

# RenMor

Restaurant by the Sea

## Mothering Sunday Lunch

two courses 35 ~ three courses 39

### Starters

**RenMor twice baked Cornish cheese soufflé (v)**

**Citrus cured Boscastle trout**  
fennel, blood orange, rye croutes

**Wood pigeon schnitzel**  
peanut sauce, lime

### Main courses

**Roast sirloin of Philip Warren's beef**  
yorkies stuffed with trivet onions, red wine gravy

**Roast belly of pork**  
rosemary and garlic, trivet onions, calvados apples, gravy

**Barbecued kalibos cabbage (v) (vg on req)**  
vegetarian red wine gravy

*All roasts above are served with roast potatoes, buttery carrot and swede mash, glazed carrots, tender stem broccoli & Davidstow cheddar cauliflower cheese*

**Fillet of hake**  
peppercorn sauce, buttered brassica, potato fritters

### Desserts

**Sticky toffee pudding (v)**  
caramel sauce, whiskey ice cream

**Rhubarb and yoghurt fool (vg)**  
ginger, rhubarb and prosecco sorbet

**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.*