Restaurant

RenMor

Wine & Bar Menu

Champagne & Sparkling

	Menu Pairings	125ml	Bottle	Magnum
Cornwall				
Knightor Brut Classic Cuvee, St. Austell green apple and zesty citrus, freshly baked bread	monkfish scampi, Cornish oysters	14	75	
Camel Valley Brut, Bodmin English hedgerows with a honey bouquet and notes of brioche	smoked Boscatle trout	16	86	
Camel Valley Brut Rosé, Bodmin vibrant wild strawberry and summer raspberry, refreshing and fruit forward	seafood platter, charcuterie, dark chocolate	16	86	
France				
Taittinger Brut Reserve NV, Champagne fresh fruit balanced with luxurious brioche	appetisers, Cornish cheeses	18	90	160
Taittinger Nocturne NV, Champagne velvety palate of lush peach and apricot, deepened with sweet raisins	afternoon tea, puddings	20	98	
Taittinger Prestige Rosé, Champagne expressive blend of wild raspberry, cherry and blackcurrant	wild sea bass, charcuterie	20	95	
Irroy Extra Brut NV, Champagne crisp and refreshing with green apple and zesty citrus	St. Austell Bay mussels		75	
Louis Roederer Collection 243, Champagne elegantly complex using mirabelle plum, citrus and aromatic jasmine	Cornish disco scallops, lobster, seafood risotto		130	215
Comtes de Champagne, Blanc de Blancs Grands Cru, Champagne prestigious with multi-layers of sweet honeysuckle, bright citrus and taosted brioche	Newquay harbour crab, hard cheese		230	
Italy				
Prosecco Di Maria DOC, Veneto charmingly delicate and approachable with lively crisp orchard fruits and citrus	prosciutto and melon, tempura, puddings	10	45	

White Wine

Cornwall

Knightor Carpe Diem White, St. Austell
crisp green apple and pear, lifted by citrus and elderflower

Knightor Mena Hweg, St. Austell
sweet green apple and tropical fruit, layered with citrus and elderflower

Camel Valley Bacchus, Bodmin
classic vibrant gooseberry with an elderflower lift

France

Coquille Vermentino, Languedoc
citrus and lush peach with a refreshing floral finish

Levre Piquant Picpoul de Pinet, Languedoc-Roussillon
sharp lemon and elegant white blossom, with wet stone minerality

Jules Richard Macon Azé, Burgundy
orchard notes of apple and pear with delicate florals

Vouvray Chenin Blanc, Loire Valley
rich apricot and candied fruit, deepened by quince and golden honey

Petit Soumard Pouilly Fumé, Loire Valley
fleshy white peach and juicy melon

Chablis Vieilles Vignes, Burgundy
elegant white flowers and tropical pineapple, underpinned by chalky minerality

Fontaine Goby Organic Petit Chablis, Burgundy
bright green apple and zesty lemon with a flinty finish

Domaine des Charmilles Sancerre, Loire Valley
zesty grapefruit, green apple and quince, with a hint of wild nettle

Pouilly Fuissé , Domaine Christelle Greffet, Burgundy
vibrant citrus and crisp apple, with oak complexity

Puligny-Montrachet Premier Cru 2024, Côte de Beaune
opulent acacia and honeysuckle, with complex notes of rich spicy pastry

Menu Pairings	175ml	250ml	Bottle
Newquay harbour crab, heritage tomatoes	11	15	45
Blue Mooon blue cheese, spiced dishes	12.5	16.5	49
soft cheese, seafood			55
Nicoise salad	10	14	38
mussels mariniere, Cornish oysters	10	14	40
battered fish, chips and tartare sauce			52
twice baked cheese souffle			62
Cornish disco scallops			64
lobster with garlic butter			72
monkfish scampi, crsipy calamari			75
Mushlove lions mane, goats cheese			76
wild sea bass			84
Cornish lobster			135

