

A La Carte

STARTERS

Manor House Soup of the Day <i>Crusty Bread Roll and Butter</i>	£6.00
Cornish Gin-Cured Salmon <i>Prawn Mayonnaise, Blinis, Herb Oil</i>	£7.50
Cantaloupe Melon (v) <i>Black Pepper and Balsamic Strawberries, a Ginger Cream Cheese</i>	£6.95
Hand-Picked Crab <i>Mango Salsa, Coriander Curried Mayonnaise, Mango and Cardamom Dressing</i>	£8.50
Baked Goats Cheese (v) <i>Tomato and Basil Salad, Micro Herb Croutons</i>	£7.50
Cornish Smoked Chicken <i>Cornish Brie, Sundried Tomatoes and Arugula</i>	£7.50
Pork Siomai <i>Asian Pork Dumplings, Soy Sauce, and Calamansi</i>	£7.50

HOUSE FAVOURITES

Traditional Beer Battered Fish and Chips <i>Hand Cut Chips, Pea Purée, Lemon and Sauce Tartare (Gluten Free option available)</i>	£13.95
Westcountry Baked Ham and Free-Range Eggs (GF) <i>Hand Cut Chips or Bubble and Squeak</i>	£12.00
Thai Green Curry <i>Scented Wild Rice and Poppadom (GF without Poppadom)</i>	£14.00 £15.00 £12.50 Chicken Prawn Vegetable
Exmoor Beef Burger <i>Flavoured with Onion and Herb, Bacon, Mature Cheddar Cheese, Coleslaw, Glazed Brioche Bun, Lettuce, Tomato, Mayonnaise and Hand-Cut Chips</i>	6oz £13.00 12oz £16.00
28-Day Aged Sirloin or Ribeye Steak (8oz) <i>Hand-Cut Chips, Roasted Tomato, Mushrooms and Watercress (GF available) Diane Sauce, Peppercorn Sauce, Cornish Blue Cheese Sauce, Red Wine Sauce or Garlic Butter available at £2.00 per sauce</i>	£23.50
Halloumi Burger (v) <i>Field Mushroom, Lettuce, Tomato, Mayonnaise, Coleslaw and Homemade Chips</i>	£12.50
Fisherman's Platter <i>Smoked Mackerel, Prawns, Smoked Salmon, Marie Rose Sauce, Olives and Salad Garnish</i>	£13.95

MAINS

Pan-Roasted Supreme of Chicken <i>Leeks, Peas, Wild Mushroom, and Straw Potatoes</i>	£17.00
Breast of Duck <i>Puy Lentils, Celeriac Remoulade, Sherry and Thyme Sauce</i>	£18.00
Slow Cooked Belly Pork <i>Beetroot and Goats Cheese Gnocchi, Vegetable Puree, and Red Wine Gravy</i>	£15.00
Rump of Lamb <i>Irish Cabbage, Parmentier Potatoes, and a Redcurrant Jus</i>	£17.50
Fillets of Plaice <i>French Style Peas, and a Tomato Crab Butter</i>	£18.00
Baked Hake <i>New Potatoes, Red Chard, Parma Ham, Sauce Verte</i>	£18.00
Grilled Seabass <i>Prawn Mash, Baby Capers, Saffron Nage</i>	£18.00
Baked Field Mushroom and Goats Cheese (v) <i>Sundried Tomato Fregola</i>	£15.00
One-Pot Orzo With Feta and Olives (v) <i>Garlic Bread</i>	£15.00

All mains will be accompanied by a Panache of Market Fresh Vegetables and New Potatoes

SIDES

£3.00 ea.

Hand Cut Chips - Seasonal Leaf Salad – Panache of Market Fresh Vegetables

Allergen Information

*For special dietary requirements
or allergen information,
Please speak with our Head Chef
or Restaurant and Bar Manager*

All prices in GBP and include VAT at 20%.

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Sweet Treats

PUDDINGS

White Chocolate and Raspberry Parfait <i>Raspberry Coulis, Ginger Crumble</i>	£7.95
Classic Crème Brûlée <i>Coffee Butter Biscuit</i>	£7.95
Apple Meringue Pie <i>With Cornish Clotted Cream</i>	£7.95
Orange and Butterscotch Choux Buns <i>Chantilly Cream</i>	£7.95
Walnut Brownie Sundae <i>With Chocolate Sauce and Cornish Clotted Cream</i>	£7.95

ARTISAN CHEESE BOARD

Your choice of either 12 Month Mature Cheddar, Cornish Brie, Cornish Yarg, Cornish Blue or Smoked Cheese. Served with Biscuits, Grapes and Homemade Chutney.

Two Cheeses	£6.50
Three Cheeses	£7.25
Four Cheeses	£8.00
Five Cheeses	£8.75

LIQUEUR COFFEE

Please select your Liqueur £6.95

Jameson, Baileys, Amaretto, Cognac, Tia Maria, Cointreau,
Calvados, Frangelico or Choose your own (POA)