

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
Malt crunch bread, salted butter (v)	6

Starters

Jersey Royal potato & pea soup (v)(vg/gf on req) crispy onions, fresh peas, Jersey pearls	12
RenMor twice baked cheese soufflé (v) 7 YO Davidstow cheddar, thyme cream	12
Monkfish scampi (gf on req) Headland sea vegetable salad, romesco, seaweed, sesame	13
St Austell Bay mussels (gf on req) grilled flat bread, mussel velouté, foraged sea herbs	14
Wye Valley asparagus (v)(vg/gf on req) blood orange hollandaise, eggs mimosa, parmesan	15
Newquay Harbour crab (gf on req) heritage tomatoes, Cornish kelp, tomato essence	18

Main courses

Rod & line wild sea bass (gf on req) peppercorn sauce, cavolo nero, potato fritters	32
Mushlove (v)(vg/gf on req) Lion's Mane, roscoff onion, fricasée of black and grey oyster mushrooms, asparagus, tomato	27
Caramelised cauliflower agnolotti (v) cavalo nero sauce, pine nut praline, aged parmesan	26
Phillip Warren's beef burger (vg/gf on req) smoked cheese, lettuce, tomato, pickle	19
Beer-battered fish of the day (gf on req) minted crushed peas, tartar sauce, fries	26

Sides

French fries (vg)(gf on req) Cornish sea salt	6
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
served with a 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 to be pink	

Cornish shells

unavailable on Sundays due to the fishermen's rest day

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

Disco Scallops 3 for 18 ~ 6 for 36

scallops attracted to the twinkling lights on lobster pots
served in the shell, marinere velouté,
toasted seaweed crumb

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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

Baked chocolate tart (v) crème fraiche ice-cream, roasted hazelnuts	9
Sticky toffee pudding (v) miso caramel sauce, Balvenie DoubleWood whisky ice-cream	10
Cornish strawberries (v)(vg on req)(gf) tonka bean panna cotta, jus de fraise, wild strawberry sorbet	12
Selection of Cornish cheeses (v)(gf on req) apple chutney, oat cakes, celery, grapes	13
Callestick Farm ice creams and sorbets (v)(vg, gf on req) 50p from every scoop of ice-cream sold will be donated to Hospitality Action by The Headland Hotel	4 per scoop

After Dinner swizzles

Espresso martini Aval Dor vanilla vodka, coffee liqueur, espresso, vanilla syrup	15
Mint Velvet Disaronno velvet, crème de menthe, coffee liqueur	15
Golden Russian Rosemullion gold rum, banana, coffee liqueur, chocolate bitters, cream	15

Coffees & teas

Americano	3.9
Cappuccino, Latte, Flat white, Mocha	4.6
Espresso	3.5
Double espresso	4.5
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

The Headland Hotel engages in partnerships with suppliers who share our passion and values with regards to commitment to sustainability.

We work closely with our suppliers to promote sustainable sourcing, fair trade practices and ethical standards.

When you dine with us, you'll enjoy the best of Cornish fish, meat, dairy and drinks from local brewers and distillers.



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