

R Lunch

12.30pm – 2.30pm

Starters

Lightly smoked Boscastle trout honeycomb tomatoes, Ajo Blanco, olive, pine nut	14
RenMor twice baked cheese soufflé (v) 7 YO Davidstow cheddar, thyme cream	12
Barbecued Cornish octopus (gf on req) romesco, smoked almond, gooseberry, soft herbs	14
St Austell Bay mussels (gf on req) Grilled flat bread, mariniere velouté, sea herbs foraged by the chefs	16
Salad of heritage beetroot (v) (vg on req) Little Lilly goat's cheese, macadamia nut, black olive, apple	13
Newquay Harbour crab (gf on req) heritage tomatoes, Cornish kelp, tomato essence	18

Main courses

St Austell bay mussels mariniere (gf on req) warm focaccia	22
Pappardelle pasta (v) cavolo nero sauce, pine nut praline, aged parmesan	19
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
Rod & line wild sea bass (gf on req) borlotti beans, Mora Fram chard, clam chowder	32
Phillip Warren's treacle-cured (gf on req) butlers' steak garlic butter, fries, Cornish salad, pickled shallots *chef recommends your steak is cooked pink	29

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

RenMor

Restaurant by the Sea

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.

Sandwiches (gf on req)

On focaccia, granary or sourdough,
vegetable crisps & salad leaves

Romesco, piquillo peppers, hazelnut butter (vg)	12
Cornish Smuggler cheese & chive (v)	12
Prawn Marie Rose	15
Coronation chicken	16
Classic Headland crab	19

Salads

Niçoise salad	12
Headland Caesar salad pancetta, soft boiled hens egg, anchovies, sourdough croutons, parmesan, Caesar dressing	14
add smoked Boscastle trout	7
add grilled chicken	7

Puddings

Salted caramel tart (v) crème fraiche sorbet	9
Cornish strawberries (v) (vg on req) (gf) tonka bean panna cotta, wild strawberry sorbet	12
Callestick Farm ice creams & sorbets (v)(vg / gf on req)	4 per scoop
50p from every scoop of ice-cream sold will be donated to Hospitality Action by The Headland Hotel	

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.