White Wine

	Menu Pairings	175ml	250ml	Bottle
Spain				
Real Agrado Rioja Blanco Joven, Rioja vibrant tropical fruit, peach skin and fragrant orange blossom	tempura, charcuterie, roasted peppers, flatbread	11	15	40
Orballo Albarino, Rias Biaxas juicy peach, elegant florals, honey and minerality	Newquay harbour crab, heritage tomatoes	13	17	50
Trascuevas Blanco Rioja, Rioja herbaceous and aromatic with fennel and wildflower	cauliflower agnolotti			98
Portugal				
Passatempo Escolha Vinho Verde delicate florals and citrus palate, fruity and crisp	mussels, scallops			45
Italy				
Ke Bonta Cortese, Piemonte bright grapefruit and zesty lime, softened by sweet honeysuckle	chicken Caesar with parmesan	9	13	35
Sapuri Inzolia Pinot Grigio, Sicily crisp citrus, ripe peach, and honey, driven by a clean, mineral profile	seasonal green peas, salads, vegetable risotto	9	13	35
Tenuta del Melo Gavi, Piemonte honey and candied citrus with pristine minerality	fresh pasta with garden herbs and parmesan			49
Germany				
Schiefer 'Steillage' Riesling, Mosel vibrant citrus and lush peach, balanced by a signature hint of wild honey	Cornish cheeses with honey			48
Austria				
Gruner Veltliner von Eckhof, Wagram ripe stone fruit and bright citrus, with a dash of white pepper	battered fish and chips			45
Hungary				
Breitenbach Halas Furmint, Tokaji zesty lime and bright orange framed by chalky minerals	mussel flatbread			56
South Africa				
Holden Manz Chenin Blanc, Franschhoek Valley melon, ripe pear and juicy peach, beautifully rounded and fruit forward	creamy pasta, roast chicken, cheese souffle			60
Australia				
Kingston Estate Chardonnay, Limestone Coast rich stone fruit and elegant citrus blossom, layered with a touch of creamy oak	lobster tempura, monkfish scampi, asparagus	11	15	41
New Zealand				
Kono Sauvignon Blanc, Malborough intense citrus and grapefruit, layered with aromatic lemongrass and crisp green bell pepper	crab and prawn sandwiches	13	17	50

Rosé Wine

	Menu Pairings	175ml	250ml	Bottle
Cornwall				
Knightor Carpe Diem Rosé, St. Austell bursting with juicy strawberry and vibrant raspberry finished with crisp watermelon	prawn sandwich, seafood platters	11	15	45
Camel Valley Bacchus Rosé, Bodmin aromatic gooseberry lifted with elderflower and ripe summer berries	Cornish strawberries, ice cream, light goats cheese			55
France				
Coeur Clementine Rosé, Cote de Provence elegant wild strawberry and textured peach, brightened with citrus and stone fruit	Nicoise salad	12	15	45
Amie 'friend' Organic Rosé, Languedoc crisp redcurrant and wild raspberry, defined by a refreshing mineral backbone	tempura, seafood, Newquay harbour crab, salads	13	17	50
Spain				
Mariposa Rosado Garnacha Tempranillo, Galicia vibrant red cherry and summer berries, balanced by zesty citrus and delicate florals	chicken Caesar salad, charcuterie	10	14	40

