

Restaurant

# RenMor

## Sunday Lunch Menu

38 for three courses | 30 for two courses

### Starter

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Twice baked Cornish cheese soufflé 

Plaice goujons, brown crab mayonnaise, fennel, blood orange

Smoked ham & chicken paté en croute

### Main courses

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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

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Eton Mess

Chocolate tart

*buckwheat, malt ice cream*

Smoked godminster cheddar

*chutney and oatcakes*



 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.