

Snacks

Smoked almonds (vg)	5
Mixed olives (vg)	5
Today's bread & butter (vg) (vg on req)	5

Starters

RenMor twice baked cheese soufflé (v) 7 YO Davidstow Cheddar, thyme cream	12
Monkfish scampi lemon mayo, almond, thyme	10
Pumpkin tortellini (v) smoked almond, sage, pumpkin velouté	13
Cornish blue fin tuna carpaccio citrus ponzu	18
Mora Farm beetroot salad (v) whipped goat's cheese, candied walnuts, leaves	12
Tregothnan Estate wood pigeon black pudding, bacon, apple, dandelion	13

Main courses

Steamed fillet of Boscastle trout grapefruit hollandaise, Mora Farm rainbow chard, sea vegetables	28
Tregothnan Estate fallow deer red cabbage purée, heritage beetroot, dirty mash, huntsman's sauce	32
Saffron braised Cornish cuttlefish olive oil, gnocchi, fennel, aioli	26
Beer battered fish of the day crushed peas, tartare sauce, French fries	22
Phillip Warren's burger (vg on req) tomato relish, gem lettuce, smoked cheese, fries	22
Chicken, smoked ham & leek pie woodland mushroom cream, tarragon	27
Caramelised cauliflower (vg on req) grapes, caper & raisin puree, bulghur wheat	22

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

served with a garlic butter, onion rings, thousand-layer fries, peppercorn sauce

Phillip Warren's dry aged beef	
230g butler's steak	35
300g ribeye steak	49

Sides (vg on req)

Thousand-layer fries aioli (v)	10
French fries (vg)	6
Cornish new potatoes salted butter (v)	6
Cornish salad (v)	6
Mora Farm greens (v) shallot butter	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

Lemon crème brulee (v)	9
almond biscotti	
'Waste not' black treacle tart (v)	9
Cornish clotted cream	
Pumpkin cheesecake	9
maple ice-cream, muesli biscuit	
Wild Cornish damson souffle (v)	11
please allow 15 mins shortbread, port & orange sorbet	
Chocolate & almond milk ganache (v) (vg on req)	12
caramelised figs, chocolate tuille, fig leaf ice-cream	
Cornish cheeses (v)	15
grapes, chutney	
Callestick Farm ice creams and sorbets (v) (vg on req)	3 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.

