

RenMor

Restaurant by the Sea

Dinner
5.30pm – 9pm

Snacks

Smoked almonds (vg)	6
Nocellara olives (vg)	6
Malt crunch bread, salted butter (v)	6

Starters

Wild garlic soup (v) (gf on req) sourdough croutons, feta	12
RenMor twice baked cheese soufflé (v) 7 YO Davidstow cheddar, thyme cream	12
Monkfish scampi (gf on req) seaweed, sesame, citrus miso mayonnaise	12
New Forest asparagus (v) (vg on req) (gf on req) blood orange hollandaise, eggs mimosa, parmesan	14
Ceviche of South Coast gurnard (gf on req) dashi vinegar, lime, smoked eel, apple & roe	15

Main courses

Roast fillet of hake (gf on req) peppercorn sauce, cavolo nero, potato fritters	29
Slow cooked lamb shoulder (gf) whipped parmesan polenta, lamb fat carrots, white beans, mint	28
Mushlove (v) (vg on req) (gf on req) lion's mane, roscoff onion, fricassée of black and grey oysters, asparagus, tomato	27
Caramelised cauliflower agnolotti (v) cavolo nero sauce, pine nut praline, aged parmesan	26
Beer-battered fillet of hake (gf on req) crushed peas, tartar sauce, fries	26
Phillip Warren's beef burger (vg & gf on req) smoked cheese, lettuce, tomato, pickle	19

Sides

Thousand-layer fries (v) (gf on req) aioli	9
French fries (vg) (gf on req) Cornish sea salt	6
Cornish new potatoes (v) (vg on req) (gf)	6
Cornish salad (vg) (gf)	6
Leek hearts, vinaigrette (v) (vg on req) (gf on req)	6

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 & veg at nearby regenerative farms, Restaurant RenMor champions the best from brilliant & bountiful Cornwall.

From the grill

cooked over coals from Cornish woodlands and served with a garlic butter, onion rings, fries, peppercorn sauce

Phillip Warren's dry aged beef (gf on req)	
230g butler's steak	35
300g ribeye steak	50

Cornish shells available with 24-hour notice

unavailable on Sundays due to the fishermen's rest day

South Coast lobster (gf on req) Market Price
Gently poached and placed back in the shell with mushroom duxelles & sautéed spinach, glazed with sauce nantais.
Served with buttered Cornish potatoes & salad

Disco Scallops (gf on req)	3 for 18
Scallops attracted to the twinkling lights on lobster pots.	6 for 36
Served in the shell with a garlic butter gratin	

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
Cariguette strawberries (v) (vg on req) (gf) tonka bean panna cotta, jus de fraise, wild strawberry sorbet	12
Selection of Cornish cheeses (gf on req) apple chutney, oat cakes, celery, grapes	13
Callestick Farm ice creams and sorbets (v) (vg on req) (gf on req) 50p from every scoop of ice-cream sold will be donated to Hospitality Action by The Headland Hotel	4 per scoop

Coffees & teas

Americano	3.9
Cappuccino, Latte, Mocha, Flat White	4.6
Mini hot chocolate in espresso cup, cream, marshmallows	3
'The Works' hot chocolate cream, marshmallows	5.75
Pot of loose-leaf tea for one	3.95

After Dinner swizzles

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

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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