



PRIVATE EVENTS

CARBIS BAY ESTATE
TR26 2NP





ONE MOR BAR





MOR Chefs

MOR brings together an exceptional culinary team led by Tom Sellers, founder of London's two-Michelin-starred Restaurant Story, who's innovative, narrative-led cooking celebrates British ingredients and personal storytelling.

Group Executive Chef Tom Anglesea brings extensive international experience from acclaimed kitchens across London, New York and Sydney, combining classical European technique with a deep passion for Asian flavours.

At the helm of MOR's kitchen is Head Chef Corrin Harrison, one of Wales' most exciting culinary talents. With experience across leading kitchens in London, Austria and Wales, including Ynyshir and his own restaurant Gwen, Corrin is known for bold, ingredient-driven cooking and a strong connection to place and produce.

Together with Cornwall's exceptional ingredients and seasons, this exciting trio of experience have created a menu that is distinctive, innovative and deeply rooted in its surroundings.



Events at MOR

Our private dining space sits at the heart of MOR, bathed in natural light with uninterrupted views across Carbis Bay - the best table in the restaurant, seating up to 14 guests.

For larger occasions, full restaurant hire is available for up to 100 guests, offering exclusive use of our space including dining area and bar ONE MOR.

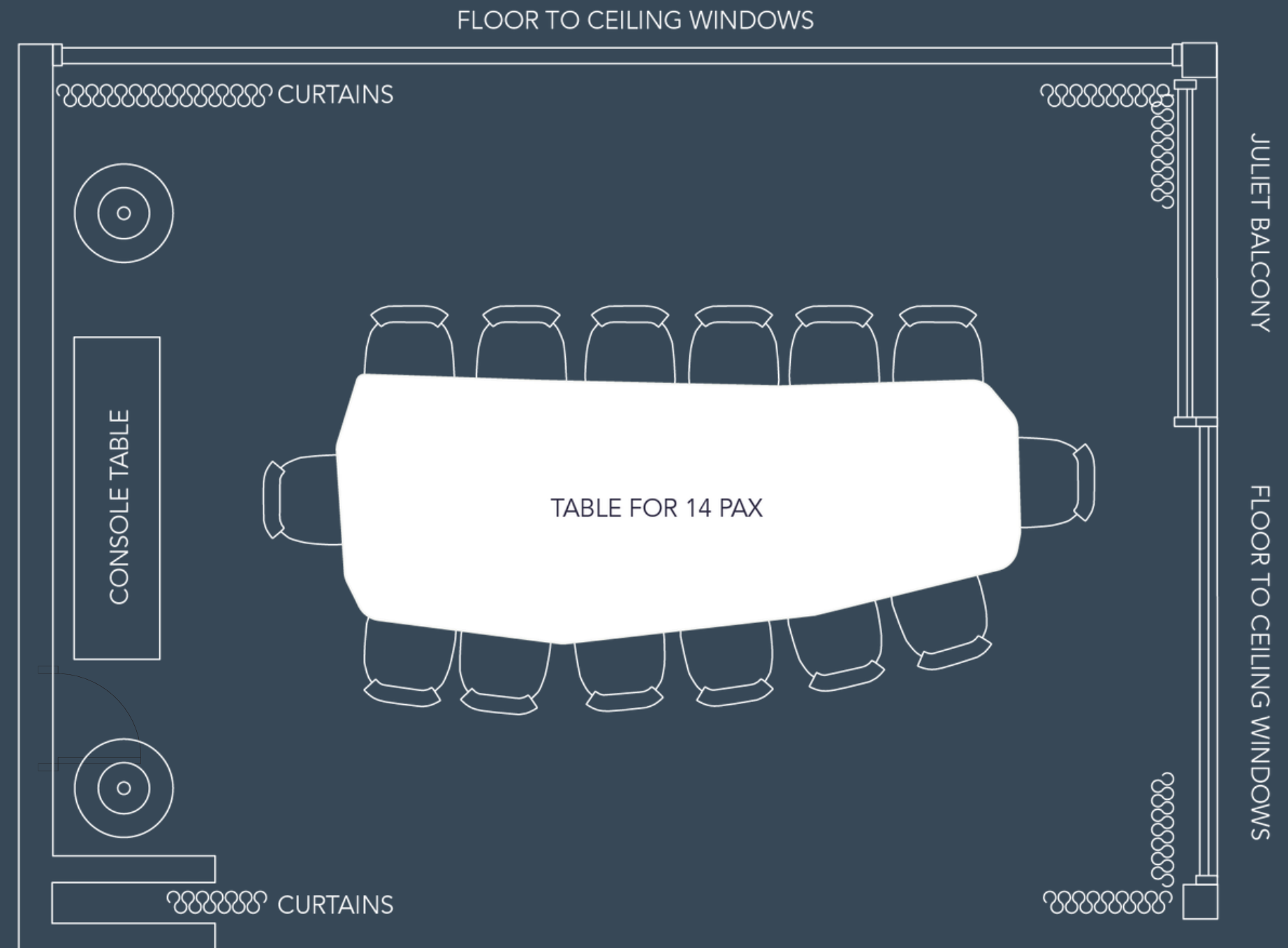


PRIVATE DINING



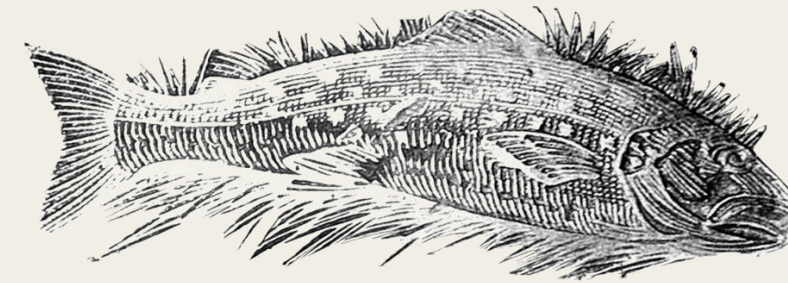
Private Dining

- Up to 14 guests on one long table
- The main dining room and private dining space is seperated with a curtain
- Available from 12-4pm for lunch and 6-11pm for dinner





SAMPLE MENU



FOR THE TABLE TO SHARE

