

RenMor

Restaurant by the Sea

Sunday Lunch

two courses 35 ~ three courses 39

Children's menu also available

Starters

RenMor twice baked 7YO Davidslow cheese soufflé (v)
thyme cream

Monkfish scampi
seaweed, sesame, citrus miso mayonnaise

Roasted Crown Prince pumpkin (vg)
pumpkin hummus, hazelnut & truffle pesto, sage

Main courses

All roasts are served with roast potatoes, cauliflower cheese, crushed carrot and swede & buttered seasonal greens

Roast fillet of hake
pink peppercorn sauce

Roast Marsh Farm chicken
yorkies stuffed with trivet onions, red wine gravy

Roast sirloin of beef
yorkies stuffed with trivet onions, red wine gravy

Grilled lion's mane mushroom (v) (vg on req)
Roscoff onion tart, vegetarian red wine gravy

Desserts

Cornish kiwi mousse
coconut, lime, black cardamon ice cream

Baked chocolate tart (v)
vanilla ice cream

Blue Moon cheese
Cornish hevva cake glazed in Cornish clotted cream caramel

Callesick Farm ice creams and sorbets (v) (vg on req)

Please inform us if you have an allergy. Whilst we make every effort to ensure that your meals are free from allergens, we cannot guarantee that all traces are eliminated. If you require allergen information, please ask a member of our team.

A discretionary 10% service charge has been added to your bill. 100% of your service charge goes directly to our team.