RenMor

Restaurant by the Sea

Dinner
5.30pm - 9pm

A note from Gavin Edney, Executive Head Chef

From local fishermen landing fresh, sustainable seafood each morning, to farmers striving to produce the best quality fruit and veg at nearby regenerative farms, RenMor champions the best from bountiful Cornwall.

Snacks

Smoked almonds (vg) 6

Nocellara olives (vg) 6

Today's freshly baked bread 6
cultured Cornish butter

Monkfish scampi (gf on req) 13
seaweed, sesame, lemon mayonnaise

Starters

Lightly smoked Boscastle trout 14
honeycomb tomatoes, Ajo Blanco, olive, pine nut

RenMor twice baked cheese soufflé (v) 12
7 YO Davidstow cheddar, thyme cream

Barbecued Cornish octopus (gf on req) 14
romesco, smoked almond, yuzu, soft herbs

St Austell Bay mussels (gf on req) 16
Grilled flat bread, mariniere velouté,
sea herbs foraged by the chefs

Salad of heritage beetroot (v) (vg on req) 13
Little Lilly goat's cheese, macadamia nut, black olive, apple

Newquay Harbour crab (gf on req) 18
heritage tomatoes, Cornish kelp, tomato essence

Main courses

Rod & line wild sea bass (gf on req) 32
borlotti beans, Mora Farm chard, clam chowder

Miso glazed aubergine (vg) 26
Mora Farm brassica, white onion soubise,
charred alliums, crispy chilli dressing

Beer-battered fish of the day (gf on req) 26
minted crushed peas, tartar sauce, fries

Pasture-raised Cornish chicken (gf on req) 32
peas a la francais, Mora farm gem lettuce,
potato purée, chicken fat gravy

Tregothnan Estate wild fallow deer (gf) 36
Mora Farm beetroot, walnut, Roscoff onion tart,
dirty mash

Sides

French fries (vg)(gf on req) 6
Cornish sea salt

Cornish new potatoes (v)(vg on req)(gf) 6

Cornish salad (vg)(gf) 6

Barbequed Cornish cabbage "Caesar" 6

From the grill

cooked over coals from Cornish woodlands
steaks served with garlic butter, onion rings, fries, peppercorn sauce

Phillip Warren 's dry aged beef (gf on req)

230g treacle-cured butler's steak 35

300g ribeye steak 50

*chef recommends your steak is cooked pink

Phillip Warren's beef burger (vg/gf on req) 19
smoked cheese, lettuce, tomato, pickle

Cornish shells

weather dependent, delivered daily by local fishermen

Newquay Harbour lobster 70
grilled and served with garlic butter,
new potatoes, lemon mayonnaise, Cornish salad

Disco Scallops 1 for 6 ~ 3 for 18 ~ 6 for 36
scallops attracted to the twinkling lights on lobster pots
served in the shell 'au gratin', sourdough & seaweed crumb, coastal sea leaves

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.

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Puddings

Blackberry pavlova (v)(gf) — 11
whipped crème fraiche, blackberry sorbet

White chocolate & yuzu crèmeux — 12
miso ice-cream

Caramelised fig tart (v) — 12
whipped crème fraiche, almond, fig leaf ice-cream

Tonka bean panna cotta (v) (vg) (gf on req) — 12
olive oil cake, caramelised grapefruit, pink grapefruit sorbet

Selection of Cornish cheeses (v)(gf on req) — 15
apple chutney, oat cakes, Rescue Bee honey

Callestick Farm ice creams and sorbets — 4 per scoop
(v)(vg/gf on req)
50p from every scoop of ice-cream sold will be donated to Hospitality Action by The Headland Hotel

After Dinner swizzles

Espresso martini — 15
Aval Dor vanilla vodka, coffee liqueur, espresso, vanilla syrup

La Pelosa — 15
Aval Dor vanilla vodka, limoncello, crème de cacao

Golden Russian — 15
Rosemullion gold rum, banana, coffee liqueur, chocolate bitters, cream

Coffees & teas

Americano	4.3
Cappuccino, Latte, Flat white, Mocha	4.6
Espresso	3.5
Double espresso	4.3
Macchiato	3.75
Matcha latte, Chai latte	4.6
Speciality teas	3.95
The Works hot chocolate cream and marshmallows	5.75
Babyccino	1
Add a shot of syrup caramel, vanilla, hazelnut	.75

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