Cornish Blue Fin Tuna Tartare
Tomato & tonnato

MOR Sashimi Plate
Smoked soy, young ginger & English wasabi

Scottish Langoustine Carpaccio
Amalfi lemon & white soy

Bang Bang Squid Salad
Sesame, chilli, lime & peanut

Shell Baked 'One Breath' Scallop
Roasted chilli paste & salted butter

Seabass or Plaice or Phillip Warren's T-Bone
Served with garden salad, potatoes & house condiments
Choose two of the above main courses

Selection of Desserts

95pp

*Menu subject to change

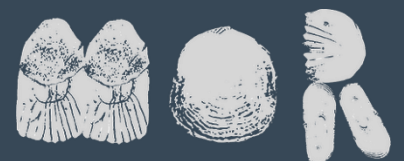






Full Restaurant Hire

Please discuss with the MOR team directly to explore table plan options and any requirements for your event.



How to book

- 1 [SUBMIT YOUR ENQUIRY HERE](#)
- 2 ARRANGE A VISIT TO COME AND SEE MOR
- 3 DISCUSS YOUR REQUIREMENTS
- 4 SECURE YOUR SPACE AND CONFIRM BOOKING
- 5 COME AND CELEBRATE YOUR EVENT WITH US





FAQs

How many guests can we accommodate?

We can seat up to 14 guests in our private dining space and up to 100 guests if it's a full restaurant hire.

Do we have a presentation screen or TV?

Unfortunately, we don't have a TV/presentation screen.

Do we require a deposit?

We require a 50% deposit upfront to secure your booking and the remainder to be paid one week ahead of your event.

Do you accommodate dietary requirements?

Yes, we do. We require dietaries to be made known no later than 48 hours prior otherwise a surcharge of £30pp is incurred.

Further information

We will provide place cards and personalised menus on request.
If you require additional decorations or displays, please speak to
our team.

All our menus can be tailored for allergies and dietaries, please
let our team know when you make your booking.

