

Starters

St Austell Bay mussels “au gratin” <i>mariniere velouté, warm soda bread</i>	14
Korean style fried chicken <i>peanuts roasted in soy, soft herb salad</i>	12
Seven-year aged Davidstow cheddar twice baked soufflé	12
Newquay Harbour crab <i>English breakfast muffins, pickled lemon, sea herbs</i>	18
Velouté of Mora Farm pumpkin <i>pumpkin and amaretti tortellini, crème fraiche</i>	12

Main courses

Tregothnan Estate wild fallow deer - <i>potato puree, pickled red cabbage, blackberries,</i>	35
Beer battered South Coast plaice fillets, <i>thousand-layer fries, tartare sauce</i>	28
Roast Cornish chicken <i>sweetcorn purée, woodland mushrooms, tarragon, chicken gravy</i>	32
Celeriac risotto <i>blue cheese, celery, walnut, roasted celeriac jus</i>	24
Dry aged Darts Farm beef burger <i>sticky ox cheek, smoked cheese, fries</i>	24

Puddings

Crème brûlée and biscotti	9
Blackberry tart <i>vanilla cream, bramble sorbet, salted Marcona almonds</i>	11
Pear soufflé <i>chocolate sauce, vanilla ice cream, shortbread</i>	13
Chocolate crémeux <i>clementine sorbet</i>	12
Callestick Farm ice cream/sorbet <i>Per scoop</i>	3
Today's cheese <i>Headland malt loaf, fig chutney</i>	14

RenMor

Restaurant by the Sea

Lobster Mac 'n' cheese 28

Newquay Bay lobster, parmesan, pinenut and brown butter crumble, garlic bread

This morning's market fish MP

Including your choice of one side

Dry aged Cornish beef from Phillip Warren

(includes a side and sauce)

8oz Butler's steak	35
10oz Sirloin	40
10oz Ribeye	49
700g Cote de Boeuf for two served with thousand-layer fries, barbecued cabbage and peppercorn sauce	85

Sides and sauces

French fries, sea salt	5
RenMor thousand-layer fries	7
Cornish new potatoes	6
Treasured freekeh	6
Aubergine ragu	6
Cornish greens, lemon dressing	6
Watercress salad	5
Barbecued hispi cabbage	6
Red wine or peppercorn sauce	5

RenMor

Restaurant by the Sea

Prix Fixe – Winter 2025

2 courses 29

3 courses 35

Starters

Wild fallow deer, smoked bacon, meat ball
carrot puree, prunes, madeira sauce

Monkfish scampi
lemon mayonnaise, almond, thyme

Main Courses

Confit leg of Cornish chicken
woodland mushrooms, sweetcorn, tarragon,
chicken gravy

Cauliflower steak (vG)
yeasted cauliflower purée, raisins, capers, mint,
treasured grains

Puddings

Crème brûlée (v)
biscotti

Callestick Farm ice cream/sorbet (v/vG)

Vegetarian and vegan

Starters

Autumn vegetable salad 12
*macadamia nut praline, black olive
caramel*

Seven-year aged Davidstow cheddar 12
twice baked soufflé

Velouté of Mora Farm pumpkin 12
*pumpkin and amaretti tortellini, crème
fraiche*

Main Courses

Celeriac risotto 24
*blue cheese, celery, walnut, roasted
celeriace jus*

Cauliflower steak 22
*yeasted cauliflower puree, raisins,
capers, mint, treasured grains*

Puddings

Poached pear "Belle Helene" 9
vanilla ice cream, chocolate sauce

Caramelised pineapple 9
coconut sorbet

Callestick Farm ice-cream/sorbet 3
per scoop

A note from Gavin, Executive Head Chef and Frank, Head Chef

In Cornwall, we are so lucky to have such a great food culture and relationships with people that are really leading the way for food production here in the county and beyond. From local fishermen landing fresh, sustainable seafood each morning, to farmers striving to produce the best quality fruit and veg at nearby regenerative farms, Restaurant RenMor champions the best from our brilliant and bountiful land

Please let us know if you have an allergy. We make every effort to make sure there is no cross contamination.

