Lunch
12.30pm – 2.30pm

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) 23
heritage tomatoes, Cornish kelp, tomato essence

Main courses

St Austell bay mussels marinière (gf on req) 22
warm focaccia

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

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

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

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

Phillip Warren's treacle-cured butlers' steak (gf on req) 29
garlic butter, fries, Cornish salad, pickled shallots
*chef recommends your steak is cooked pink

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

RenMor
Restaurant by the Sea

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.

Sandwiches (gf on req)

On granary, white or sourdough,
vegetable crisps & salad leaves

Falafel (vg) 14
hummus, pickles, slaw

Cornish Smuggler cheese & chive (v) 14

Roast chicken 16
tarragon mayonnaise, gem lettuce

Roast beef 16
caramelised onions, horseradish crème fraiche, rocket

Newquay harbour crab 19
gem lettuce, lobster mayonnaise

Salads

Niçoise salad 12
gem lettuce, tomatoes, potatoes, green beans,
soft-boiled eggs, olive

Headland Caesar salad 14
pancetta, soft boiled hens egg, anchovies,
sourdough croutons, parmesan, Caesar dressing

add smoked Boscastle trout 7
add grilled chicken 7

Puddings

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

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

Callestick Farm ice creams & sorbets (v)(vg/gf on req) 4 per scoop

50p from every scoop of ice-cream sold will be
donated to Hospitality Action by The Headland Hotel

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.