For all enquiries, please contact
events@restaurantmor.co.uk



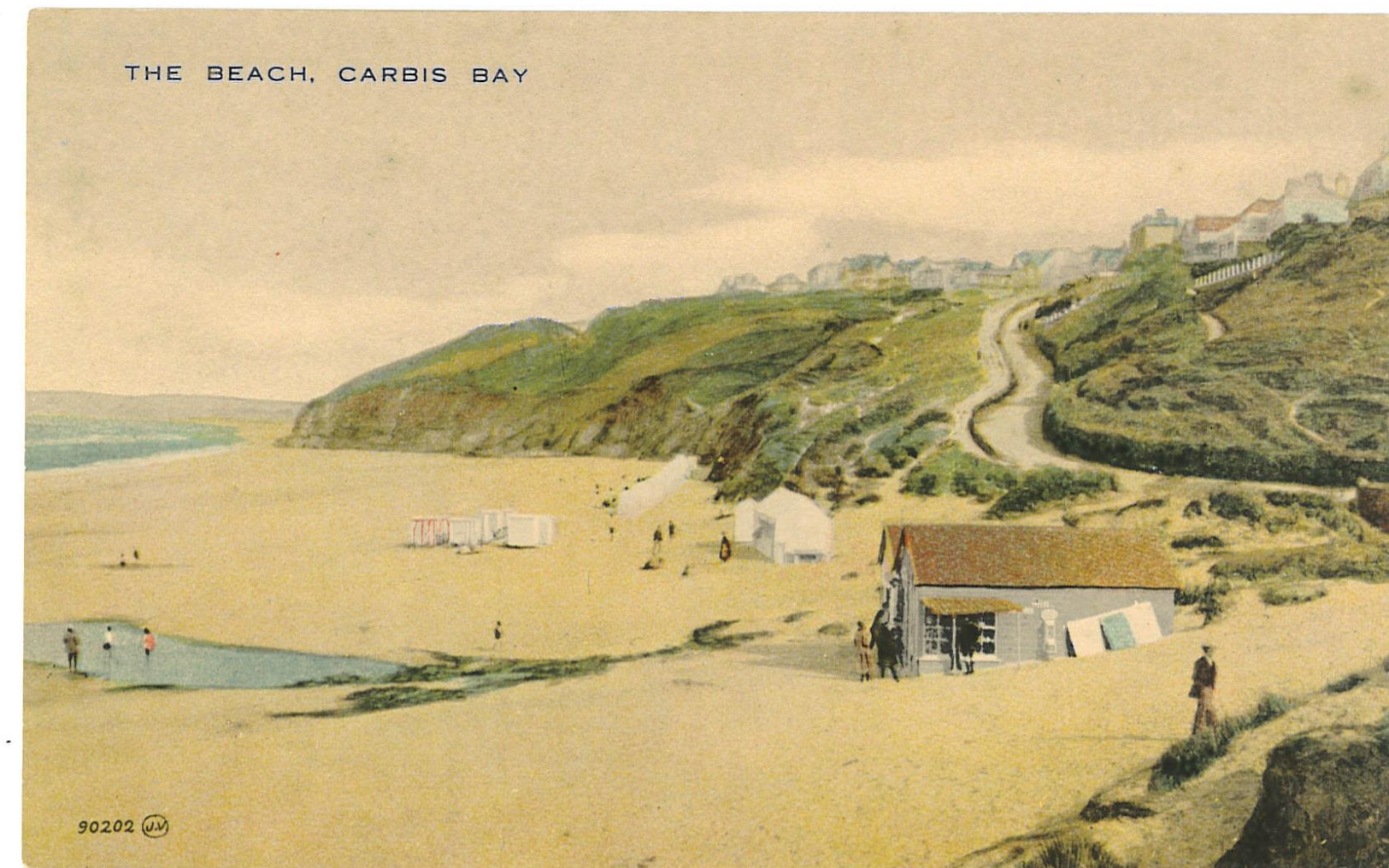
Enjoy Carbis Bay

Why not stay a little longer?

As part of the MOR experience, with your private dining reservation your group can enjoy a preferential rate on overnight stays at Carbis Bay Estate.

Activities and Spa treatment packages also available.

Please discuss rates and availability with our events team on booking with us.







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