

Restaurant

RenMor

Inspired by the Cornish for
'Restaurant by the sea'

We are very pleased to welcome you to RenMor, perched fifty feet up on Newquay's Towan Headland, directly overlooking the pounding surf of Fistral Beach.

Provenance is at the very heart of everything we do. All our ingredients are sourced ethically, sustainably and, where possible, from Cornwall's incredible bounty.

We work directly with the fishermen and farmers across the county and closely with artisanal producers to find the very best produce. We cook simply with care and love and never try too hard with our ingredients, allowing them to shine.

RenMor is an amazing dining experience that takes you on a seasonal journey that showcases the very best of Cornish produce. We hope you have a wonderful time with us.

A note from our Chefs

'In Cornwall, we are so lucky to have such a great food culture and access to 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 organic fruit and veg at nearby regenerative farms, RenMor champions the best from our brilliant and bountiful land.'

Aperitif appetisers

Truffle and pecorino mixed nuts (V) (🌱 on req)	5
Marinated olives (🌱)	5
Monkfish scampi <i>lemon mayonnaise</i>	8
Aubergine ragu (V) (🌱 on req) <i>grilled flat bread, yoghurt</i>	7
Homemade vegemite (V) (🌱, 🌿 on req) <i>brioche soldiers</i>	8
Sourdough bread (V) (🌱 on req) <i>seaweed butter</i>	6

Starters

St Austell bay mussels "au gratin" (🌱 on req) <i>mariniere velouté, warm soda bread</i>	14
Korean style fried chicken <i>peanuts roasted in soy, soft herb salad</i>	12
Terrine of wood pigeon and duck liver (🌱 on req) <i>pickled kohlrabi, black pudding purée, apple</i>	15
Seven-year aged Davidstow cheddar twice baked souffle (V)	12
Phillip Warren's beef tartare (🌱 on req) <i>confit egg yolk, hollandaise, crispy potato</i>	15
Newquay Harbour crab <i>English breakfast muffin's, pickled lemon, sea herbs</i>	18
Autumn pumpkin velouté (V) (🌱, 🌿 on req) <i>pumpkin and amaretti tortellini, crème fraiche</i>	12

Opening times

Breakfast 7.30 – 10.30am
Afternoon Tea 2 – 4pm
Dinner 6 – 9pm

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Main courses

Tregothnan Estate wild fallow deer (🌿 on req)
caramelised roots, blackberries, dirty mash

Crispy fillet of plaice (🌿 on req)
tartare velouté, salt and vinegar potatoes

Roast Cornish chicken (🌿 on req)
sweetcorn purée, woodland mushrooms, tarragon, chicken gravy

Celeriac risotto (🌿) (🌱)
blue cheese, celery, walnut, roasted celeriac jus

This morning's market fish
including your choice of one side

Dry aged beef burger (🌱) (🌿 on req)
sticky ox cheek, smoked cheese, fries

Whole roasted leeks (🌱)
cashew cream, toasted freekeh, green sauce

Dry aged Cornish beef from Phillip Warren

Sharing steaks

A selection of dry aged steaks from our meat aging cabinet. These steaks are cut between 700 and 900g, and take at least 45 minutes to cook to pink and rest, our recommended serving temperature.

All sharing steaks are served with thousand-layer fries, barbecued cabbage & peppercorn sauce.

900g T-bone - 100

700g cote de boeuf - 85

A feast for two, or perfect for three as a main course when enjoying three courses

10oz ribeye steak (🌿 on req) - 49
(including your choice of one side and one sauce)

10oz sirloin steak (🌿 on req) - 40
(including your choice of one side and one sauce)

8oz butler's steak (🌿 on req) - 29
(including your choice of one side and one sauce)

Sides and sauces



French fries, sea salt (🌱) (🌿 on req)	5
RenMor thousand-layer fries (🌱) (🌿 on req)	7
Cornish new potatoes (🌱) (🌿 on req)	5
Treasured freekeh (🌱)	5
Aubergine ragu (🌱) (🌿)	5
Cornish greens, lemon dressing (🌱) (🌿) (🌱 on req)	5
Watercress salad (🌱) (🌱)	5
Barbecued hispi cabbage (🌱) (🌱)	6
Hollandaise sauce (🌱) (🌱)	5
Peppercorn sauce (🌱)	5
Red wine (🌱)	5

When available

Cornish lobster landed in Newquay - MP
mushroom duxelles, spinach, sea herbs, fries, hollandaise

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Puddings

Crème brûlée   (on req) <i>biscotti</i>	9
Blackberry tart   (on req) <i>vanilla cream, bramble sorbet, salted Marcona almonds</i>	9
Pineapple tart tatin  <i>Cornish Rosemullion spiced rum ice cream, raisin caramel</i>	9
Pear soufflé   (on req) <i>chocolate sauce, vanilla ice cream, shortbread</i>	12
Manjari chocolate cremeux  <i>clementine sorbet</i>	9
Callestick Farm ice cream/sorbet   3 per scoop ( /  on req)	
Helford Blue cheese <i>Headland malt loaf, fig chutney</i>	12

Cocktails to enjoy with dessert

Raspberry Ripple <i>Aval Dor vodka, raspberry syrup, Knightor sparkling, egg white</i>	14
Spring Fling <i>Vanilla Aval Dor vodka, Chambord, chocolate biters</i>	13
Saffron Rum Old Fashioned <i>Rosemullion dark rum, Cornish honey, saffron syrup</i>	13
Dead Calm <i>Limoncello, Rosemullion white rum, lemon juice, orgeat syrup, thyme</i>	13
Daiquiri <i>Cornish Rosemullion rum, fresh lime, simple syrup, strawberry</i>	14







Ask a member of the team for our current drinks menus. We have a wonderful selection of wines, cocktails and local spirits and beers to suit any tastes.

Vegetarian and vegan menu








Starters

Autumn vegetable salad   (on req) <i>macadamia nut praline, black olive caramel</i>	12
Seven-year aged Davidstow cheddar twice baked soufflé 	12
Velouté of autumn squash  ( on req) <i>pumpkin and amaretti tortellini, crème fraîche</i>	12

Mains

Celeriac risotto   (on req) <i>blue cheese, celery, walnut, roasted celeriac jus</i>	22
Cauliflower steak   (on req) <i>yeasted cauliflower purée, raisins, capers, mint, treasured grains</i>	22
Whole roasted leeks   (on req) <i>cashew cream, toasted freekeh, green sauce</i>	19

Puddings

Poached pear "Belle Helene"   <i>vanilla ice cream, chocolate sauce</i>	9
Caramelised pineapple  <i>coconut sorbet</i>	9
Callestick Farm ice cream/sorbet   3 per scoop ( /  on req)	

Executive Chef – Gavin Edney

www.renmor.co.uk / 01637 872 211

 Vegetarian  Vegan  Gluten free  Dairy free

Please let us know if you have an allergy. Whilst we will make every effort to ensure that your meal is free from allergens, all fourteen allergens are present within our kitchens so we cannot guarantee that all traces are eliminated. Please be aware that game may contain shot.
A discretionary service charge of 10% will be added to your bill. 100% of your service charge goes directly to our staff. All prices are inclusive of VAT.