

STARTERS

Soup of the day, warm bread VG 9

Classic king prawn cocktail, Marie Rose sauce, boiled egg, brown bread & butter 12

Salt-baked heritage beetroot, whipped white feta, seeds, dressed rocket VG 10

Chicken liver & cognac pâté, red onion & ale chutney, toasted brioche 11

SANDWICHES

Choose between bloomer or deep-filled ciabatta. Served with rocket salad & sea salt crisps. **Available 12 - 5**

Bloomer / Ciabatta

Battered fish fingers, baby gem lettuce, tartar sauce 15 / 17

Beef, caramelised onion, grain mustard mayonnaise, rocket 13 / 15

Prawns, Marie Rose sauce, baby gem lettuce 14 / 16

BLT, crispy bacon, lettuce, beef tomato, mayonnaise 14 / 16

Cheese, ale chutney, baby gem lettuce V VGOR 12 / 14

Roasted red pepper, avocado, baby gem lettuce VG 12 / 14

Toasted bagel: cream cheese, smoked salmon 15

TRIPLE LAYER CLUB TOASTIES

Served with fries. **Available 12 - 5**

Chicken, crispy bacon, tomato, egg, baby gem, mayonnaise 16

Hummus, roasted pepper, grilled halloumi, baby gem, mayonnaise V VGOR 16

BURGERS

Toasted roll, baby gem lettuce, tomato, gherkin, fries

6oz Wheal Rose beef, smoked bacon, Monterey Jack cheese, chipotle mayonnaise 20

Chargrilled buttermilk chicken burger, Monterey Jack cheese, hot honey, bacon mayo 20

Buttermilk crispy halloumi, roasted red pepper, chipotle mayonnaise V 20

DESSERTS



Mrs P's tiramisu, indulgent original Venetian family recipe V 9

Classic vanilla crème brûlée, hazelnut & raisin biscotti V 8

'After Eight' chocolate torte, mint-choc ice cream, chocolate wafer V 9

Sticky toffee pudding, banana toffee sauce, Cornish clotted cream or vanilla ice cream V VGOR 9

Two-scoop Callestick Farm ice cream, shortbread V VGOR 7 **Add scoop 3**

Three-cheese plate, red grapes, quince jelly, artisan crackers V 15

SIDES

Beer-battered onion rings VG 5

Skinny fries VG 5

Add cheese 2 V

Garlic bread V VGOR 5

Add cheese 2 V

Tenderstem broccoli, herb butter V VGOR 6

New potatoes, sea salt butter, chives V VGOR 5

THE CLASSICS

3-egg omelette, dressed rocket salad

Plain V 10 | Ham 12 | Cheese V 12 | Ham & cheese 14

Gammon steak, two fried eggs, pineapple, peas, chunky chips 20

Fish & chips: prime white fish, beer-battered **or** grilled white fish, thick-cut chips, crushed peas, curry & tartare sauce, charred lemon 20

MAINS

Catch of the day, changing with market availability POA

Smoked haddock fish cakes, wilted spinach, poached egg, glazed curry hollandaise 20

Gnocchi - wild mushroom, butternut squash, spinach, Boursin cheese, crispy sage V VGOR 22

Homemade chicken Kiev, buttered mash, Tenderstem broccoli 23

Bavette steak, Cajun fries, chimichurri, fried egg, dressed salad 28

Sauces: Peppercorn | Red wine | Blue cheese 5

PV WINGS

Fried buttermilk chicken wings, Korean BBQ sauce, spring onion, chilli, coriander **Three for 12 Six for 20**

SALADS

Available 12 - 5

Superfoods: Avocado, quinoa, tenderstem broccoli, beetroot, asparagus, pomegranate, seeds VG 16

Caesar: Cos lettuce, golden croutons, anchovies, Parmesan, Chef's Caesar dressing VGOR 16

Add: Chicken breast 5 | Grilled halloumi 5 | Marie Rose prawns 5

V - vegetarian | VG - vegan | OR - on request | POA - price on application

For food allergens and dietary requests, please ask a member of the team. A full allergen menu is available on request and online.



PENVENTON

PARK HOTEL



SINCE 1969



David S.

THE ART OF TASTE