RenMor

Restaurant by the Sea

Sunday Lunch

two courses 35 three courses 39

Children's menu also available

Starters

RenMor twice-baked 7YO Davidstow cheese soufflé (v)
thyme cream

Monkfish scampi (gf on req)
seaweed, sesame, lemon mayonnaise

Mora Farm beetroot salad (v)(vg on req)
macadamia nut praline, Little Lilly goat's cheese, bitter leaves

Main courses

Seared fillet of hake (gf on req)
borlotti beans, Mora Farm chard, clam chowder

All roasts are served with roasted potatoes, buttery carrot and swede mash, glazed carrot and parsnip, green beans with horseradish and lemon, Davidstow cheddar cauliflower cheese with toasted breadcrumbs

Roast sirloin of Phillip Warrens beef (gf on req)
yorkies stuffed with trivet onions, red wine gravy

Honey glazed smoked gammon (gf on req)
yorkies stuffed with trivet onions, calvados apples, red wine gravy

Miso glazed aubergine (v)(vg on req)(gf on req)
yorkies stuffed with trivet onions, red wine sauce

Desserts

Blackberry pavlova (v)(gf)
blackberry compote, ginger, blackberry sorbet

Basque-style cheesecake (v)(vg on req)
poached plums

Two scoops of Callestick Farm ice-cream or sorbet (v)(vg on req)(gf on req)
50p from every scoop of ice-cream sold will be donated to Hospitality Action by The Headland Hotel

Cornish cheeses (v)(gf on req)
oatcakes, chutney

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.