

AS FEATURED IN

THE BEST-READ LIFESTYLE MAGAZINE FOR THE COUNTY

restaurant review Beaucliffes Restaurant

Porth Veor Manor Hotel, Porth Way, Porth TR7 3LW
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Reviewed by *Cornwall Today* reader **Sue Couch**,
of Griffithstown, Pontypool

Situated on a hill above Porth stands the statuesque Porth Veor Manor Hotel and within its hallowed portals has to be Newquay's hidden gem, Beaucliffes Restaurant. Here the emphasis is on locally sourced food, of a consistently high quality, and excellent service provided by an enthusiastic and friendly staff.

I have eaten there on numerous occasions and feel the restaurant and staff are worthy of the highest accolades. The hotel bar, adjacent to the restaurant, has a markedly different array of wines, spirits and champagnes, together with an evening cocktail menu. There is an air of relaxed ambience which is enhanced by the friendly, and well-trained, bar staff.


On the last occasion we visited Beaucliffes, it was for dinner and, unusually, both my husband and I chose the same starter of pan-seared fillet of mackerel with sautéed fennel, spring onions, capers and thyme butter. The presentation was immaculate and the

combination of flavours and textures complemented each other superbly, especially when accompanied by the freshly baked rolls, a delight in their own right.

For main course, I chose seared medallions of Cornish beef on colcannon mash with a Guinness gravy and my husband's choice was slow-roasted shank of Cornish lamb presented with rosemary scented mash and Shrewsbury sauce. Once again, not only did the dishes look good but they were equally as impressive as the starters. To call the fine potato accompaniment "mash" did not do it justice! All main the courses are served with steamed vegetables and an olive oil-roasted vegetable medley, surprisingly at no extra cost.

Desserts, as usual, proved a difficult choice but I opted for the white chocolate pannacotta with poached strawberries and a dark chocolate pencil whilst my husband had the cheese platter. The pannacotta looked divine and the strong hit of the dark chocolate contrasted superbly with the sweetness of the creamy white chocolate, which, together with the strawberries, was a perfect combination.

A cheese platter with four Cornish cheeses - Yarg, Cheddar, Brie and Blue - plus Cornish wafers, Cornish butter, chef's home-made chutney and peppered plums proved to be a wonderful array of local produce and a triumphant end to a meal. And quality coffee is always accompanied by home-made *petits fours*.

Three courses and coffee is £25 per head, or four courses and coffee is £29 per head. In our opinion, Beaucliffes Restaurant is a must for all food lovers. 

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