

Snacks

Smoked almonds (vg)	5
Nocellara olives (vg)	5
Malt crunch bread, salted butter (v)	5

Starters

RenMor twice baked cheese soufflé (v)	12
7 YO Davidstow cheddar, thyme cream	
Monkfish scampi	12
seaweed, sesame, citrus miso mayonnaise	
Roasted Crown Prince pumpkin (vg)	12
pumpkin hummus, hazelnut and truffle pesto, sage	
Mushroom 'risotto' (v)	15
aged parmesan, barbecued black pear oysters, allium oil	
Jerusalem artichoke soup (v) (vg on req)	14
smoked duck breast, brioche	
Ceviche of South Coast gunard	13
dashi vinegar, lime, smoked eel, apple & roe	

Main courses

Roast fillet of hake	28
peppercorn sauce, cavolo nero, potato fritters	
Tregothnan Estate fallow deer	32
Mora Farm beetroot, bitter leaves, green sauce, walnut praline	
Beer-battered fillet of brill	34
minted crushed peas, crispy heritage potatoes, tartar sauce	
Mushlove (v) (vg on req)	27
lion's mane, roscoff onion, fricassee of black and grey oysters & three-cornered leek	
Phillip Warren's beef burger (vg on req)	19
smoked cheese, lettuce, tomato, pickle	
Slow-cooked pork cheek pie	28
smoked mash, burnt honey jus	
Caramelised cauliflower agnolotti (v)	26
cavolo nero sauce, pine nut praline, aged parmesan	

RenMor

Restaurant by the Sea

Dinner
5.30pm – 9pm

A note from Gavin, 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

250g butler's steak	35
300g ribeye steak	49

Sides

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

Cornish shells available with 24-hour notice (due to possible winter stormy seas)

South Coast lobster 75

Gently poached, picked and placed back in the shell with mushroom duxelles & sauteed spinach.
Served with buttered Cornish potatoes & salad

Disco Scallops 3 for 18 ~ 6 for 36

Scallops attracted to the twinkling lights on lobster pots, served in the shell with a garlic butter gratin

RenMor

Restaurant by the Sea

Sweet & sticky swizzles

Espresso martini	15
Cornish Aval Dor vanilla vodka, homemade spent coffee liquor, espresso, vanilla	
Nutterlicious	15
Frangelico hazelnut liqueur, Baileys, espresso, homemade spent coffee liquor, chocolate	
Pistachio sours	15
Tequila Blanco, Triple Sec, pistachio, vanilla	

Puddings

Pink lady apple layers (vg)	10
caramelised puff pastry, apple sorbet	
Sticky toffee pudding (v)	10
miso caramel sauce, Balvenie DoubleWood whisky ice cream	
Baked chocolate tart (v)	9
crème fraiche ice cream, roasted hazelnuts	
Cornish kiwi mousse	11
coconut, lime, black cardamom ice cream	
Forced Yorkshire rhubarb (v)	10
white chocolate, ginger, rhubarb and champagne sorbet	
Blue Moon cheese	13
Figgy 'Obbín, glazed in Cornish clotted cream caramel	
Callestick Farm ice creams and sorbets (v) (vg on req)	3.5 per scoop

Coffees & teas

Americano	3.75
Cappuccino, Latte, Mocha, Flat White	4.25
Mini hot chocolate in espresso cup, cream, marshmallows	3
'The Works' hot chocolate, cream, marshmallows	5.25
Pot of loose-leaf tea for one	3.95

We make every effort to ensure there is no cross-contamination in our kitchens; however, most food types are prepared on site so cannot fully guarantee it. Please note these menus are subject to seasonal changes.

Please let us know if you have an allergy.

We make every effort to make sure there is no cross contamination.

Please don't forget there is a £10 minimum spend at any of our restaurants to validate two hours of parking in our car park. On departure you will need your restaurant receipt to register your vehicle at Reception if you are not staying at the hotel or in our cottages.