00

Toasted focaccia, topped with shredded lettuce, tomato and onion jam served with chunky chips

Main Courses

A selection of dishes inspired by our chefs and our family's love of travel and food

Pork and Parma Ham

£17.00

Pork tenderloin, Parma ham, chorizo and oregano rosti, tender broccoli and red pepper pesto

Catch of the Day – always simply seasoned; grilled or pan fried

£18.00

Buttered new potatoes, fresh greens and lemon parsley butter

Chicken Supreme

£15.00

Chargrilled chicken breast, Parmesan mash, smoked ham, fresh basil and white wine cream sauce

Linguine Pasta

Chargrilled chicken and authentic salt cured chorizo with San Marzano tomato, basil, olive oil & garlic sauce £12.75

Locally sourced seafood (changes daily) served with a lemon, white wine and cream sauce £15.50

Rosemary, garlic roasted butternut squash, pine nut (v) with San Marzano tomato, basil, olive oil & garlic sauce £10.00

Mediterranean Garden Bowl (vg)

£12.00

Pil Pil rice, tender broccoli, pickled carrot, butternut squash, sun blushed tomatoes, olives, dressed in pine nut and basil pesto

Chef's Aubergine & Mediterranean Vegetable Cannelloni (vg)

£12.00

San Marzano tomato, basil, olive oil and garlic sauce with rocket and roasted cherry vine tomatoes

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Sides & Salads

<i>Chunky Chips or Skinny fries (v)</i>	£3.50
<i>Onion Rings (v)</i>	£3.50
<i>Posh chips; Melted Parmesan, Truffle Mustard</i>	£5.75
<i>Buttered Seasonal Vegetables (v)</i>	£3.50
<i>Buttered New Potatoes (v)</i>	£3.00
<i>Parmesan Mash</i>	£3.50
<i>House Salad (v)</i> crisp leaf, tomato, cucumber, red onion, peppers and mustard dressing	£3.50
<i>Rocket, Parmesan & Balsamic Salad</i>	£3.50
<i>Tomato, Mozzarella & Red Onion Salad (v)</i>	£4.50

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Desserts

Crème Catalan

£6.00

Velvety set vanilla custard with a caramelised sugar top, pistachio and raisin biscotti

White Chocolate and Raspberry Cheesecake

£6.75

Textures of raspberries; fresh, sauce and sorbet

Mrs P's Tiramisu

£6.50

Classically made to Mrs. Pascoe's 50-year-old recipe

Chef's Crumble – done the old-fashioned way (please allow 15 minutes to bake)

£6.75

Daily changing fruits, fresh vanilla bean custard or clotted cream – or just ask for both!

Affogato

£5.00

Pure vanilla bean ice cream, drowned with a hot espresso shot

Two Scoop Ice Cream and Sorbet Selection

£5.00

Buttered shortbread

Fresh Fruits & Berries (vg)

£5.50

Crushed vegan meringue, fresh summer berries and sorbet

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Local & Italian Cheeses

Cornish Gargay

Cornish Cheddar

Italian Gorgonzola

Cornish Bire

Italian Pecorino

~ with celery, damson jelly, grapes, artisan wafers ~
3 cheeses £7 or a sharing plate of all 5 cheeses £12

“Your body is not a temple, it's an amusement park. Enjoy the ride.”

- Anthony Bourdain, Kitchen Confidential