

Hotel Penzance

★ ★ ★ ★

SPRING / SUMMER 2025 DINNER

Served from 6:00 pm – 8:00 pm

2 COURSES £ 19.95 p.p.

Choose a starter and main or a main and dessert

3 COURSES £ 23.95 p.p.

Choose one from each section

A celebration of the finest ingredients, sourced locally from the bountiful lands and pristine Seas of Cornwall. Each dish is carefully crafted to highlight the vibrant flavours of the season, prepared to perfection for your enjoyment. Some dishes may carry a supplement, as indicated.

We hope you enjoy your meal.

Bon Appetit!

(V) Vegetarian (VG) Vegan (GF) Gluten free (N) contain nuts (GFOA) Gluten free option available

Please inform your server if you or anyone in your dining party has a known food allergy or intolerance before ordering.

A discretionary 10% service charge is levied on the total bill. All prices are inclusive of VAT.

STARTERS

Choose any one

SOUP OF THE DAY

Please ask your server

Served with garlic bread

SUMMER SALAD (V) (GFOA)

Fresh seasonal greens with feta cheese and honey mustard dressing

FOUR CHEESE RAVIOLI (V)

Orange & lemon butter sauce

TUNA CROQUETTES

Mustard mayo, micro greens

MAINS

Choose any one

FUSILLI MARINARA (GF/VG)

Marinara sauce & vegetables, cheese option available

FISH AND CHIPS

With mushy peas & tartare sauce

SOURDOUGH CRUMBED FISH, TOPPED WITH MUSHROOMS N' CHEESE

Served with rösti potatoes and buttered carrots

SPAGHETTI BEEF BOLOGNESE

Parmesan cheese, crusty house bread

DESSERT

Choose any one

TWO SCOOPS OF HOUSE-MADE ARTISAN ICE CREAM (contains eggs)

Choose from Madagascar vanilla, Belgian chocolate, salted caramel or blueberry

(Add a 25 ml. shot of Bailey's, Kahlua or Cointreau to your ice cream for an additional £ 4.95)

(V) Vegetarian (VG) Vegan (GF) Gluten free (N) contain nuts (GFOA) Gluten free option available

Please inform your server if you or anyone in your dining party has a known food allergy or intolerance before ordering.

A discretionary 10% service charge is levied on the total bill. All prices are inclusive of VAT.

GOURMET OPTIONS

Available with a surcharge as stated

MAINS

«THE BEST FROM NEWLYN»

PAN SEARED FISH OF THE DAY (GF)

Seasonal Veg & Mash Potato

+ £ 8.95 supplement

«FROM HIGHLY ACCLAIMED CORNISH BUTCHERS»

CORNISH RIBEYE STEAK (GF)

Chips, Mushroom, Cherry Tomatoes, peppercorn sauce

+ £ 18.95 supplement

BRAISED CORNISH LAMB SHANK (GF)

Mashed potatoes, thyme & red wine sauce

+ £ 18.95 supplement

CHICKEN ROULADE (GF)

Herbs and cream cheese filled chicken breast, mushroom sauce
Served with assorted mushroom, mashed potatoes and cherry tomatoes

+ £8.95 supplement

DESSERT

CHOCOLATE VOLCANO (signature)

55% Belgian chocolate dome, vanilla foam,
Salted caramel ice cream, drizzled with salted caramel sauce

+ £ 4.95 supplement

CORNISH CHEESE PLATTER

Selection of three local cheeses with accompaniments

+ £ 4.95 supplement

(V) Vegetarian (VG) Vegan (GF) Gluten free (N) contain nuts (GFOA) Gluten free option available
Please inform your server if you or anyone in your dining party has a known food allergy or
intolerance before ordering.

A discretionary 10% service charge is levied on the total bill. All prices are inclusive of VAT.