RenMor

Restaurant by the Sea

The Storm Watching Supper

November 2026

two courses 30 three courses 39

Starters

Jerusalem artichoke soup (v on req)
truffle and hazelnut pesto, mushroom brioche

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

Main courses

Slow-cooked beef brisket
crushed carrot and swede, pickled walnuts

Miso-glazed aubergine (vg)
Mora Farm brassica, onion puree,
charred alliums, crispy chilli dressing

Desserts

Deep-fried apple pie (v)
muscovado sugar ice cream

Callestick Farm ice creams and sorbets

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.