

RenMor

Restaurant by the Sea

Sunday Lunch – sample menu

Children's menu also available

Starters

Twice baked Cornish cheese soufflé (v) thyme cream	11
Monkfish scampi lemon mayo, almond	11
Whipped chicken liver parfait apricot preserve, homemade hobnobs	12

Main courses

Seared filet of Boscastle trout grapefruit hollandaise, sauteed spinach, sea vegetables	27
<i>All roasts below are served with roasted potatoes, buttery carrot and swede mash, glazed carrots, tender system broccoli, Davidstow cheddar cauliflower cheese with toasted breadcrumbs</i>	
Roast sirloin of beef Yorkies stuffed with trivet onions, red wine gravy	32
Roast rosemary and sage porchetta trivet onions, apple sauce, calvados gravy	27
Roasted & barbecued Kalibos cabbage (v) (vg on req) red wine sauce	20

Desserts

Apple and plum crumble bay leaf custard	8
Chocolate and almond ganache (vg) raspberry sorbet	9
Callestick Farm ice-cream or sorbet (v, vg on req)	3/scoop
Cornish cheeses oatcakes, chutney	15

We make every effort to ensure there is no cross-contamination in our kitchens; however, most food types are prepared on site so we cannot fully guarantee it. Please note these menus are subject to seasonal changes. **Please let us know if you have any allergies as we have allergen free menu options.**

There is a £10 minimum spend at any of our restaurants to validate your parking. Please ensure you register your vehicle at reception on departure if you are not staying at the hotel or cottages.

A discretionary 10% service charge is presented with your bill. Prices include VAT at current rate.