

Pentillie

CASTLE & ESTATE

Supper at Pentillie Castle

£18 per person for 2 Courses

£12 per person for 1 Course

Add a soup course for £5 per person

Or homemade soup with bread rolls, and a choice of dessert for £14 per person

Whilst we do not have a formal restaurant, we are delighted to introduce our home-made 'DIY suppers'. Boasting locally sourced ingredients from independent suppliers, all of our meals are prepared in the Castle by our wonderful Chef.

Rather like the honesty bar, supper will be laid out in the kitchen. As hunger strikes, you help yourself to your chosen dish from the fridge, pop it into the AGA or oven for 20 minutes, before enjoying a delicious home-prepared supper.

- Mains -

Sundried Tomato & Goats Cheese Quiche (v)

handmade shortcrust pastry, served with a mixed salad

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#### **Bacon, Cheddar & Caramelised Onion Quiche**

*handmade shortcrust pastry, served with a mixed salad*

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Looe Bay Fish Pie

selection of locally landed fish with a dill & white wine sauce topped with puff pastry, served with seasonal vegetables

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#### **Slow Cooked Shin of Beef Lasagne**

*layered with a rich creamy sauce, served with a mixed salad*

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Roasted Vegetable Lasagne (v)

rich tomato sauce topped with marjoram infused béchamel, served with a mixed salad

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#### **Chicken Masala Curry (gf)**

*basmati rice, naan bread, mango chutney*

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Vegan Chickpea & Apricot Tagine (vn) (gf)

basmati rice

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#### **Pentillie Ploughman's - homebaked ham and cheese or smoked fish**

*homemade pickles, served with a mixed salad*

All mains served with bread rolls, butter and dressings.

### - Desserts -

#### **Chocolate Brownie**

#### **Pentillie Summer Pudding (vn)**

#### **Individual Seasonal Frangipani Tart (n)**

#### **Fresh Fruit Salad and Meringue (gf)**

All desserts are served with Cornish Clotted Cream.  
(v) vegetarian (vn) vegan, (gf) gluten free (n) contains nuts

**Please order by 12 noon, or in advance of your arrival.**

**Fancy a bottle of wine with dinner? Pre-order from the wine list overleaf or help yourself from the honesty bar.**

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## Picnic Hampers

Why not order a picnic hamper to enjoy in the gardens, or out & about while you explore Cornwall.

### Each picnic hamper includes...

Homemade Quiche & Salad, Cheese & Biscuits, Fruit & Crisps, Pentillie Apple Juice, Still or Sparkling water.

Plus something sweet, e.g. Brownie or Tart with Clotted Cream.

Paper plates, wooden cutlery, glasses and napkins.

**£30.00 for two people**

Order by 5pm, and it will be ready for 9.30am the following morning.

Why not order a bottle of wine to take with you? Half bottles also available.

All items may differ slightly due to availability, and can be tweaked for dietary requirements e.g. gluten free, vegetarian etc.

Not all ingredients are listed on this menu. Please be sure to advise us of any allergies/dietary requirements.

**Fancy a bottle of wine with dinner? Pre-order from the wine list below or help yourself from the honesty bar.**

## Wine Selection

Welcome to our small yet comprehensive selection of wines which we feel represents great value and quality.

### WINES BY THE GLASS OR BOTTLE

All at £5.50 for 175ml, £19.00 per bottle.

#### WHITE

1. Ladera Verde Chardonnay, Chile. Mid-weight, fresh styled Chardonnay with hints of apple on the nose.
2. Ladera Verde Sauvignon Blanc, Chile. Crisp & herbaceous with gooseberry freshness & broad palate

#### RED

3. Domaine Grauzan Merlot, France. Packed with soft ripe cassis fruit, everyday Claret notes.
4. Pampas Del Sur Malbec-Shiraz, Argentina. Dried fruit and peppery Shiraz, perfumed and gentle finish.

#### ROSÉ

5. La Vignette Rosé, Vin de Pays D'Oc, France. Bright, strawberry fruit with delicate floral overtones.

### WINES BY THE BOTTLE

Single Serve (200ml) & Half bottles (375ml)

6. Zonin Prosecco, Italy. Perfect for one with a fresh biscuit finish £7.00
7. Fief de la Brie, Muscadet Sur Lie, Loire. Light & crisp, with flinty overtones £12.00
8. Chateau Malbat, Bordeaux. Light, but fruity & generous claret £12.00

### SPARKLING

9. Prosecco Il Follo, Extra Brut, Italy. Gentle lemon sherbet on both the nose & palate £26.00
10. Camel Valley Brut, Cornwall. Multi-award winning Cornish sparkle. A Pentillie favourite £42.50
11. Baron de Beaupres, Champagne. Expressive & fruity nose with pear and grapefruit aromas £45.00

#### WHITE

12. Macon-Chardonnay, Talmard, Burgundy. Uncomplicated & unwooded, rich citrusy fruit £28.50
13. Long White, Sauvignon Blanc, New Zealand. Fresh styled new-world treat £24.00
14. Dr Loosen Estate Riesling, Germany. Perfect balance, scented, slightly off-dry spicy fruit £29.50

#### RED

15. Rioja Arjona, Sin Crianza, Spain. Smooth & soft Temperanillo fruit & smoky vanilla glow £22.00
16. Paparuda Pinot Noir, Romania. Light berry filled pinot noir with a velvety finish £20.50
17. Fleurie, La Cave du Chateau de Chenas, France. A star of a Cru Beaujolais, vibrant fruit £28.50

### DESSERT WINE (375ml)

18. Casa Silva Semillion-Gewurztraminer, Chile. Hints of ginger & honeysuckle with a citrus tang £19.50