

RenMor

Restaurant by the Sea

Valentines Dinner Menu

14th & 15th February

125 for two people

20 for two glasses of Ruinart Rosé (optional)

Warm cheese gougères

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*Salad of salt baked winter vegetables (v)
whipped sheep's curd, candied pistachio, black olive crumb*

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*Chalk Stream trout raviolo
light prawn and lemon grass bisque*

or

*Raviolo of pumpkin, amaretti & sage (v)
pumpkin velouté*

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Tregothnan Estate wild fallow deer

Roscoff onion, game ragu, pickled red cabbage, Cornish Black Ram wine sauce

or

*Hand cut tagliatelle (v)
woodland mushrooms, Jerusalem artichoke, winter truffle*

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*Melted Russet Squire (v)
toasted brioche, tomato preserve*

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Valrhona chocolate for two (v)

Please let us know if 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.