

RenMor

Restaurant by the Sea

Easter Sunday Lunch two courses 35 ~ three courses 39

Starters

RenMor twice baked Cornish cheese soufflé (v)

Plaice goujons

brown crab mayonnaise, fennel, blood orange

Cornish chicken

confit leg terrine, poached breast, liver parfait, cherry gel

Main courses

Roast sirloin of Philip Warren's beef (gf on req)

yorkies stuffed with trivet onions, roast potatoes, red wine gravy

Slow cooked lamb shoulder (gf on req)

Boulangère potatoes, mint sauce, gravy

Gratin of celeriac (v) (vg on req) (gf on req)

potato & pear, wild mushrooms

Line caught Cornish cod

Crispy potato, crushed peas, tartare sauce

*All roasts above are served with crushed carrot and swede, buttered Cornish greens
& Davidstow cheddar cauliflower cheese*

Desserts

Strawberry Fool

macerated strawberries, basil sorbet

Almond Cake

Meyer lemon curd, whipped cream

Chocolate tart (v)

vanilla ice cream

Calleslick 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.