

PENROSE KITCHEN

Sunday 27th September

2 courses £22.50 3 courses £26.00

(2 courses minimum)

STARTER

Grilled Half Shell Scallops, Primrose Herd Black Pudding, Pea Purée (**Supp £2.00**)

Asian Fish Cakes, Miso Dressing, Lime, Coriander, Peanuts

Twice Baked Davidstow Cheddar Soufflé, Trewithen Double Cream, Parsley

Duchy Game Pigeon Breast, Wild Mushrooms, 100% Cacao, Pancetta, Soft Herbs

MAINS

Etherington's Rib of Beef, Yorkshire Pudding, Herb Roasted Potatoes, Seasonal Vegetables, Red Wine Gravy

Lemon Sole Veronique, Fleurons, Knightor Vermouth Cream, Poached Grapes, Chateau Potatoes, Winter Kale

Carrot & Chickpea Loaf Roast, Chard, Pine Nut Sauce, Pickled Celery

Primrose Herd Pork Loin, Bramley Apple Sauce, Yorkshire Pudding, Herb Roasted Potatoes, Seasonal Vegetables, Red Wine Gravy

PUDDINGS

Chocolate Mousse, Poached Clementine, Shortbread

Ben's Sticky Date Pudding, Rich Toffee Sauce, Trewithen Clotted Cream

Cheeses, Miller's Artisan Biscuits, Tomato Chutney

Red Wine Poached Pear, Cranberry Compote, Vanilla Ice Cream



An optional 99p donation is automatically added to each bill. For more information on Carbon Free Dining visit

www.carbonfreedining.org/i-am-a-diner/

Please let us know if you would like to opt out.

If you have any allergies/dietary requirements, please speak to your server before ordering