



TRENYTHON MANOR

RESTAURANT

STARTERS

Grilled Cornish Sardines

With lemon, caper and herb butter and a roasted fennel salad

Pan-fried Scallops

Served on creamy broad beans and herb linguine and parmesan shavings

Toasted Rosemary And Olive Oil Focaccia

Topped with local asparagus, welsh rarebit and fried egg

MAIN COURSES

Cornish Seafood And Mussels In A Thai Coriander, Chilli And Coconut Cream Broth

Served on linguine pasta

Pan Fried Lamb Loin

With peas, lettuce and bacon with herb mash and redcurrant reduction

Locally Caught Sea Bass

With roasted fennel on crushed potatoes and spinach cream sauce

DESSERTS

Peanut Butter Cheesecake

With praline ice cream

Rhubarb Crème Brulee

With shortbread biscuits

Warm St. Clements Citrus Cake

With clotted cream

Local West Country Cheeses

With homemade chutney



Please note menu is subject to change and seasonal availability.