

Restaurant

RenMor

Easter Lunch Menu

With live music from world-renowned Helen Nash

38 for three courses | 30 for two courses

Starter

Twice baked Cornish cheese soufflé 

Plaice goujons, brown crab mayonnaise, fennel, blood orange

Smoked ham & chicken paté en croute

Main courses

Slow cooked lamb shoulder

boulangère potatoes, mint sauce

Roast sirloin of beef

sticky beef shin, red wine sauce

Gratin of celeriac  

potato and pear, wild mushrooms

Line caught Cornish cod

crushed peas, warm tartar sauce, crispy potato

All roasts are served with:

crushed carrot and swede

cauliflower cheese, Davidstow cheddar reserve, crispy breadcrumbs

buttered Cornish greens

Yorkshire puddings

Desserts

Almond cake 

Meyer lemon curd, whipped cream

Chocolate tart 

buckwheat, malt ice cream

Spiced apple and yoghurt fool 

Cornish cider sorbet, ginger wine



Vegetarian



Vegan



Gluten free



Dairy free

Please tell our staff if you have any dietary requirements, restrictions or allergies and we'll let Chef know.