

RenMor

Restaurant by the Sea

Sunday 6th October
£29 for two courses
£35 for three courses
Children £20 for two courses

Starters

Twice baked Cornish cheese souffle (V)

Plaice goujons (GF on request)
brown crab mayonnaise, fennel salad

Smoked ham and chicken pâté en croute (GF on request)

Main courses

Roast Cornish pork belly (GF on request)
calvados apples, roast potatoes, red wine gravy

Roast West Country sirloin of beef (GF on request)
sticky beef shin, roast potatoes, red wine gravy

Line caught Cornish cod (GF on request)
crushed peas, warm tartare sauce, crispy potato

Gratin of celeriac (V, GF, VG)
potato and pear, wild mushrooms

All roasts are served with

Crushed carrot and swede (V, GF)
Cauliflower cheese, Davidstow cheddar reserve, crispy breadcrumbs (V)
Buttered Cornish greens (V, GF)
Yorkshire puddings (V, GF)

Desserts

Plum frangipane (GF)
vanilla ice cream

Chocolate tart (GF on request)
malt ice cream

Smoked Godminster cheddar (V, GF on request)
chutney, oatcakes

2 scoops of Callestick Farm ice cream
chocolate, vanilla, strawberry

Please let us know if you have an allergy. We make every effort to ensure there is no cross contamination, however, most food is prepared on site so we cannot guarantee it. If you require allergen information, please ask a member of our team.