

Six of the best from Restaurant RenMor

Vegetarian

125 for two

Wine pairing 40 per person

A glass of Taittinger Brut Reserve NV Champagne

homemade marmite butter with deep-fried brioche soldiers

Tofu whipped with citrus and soy

English breakfast muffin, pickled lemon, sea herbs

Wine pairing: Ecker Eckhof Gruner Veltliner, Austria (75ml)

Twice baked cheese souffle

seven-year aged Davidstow cheddar, apricot, thyme

Wine pairing: Holden Manz Chenin Blanc, Franschhoek, South Africa (75ml)

Baked potato risotto

Wild garlic, baked potato skins

Wine pairing: Cantine Povero, Capitano del Palio Dolcetto, Italy (75ml)

Caramelised cauliflower

Yeast cauliflower puree, mint, caper, treasured freekeh

Wine pairing: Clea Crianza, Ribera del Duero, Spain (100ml)

Optional cheese course including wine 18.5 supplement per person

Helford Blue cheese

Headland malt loaf, fig preserve

Michel Chapoutier La Ciboise Luberon Rouge, France (75ml)

Rhubarb and custard tart

rhubarb and prosecco sorbet

Wine pairing: Domaine l'Ancienne Cure Monbazillac, Bordeaux, France (50ml)

Vegetarian Vegan menus are available on request.

We make every effort to ensure there is no cross-contamination in our kitchens however, most food types are prepared on site so cannot fully guarantee it. Please note these menus are subject to seasonal changes.

Please let us know if you have any allergens.

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 in our cottages. Please also be advised that, alternatively you can pay a day rate at £20.

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