

A La Carte

STARTERS

Manor House Soup of the Day **£6.00**
Crusty Bread Roll and Butter

Rillettes of Rabbit **£8.00**
Warm Toast and Market Leaves

Confit of Duck Leg **£8.50**
On a Bed of Crispy Lettuce with Apple and Chilli Chutney

Pan-Seared Local Scallops **£9.25**
On a Ring of Black Pudding with Cherry Tomato Salsa

Mulled Mushrooms **£7.95**
On a Toasted Crouton with Bacon Lardons
(Available as a Vegetarian option)

Wild Mushroom and Mozzarella Arancini (v) **£7.95**
Risotto Rice

Mixed Melon (v) **£7.50**
Served with a Mulled Fruit Compote

Pan-Fried Halloumi (v) **£7.50**
On a Bed of Salad Leaves with Balsamic Dressing

Thai Fish Cakes **£7.95**
Lime Juice, Coriander with a Cucumber, Roasted Peanut and Spring Onion Dipping Sauce

HOUSE FAVOURITES

Traditional Beer Battered Fish and Chips **£13.95**
Hand Cut Chips, Pea Purée, Lemon and Sauce Tartare

Westcountry Baked Ham and Free-Range Eggs **£12.00**
Hand Cut Chips

Thai Green Curry **£14.00 | £15.00 | £12.50**
Scented Wild Rice and Poppadom
Chicken | Prawn | Vegetable

Exmoor Beef Burger **6oz £13.00**
Flavoured with Onion and Herb, Bacon, Mature Cheddar Cheese,
12oz £16.00
Glazed Brioche Bun, Lettuce, Tomato, Mayonnaise and Hand-Cut Chips

MAINS

Fillet of Pork Medallions <i>On a Bed of Spinach, Caramelised Apple with Cider Jus</i>	£18.00
Braised Lamb Shank <i>Dauphinoise Potatoes with Roasted Winter Vegetables</i>	£17.50
Handmade Chicken and Ham Pie <i>Roasted Root Vegetables with Lyonnaise Potatoes</i>	£14.00
Wild Boar Sausages <i>Spring Onion Mashed Potatoes and Red Wine Jus</i>	£13.00
Pan-Fried Calves Liver <i>Bubble and Squeak Potato Cake and Caramelised Onion Jus</i>	£14.00
Market Fish of the Day <i>King Prawns, Beurre Blanc, Lyonnaise Potatoes and Mangetout</i>	£18.00
28-Day Aged Sirloin or Ribeye Steak (8oz) <i>Hand-Cut Chips, Roasted Tomato, Mushrooms and Watercress</i> <i>Diane Sauce, Peppercorn Sauce, Cornish Blue Cheese Sauce, Red Wine Sauce or Garlic Butter available at £2.00 per sauce</i>	£23.50
Beans and Pulses Casserole (v) <i>Roasted Winter Vegetables</i>	£12.00
Goats Cheese, Leek and Spinach Wellington (v) <i>Lyonnaise Potatoes with Winter Roasted Vegetables</i>	£12.75
Wild Mushroom Risotto (v) <i>Garlic Toasted Bread</i>	£12.75

SIDES

£3.00 ea.

Hand Cut Chips - Seasonal Leaf Salad – 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

Crêpes au Citroen <i>Vanilla Dairy Ice-Cream and Orange and Maple Syrup</i> <i>Please allow a slight wait for this dessert</i>	£7.75
Orchard Apple Tart Tatin <i>Your choice of either Crème Anglaise or Salted Caramel Ice-Cream</i> <i>Please allow a slight wait for this dessert</i>	£7.50
Lord Randall's Pudding <i>A Traditional English Pudding with Apricots and Oranges served with Custard</i>	£7.50
Warm Chocolate and Walnut Brownie <i>Dark Chocolate Sauce with Vanilla Dairy Ice-Cream</i>	£7.50
Fresh Fruit Salad <i>Cornish Clotted Cream</i>	£6.95
Cornish Mixed Dairy Ice-Cream <i>Crisp Tuile and Fruit Coulis</i>	Two Scoops £4.50 Three Scoops £6.50

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)	