Red Wine

	Menu Pairings	175ml	250ml	Bottle
Cornwall				
Knightor Pinot Noir, St. Austell rich red cherry and raspberry with wild herbaceous strawberry	fallow deer, beef burger, duck, charcuterie	13.5	19	56
France				
Coquille de Terre enjoyable lush red fruits and soft integrated tannins	Phillip Warren's treacle-cured steak	10	14	38
Big Beltie Cabernet Sauvignon, Languedoc robust blackcurrant and dark blackberry, balanced by ripe plum and crisp green pepper	beef burger with cheese	11	15	41
Dariaud Cotes du Rhone Villages, Rhone dark blackberry and rich cherry, layered with aromatic garrigue herbs and warm black pepper	West Country lamb shoulder			40
Domaine Pardon Fleurie, Beaujolais elegant violet and delicate rose petals, lifted by fresh, juicy red berries	grilled chicken, charcuterie			52
Chateau de Montmirail Vacqueyras, Rhone ripe red cherry and blackberry, grounded by soft violet and a rustic, earthy finish	fallow deer, earthy root vegetables			64
Chateau Moulin Bellegrave, St Emillion Grand Cru, Bordeaux opulent black cherry and plum, deepened by rich blackberry, cedar, and smooth vanilla	coal grilled ribeye steak			65
Domaine Faiveley Nuits St George, Burgundy structured black cherry and dark plum, laced with earthy spice and refined, savory complexity	roast beef, duck, mature cheeses			105
Chateauneuf du Pape, Domaine de la Cote de l'Ange, Rhone opulent and full-bodied, packed with blackberry and dark plum, intertwined with wild Provence herbs	West Country lamb shoulder, roast beef, game dishes			110
Spain				
Real Agrado Tinto, Rioja bright red cherry and sweet strawberry, rounded by juicy plum and subtle oak	BBQ Cornish cabbage, salads	11	15	41
Finca de los Locos Rioja, Artuke, Rioja fresh red cherry and raspberry, perfumed with delicate floral notes and wild hilltop herbs	Mushlove lions mane			52
Clea Crianza, Ribera del Duero bold blackberry and black cherry, layered with rich vanilla, cocoa, and sweet baking spice	BBQ meats, glazed ham			53
Portugal				
Monte Velho Organico, Herdade do Esporao, Douro fresh red berries and plum with wild savory herbs	parpadelle pasta, ragu dishes			40
Austria				
Ecker-Eckhof Zweigelt Brillant, Burgenland juicy red cherry and fresh raspberry, finished with a classic crack of black pepper	BBQ meats			50

Red Wine

Italy

De Natile Primitivo, Puglia
fruit-forward blackberry and dark cherry, warmed by juicy plum and sweet aromatic spice

Capitano del Palio Dolcetto, Povero
soft plum and fragrant violet, with bitter almond and spice

Cantalici Chianti Classico, Tuscany
tangy sour cherry and bright redcurrant, dried herbs, violet, and savory spice

Casalforte Corvina Veronese, Veneto
rich black cherry, vanilla, sweet and spiced

Casalforte Amarone della Valpolicella, Veneto
rich dried cherry and blackberry, layered with sweet fig, dark chocolate, and tobacco

South Africa

Roos Estate Shiraz, Western Cape
ripe dark fruit and rich dark chocolate, punched with a kick of cracked black pepper

Meerlust Rubicon, Meerlust Estate
intense blackcurrant and plum, structured with dark cherry, cedar

Australia

Little Eden Pinot Noir, Murray Darling
bright cherry and fresh raspberry, balanced by plum, light oak, and subtle spice

Nugan Estate Dried Grape Shiraz, Riverina and McLaren Vale
decadent blackberry compote and plum, deepened by raisin, dark chocolate, and vanilla

New Zealand

Dr Lawson's Dry Hills Pinot Noir White Label, Blenheim
elegant red cherry and wild raspberry, softened by sweet strawberry and gentle oak

Argentina

Inacayal Malbec, Mendoza
plush blackberry and dark plum with cocoa, and spice

Staphyle Partida Limitada Cabernet Franc, Mendoza
bright red cherry and plum, accented by violet, graphite, and fresh green herbs

Sottano Seleccion Mendoza Blend, Mendoza
bold and expressive, blackberry, plum and black cherry, with spice and vanilla

USA

Avalon Zinfandel, California
rich blackberry, raspberry jam with hints of black pepper

Aston Estate Pinot Noir, Sonoma Coast, California
ripe cherry, wild strawberry and earthy forest floor

