

RenMor

Restaurant by the Sea

Dinner Menu – 3rd January 2024 – Ballroom Menu

Starters

Twice baked Cornish Gouda cheese soufflé (v) 13

Chicken liver parfait (GF on req) 12
toasted brioche, apple chutney

Chicory, stracciatella and pistachio salad (v) (GF on req) 13
fresh truffle, pickled beetroot and pecorino

Celeriac soup (vg) 11
crusty loaf

Main Courses

8oz Cornish sirloin 40
thousand-layer fries, Cornish greens, peppercorn sauce

8oz treacle marinated flat iron steak (gf) 32
thousand-layer fries, Cornish greens, peppercorn sauce

Headland fish and chips 26
pease pudding, RenMor thousand-layer fries, tartare sauce

Dry aged beef burger 22
smoked cheese, relish, fries

Moving Mountains vegan burger (vg) 19
vegan cheese, relish, fries

Pearl barley risotto (v) (vg on req) 19
parsley puree, chantarelles, artichoke crisps

Desserts

Rum baba (v) 9
pineapple carpaccio, coconut cream

Chocolate mousse (v, gf) 9
raspberry sorbet, aerated chocolate

Poached clementines 9
honeycomb, Cornish Knightor sparkling wine syrup

A selection of Callestick ice creams and sorbets 5 per scoop

Cornish cheeses and accompaniments 14

Please let us know if have an allergy. If you require allergen information, please ask a member of our team.