

RenMor

Restaurant by the Sea

Sunday Lunch 19th October

two courses 35 ~ three courses 39

Children's menu also available

Starters

Twice baked Cornish cheese souffle (v)

thyme cream

Monkfish scampi

lemon mayo, almond

Wood pigeon salad

smoked bacon, apple, black pudding, bitter leaves

Main courses

Seared filet of Boscastle trout

grapefruit hollandaise, sauteed spinach, sea vegetables

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

Roast sirloin of beef

Yorkies stuffed with trivet onions, red wine gravy

Lemon and thyme roasted Cornish chicken

Yorkies stuffed with trivet onions, roast chicken gravy

Barbecued Kalibos pointed red cabbage (v) (vg on req)

red wine sauce

Desserts

'Waste not' treacle tart (v)

Cornish clotted cream

Chocolate and almond ganache (vg on req)

caramelised figs, fig leaf ice-cream

Two scoops of Callestick Farm ice-cream or sorbet (v) (vg on req)

Cornish cheeses

oatcakes, chutney

*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.