

Featured in what's on

Eating Out

what's on



■ The Port Veor Manor and Beaucliffes restaurant.

Quick Bites

What: Beaucliffes

Where: Porth Veor Manor, Porth Way, Porth

When: Lunch noon to 2pm, dinner 6.30 to 9pm, seven days a week advisable

Price: Table D'Hote menu priced at £29 for four courses, individual single courses available at a lower price. Wine list: 24 wines from around the world including champagne

Family friendly: Yes, Chef Tony Trenerry speaks to children to find out what they like and cooks individually to suit, – high chairs and baby changing facilities

Parking: Plenty on site

Contact: 01637 873274

Website: www.porthveormanor.com

From the Menu

From the Table D'Hote menu

Starters – £4.95:

Grilled portobello mushrooms filled with feta cheese, pesto and pine nuts on warm toasted ciabatta

Devilled fillets of mackerel simply placed on a minted tomato salad

Pan fried pigeon breasts with grilled figs and honey

Cornish Yarg rarebit with a herbed salad and sharp dressing

Mains - £14.95:

Casserole of Cornish venison gently cooked with red wine, cranberries and mushrooms with a hint of chocolate, topped with rosemary mashed celeriac

Roast orange and pecan stuffed breast of duck served with cognac and peach sauce

Saffron, Vermouth and thym risotto with seared wild mushrooms and truffle oil

Rod and line caught Newquay fillet of pollock, spicy coated and pan fried, placed on baby new potatoes and a lemon caper butter coulis

Desserts or Cornish cheese platter - £4.95:

Key lime pie finished with fresh berries and coulis

Bread and butter pudding ice cream accompanied with sauce anglaise and caramelised melba toasts

Red wine poached pears with a warm sweet spiced port and butter sauce finished with a cinnamon cream

Food Facts

Legacy: Beaucliffe House in Newquay was the home of the chief engineer of Isambard Kingdom Brunel. It was more recently known as the Beachcroft Hotel but has since been demolished. Therefore, by choosing Beaucliffes as the name of the restaurant, Porth Veor Manor is maintaining the legacy of one of Newquay's most beautiful and historic buildings.



Restaurant has immediate wow factor

Passionate creations

don't miss

I MUST admit I had to use the services of Google when a couple of people recommended the delights of Beaucliffes restaurant at the Porth Veor Manor hotel near Newquay.

I'd never heard of it and to be honest wasn't expecting to have a topnotch dining experience in a resort like Porth.

However, I started changing my opinion as soon as we sat at the bar of this relatively new hotel. The bar manager was extremely friendly and anyone who recommends Hendrick's gin has got to be trusted.

There's no faded glamour in the dining room of this seaside hotel – it has an immediate wow factor as you walk in aided by some great views over the beach (though on the night we dined the weather was foul, which actually added to the relaxing, warm atmosphere).

Tony Trenerry, the head chef, and his team have the unenviable task of changing the Beaucliffes menu on a daily basis to appeal to both hotel guests and the public. They make life difficult for themselves because each dish they produce is an obvious passion and an imaginative creation.

Lee Trehwela

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The food is an interesting mix of fine dining and good old-fashioned, British home cooking, using the finest, freshest local produce.

And – this is the good news – in such cash-strapped times, these exceptional dishes are a snip. Starters – which on the night we visited included Medallions of Westcountry pork tenderloin on a red cabbage, garlic and lime coleslaw with griddled apple and wholegrain mustard dressing (this was a superb mix of the tart and sweet accompanying some fine local meat) and a hearty minestrone Soup of the Day – are an incredibly reasonable £4.95.

Believe me, they don't skimp on the portions – the starters alone are a complete meal. Just wait for the mains...

I had a perfectly cooked (i.e. it could have swum on to the plate, via a quick dip in a hot tub) seared tuna loin steak on a bed of bitter onions with a béarnaise sauce a poivre vert while The Nurse went for the safe bet of steak. However, this char-grilled Cornish sirloin steak on a rosti potato with a roasted pepper and

mozzarella salad and peppercorn crème fraiche sauce was a lot better than most, largely due to its interesting accompaniment.

These and two other choices were a HBOS-pleasing £14.95 each.

It was a struggle to find room for dessert, so bountiful were the first two dishes, but it's rude not too... so both a white chocolate and raspberry torte with cherry brandy on a crumbly amoretti

biscuit base and ice cream (albeit, an unusual yet delicious Turkish coffee flavour) were a perfect end.

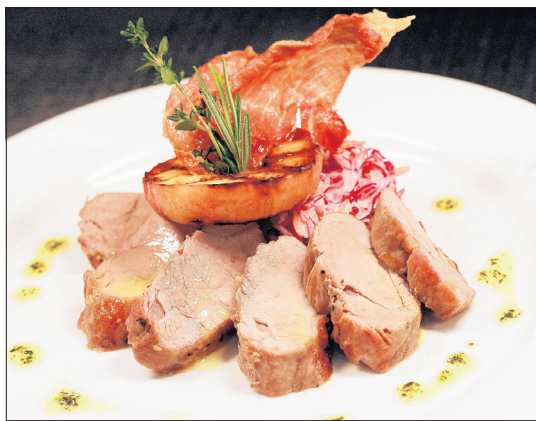
Throw in a bottle of wine (from a strong and varied list) and some coffee and you have a memorable meal for two for under £60, which these days is rare especially with the addition of some very pleasant, welcoming staff.

I shall never doubt Porth again!!



■ Head chef Tony adds the finishing touches to a seared tenderloin of Cornish pork with a red cabbage, garlic and lime coleslaw, caramelised apple and a rosemary scented olive oil at the Porth Veor Manor Hotel in Porth.

Pictures: Jonathan Jacobs



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