Menu Pairings	175ml	250ml	Bottle
BBQ Cornish cabbage,, salads, charcuterie	11	15	41
mature Cornish cheese and honey			40
artisan sausages, duck breast			58
red meat, game, mature cheese			60
ribeye steak with crispy onion rings and fries			77
rich beef stews, lamb, Blue Mooon blue cheese	9	13	35
ribeye steak with peppercorn sauce			96
Mediterranean meats, flatbreads, salad	10	14	40
beef burger with cheese			60
Mushlove lions mane and oyster mushrooms			58
duck breast with wild berries	10	14	40
steaks with peppercorn sauce			56
beef brisket, BBQ ribs, game dishes			65
Mushlove lions mane and oyster mushrooms			55
dry-aged steaks and beef cheek			105

Low Alcohol Sparkling & Wine

England

Noble Alibi English rosé, Kent 0.5%
freshly picked strawberries and bright redcurrants, accented by a delicate touch of rose petal

France

Ilex St. Emillion Grand Cru, Bordeaux 0.5%
plump, ripe blackberries and dark cherry, layered with a velvety core of plum

Germany

Wild Idol sparkling white, Rheinhessen 0.5%
crisp green apple and juicy pear, rounded by elegant notes of white peach

Wild Idol sparkling rose, Rheinhessen 0.5%
vibrant wild strawberries and tart raspberries, finished with a splash of juicy watermelon

Menu Pairings	175ml	250ml	Bottle
prawn sandwich, seafood platters, asparagus	15	20	58
Phillip Warren butler's steak, lamb, Black Forest gateau	20	27	60
	125ml	375ml	
monkfish scampi, Cornish crab	12	35	
Cornish strawberries, Nicoise salad	12	35	

*125ml wine measures available on request for wines by the glass

Spirits

Gin

	25ml	50ml
Atlantic Distillery Jynevra	6.8	13.4
Tarquins	6.8	13.4
dry gin, blood orange, rhubarb & raspberry		
Hendricks	7	14
Monterey Helford Dry Gin	8	16

Vodka

Colwith Farm Distillery Aval Dor	6.7	13.4
original, citrus, vanilla		
Haku	7	14
Belvedere	7	14

Tequila

Patron Silver	7	14
Patron Reposado	7	14
Patron Anejo	8	16

Rum

St. Ives rum	6	12
spiced, white water, coconut		
Rosemullion	6.5	13
dark, gold		
Kraken	6.75	13.5

Whisky

Treguddick Distillery No.12 Bourbon	7	14
Jack Daniels Select Barrel	6	12
Maker's Mark	6.5	13
Woodford Reserve	7	14
Treguddick Distillery No.9 Whisky	7	14
Jamesons	6	12
Laphroaig 10yrs	7	14
Talisker 10yrs	7	14
Balvenie 12yrs	8	16
The MacCallan 12yrs	8	16
Johnnie Walker Black Label 12yrs	6.5	13
Johnnie Walker Blue Label 28yrs	22	44

Brandy

Hennessey V.S	6.5	13
Hennessey XO	16	32

Liqueurs

Baileys	6	12
Cointreau	6	12
Disaronno	6	12
Grand Marnier	6	12

No & Low Drinks

	Bottle
Peroni 0%	5.6
Doom Bar 0%	5.7
Guinness 0%	6.5
Rattler cider 0%	6
Pentire 0%	6
Adrift, Seaward, Coastal Spritz	50ml

Soft drinks

Still or sparkling water: glass, 1l bottle	3.5/5
Coke, Diet Coke	3.5
Fanta	3.75
Juices	3.5
orange, apple, cranberry, pineapple, grapefruit, tomato	
Healey's Avalade	3.75
traditional lemonade, sparkling apple, elderflower	
Navas	3.75
lemonade, tonic, light, Botanical tonic ginger beer, ginger ale	

Beer & Cider

	Half Pint	Pint
Offshore pilsner	3.5	7
Madri	3.5	7
Guinness		7

	Bottle
Peroni GF	5.8
Corona	5.8
Dynamite Valley	6.8
'Brian' amber ale, 'TNT' IPA	
Wasted Apple cider	6.8
wasted captain, wasted maid apple and blackberry	
Healey's Cornish Gold cider	6.5

beverages sourced from a selection of Cornwall's finest breweries and distilleries