

# RenMor

Restaurant by the Sea

## **Sunday Lunch Menu**

**£33 for two courses, £39 for three courses, Children - £22 for two courses**

### **Starters**

**Chalk stream trout and horseradish rillettes** (gluten free on request)  
*pickled cucumber, sour dough croutons*

**Pumpkin velouté** (vegan on request)  
*crème fraîche, brown butter, toasted pumpkin seeds*

**Pig head croquettes**  
*dill pickles, sauce gribiche*

### **Main courses**

**Roast sirloin of beef** (gluten free on request)  
*stuffed Yorkshire pudding, horseradish and mustard cream, red wine gravy*

**Slow cooked wild venison shoulder** (gluten free on request)  
*smoked bacon, honey and mustard, madeira sauce*

**Caramelised cauliflower**  
*yeasted cauliflower purée, salted grapes, mint*

All roasts are served with:

Roast potatoes (vegan on request)

Honey glazed parsnips (vegan on request)

Carrot and swede (vegan on request)

Brussel sprouts with chestnuts (vegan on request)

### **Desserts**

**Sticky toffee pudding** (vegan)  
*vanilla ice cream*

**Valrhona chocolate tart**

**Cropwell Bishop blue cheese**  
*Headland malt loaf, fig chutney*

*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.*