

Restaurant
RenMor

Wine & Bar Menu

Champagne & Sparkling

Cornwall

Knights Brut Classic Cuvee, St. Austell
green apple and zesty citrus, freshly baked bread

Camel Valley Brut, Bodmin
English hedgerows with a honey bouquet and notes of brioche

Camel Valley Brut Rosé, Bodmin
vibrant wild strawberry and summer raspberry, refreshing and fruit forward

France

Taittinger Brut Reserve NV, Champagne
fresh fruit balanced with luxurious brioche

Taittinger Nocturne NV, Champagne
velvety palate of lush peach and apricot, deepened with sweet raisins

Taittinger Prestige Rosé, Champagne
expressive blend of wild raspberry, cherry and blackcurrant

Irroy Extra Brut NV, Champagne
crisp and refreshing with green apple and zesty citrus

Louis Roederer Collection 243, Champagne
elegantly complex using mirabelle plum, citrus and aromatic jasmine

Comtes de Champagne, Blanc de Blancs
Grands Cru, Champagne
prestigious with multi-layers of sweet honeysuckle, bright citrus and toasted brioche

Italy

Prosecco Di Maria DOC, Veneto
charmingly delicate and approachable with lively crisp orchard fruits and citrus

Menu Pairings

monkfish scampi,
Cornish oysters

smoked Boscastle trout

seafood platter, charcuterie,
dark chocolate

appetisers,
Cornish cheeses

afternoon tea, puddings

wild sea bass, charcuterie

St. Austell Bay mussels

Cornish disco scallops,
lobster, seafood risotto

Newquay harbour crab,
hard cheese

prosciutto and melon,
tempura, puddings

125ml

Bottle

Magnum

14

75

16

86

16

86

18

90

160

20

98

20

95

75

150

215

230

10

45



White Wine

Cornwall

- Knightor Carpe Diem White, St. Austell**
crisp green apple and pear, lifted by citrus and elderflower
- Knightor Mena Hweg, St. Austell**
sweet green apple and tropical fruit, layered with citrus and elderflower
- Camel Valley Bacchus, Bodmin**
classic vibrant gooseberry with an elderflower lift

France

- Coquille Vermentino, Languedoc**
citrus and lush peach with a refreshing floral finish
- Levre Piquant Picpoul de Pinet, Languedoc-Roussillon**
sharp lemon and elegant white blossom, with wet stone minerality
- Jules Richard Macon Azé, Burgundy**
orchard notes of apple and pear with delicate florals
- Vouvray Chenin Blanc, Loire Valley**
rich apricot and candied fruit, deepened by quince and golden honey
- Petit Soumard Pouilly Fumé, Loire Valley**
fleshy white peach and juicy melon
- Chablis Vieilles Vignes, Burgundy**
elegant white flowers and tropical pineapple, underpinned by chalky minerality
- Fontaine Goby Organic Petit Chablis, Burgundy**
bright green apple and zesty lemon with a flinty finish
- Domaine des Charmilles Sancerre, Loire Valley**
zesty grapefruit, green apple and quince, with a hint of wild nettle
- Pouilly Fuissé , Domaine Christelle Greffet, Burgundy**
vibrant citrus and crisp apple, with oak complexity
- Puligny-Montrachet Premier Cru 2024, Côte de Beaune**
opulent acacia and honeysuckle, with complex notes of rich spicy pastry

Menu Pairings

	175ml	250ml	Bottle
Newquay harbour crab, heritage tomatoes	11	15	45
Blue Moon blue cheese, spiced dishes	12.5	16.5	49
soft cheese, seafood			55
Nicoise salad	10	14	38
mussels mariniere, Cornish oysters	10	14	40
battered fish, chips and tartare sauce			52
twice baked cheese souffle			62
Cornish disco scallops			64
lobster with garlic butter			72
monkfish scampi, crsipy calamari			75
Mushlove lions mane, goats cheese			76
wild sea bass			84
Cornish lobster			135



White Wine

Spain

Real Agrado Rioja Blanco Joven, Rioja
vibrant tropical fruit, peach skin and fragrant orange blossom

Orballo Albarino, Rias Biaxas
juicy peach, elegant florals, honey and minerality

Trascuevas Blanco Rioja, Rioja
herbaceous and aromatic with fennel and wildflower

Portugal

Passatempo Escolha Vinho Verde
delicate florals and citrus palate, fruity and crisp

Italy

Ke Bonta Cortese, Piemonte
bright grapefruit and zesty lime, softened by sweet honeysuckle

Sapuri Inzolia Pinot Grigio, Sicily
crisp citrus, ripe peach, and honey, driven by a clean, mineral profile

Tenuta del Melo Gavi, Piemonte
honey and candied citrus with pristine minerality

Germany

Schiefer 'Steillage' Riesling, Mosel
vibrant citrus and lush peach, balanced by a signature hint of wild honey

Austria

Gruner Veltliner von Eckhof, Wagram
ripe stone fruit and bright citrus, with a dash of white pepper

Hungary

Breitenbach Halas Furmint, Tokaji
zesty lime and bright orange framed by chalky minerals

South Africa

Holden Manz Chenin Blanc, Franschhoek Valley
melon, ripe pear and juicy peach, beautifully rounded and fruit forward

Australia

Kingston Estate Chardonnay, Limestone Coast
rich stone fruit and elegant citrus blossom, layered with a touch of creamy oak

New Zealand

Kono Sauvignon Blanc, Marlborough
intense citrus and grapefruit, layered with aromatic lemongrass and crisp green bell pepper

Menu Pairings

tempura, charcuterie,
roasted peppers, flatbread

Newquay harbour crab,
heritage tomatoes

cauliflower agnolotti

mussels, scallops

chicken Caesar with
parmesan

seasonal green peas,
salads, vegetable risotto

fresh pasta with garden
herbs and parmesan

Cornish cheeses with honey

battered fish and chips

mussel flatbread

creamy pasta, roast chicken,
cheese souffle

lobster tempura, monkfish
scampi, asparagus

crab and prawn sandwiches

175ml
11

250ml
15

Bottle
40

13

17

50

98

45

9

13

35

9

13

35

49

48

45

56

60

11

15

41

13

17

50

Rosé Wine

Cornwall

Knightor Carpe Diem Rosé, St. Austell
bursting with juicy strawberry and vibrant raspberry
finished with crisp watermelon

Camel Valley Bacchus Rosé, Bodmin
aromatic gooseberry lifted with elderflower and ripe
summer berries

France

Coeur Clementine Rosé, Cote de Provence
elegant wild strawberry and textured peach,
brightened with citrus and stone fruit

Amie 'friend' Organic Rosé, Languedoc
crisp redcurrant and wild raspberry, defined by a
refreshing mineral backbone

Spain

Mariposa Rosado Garnacha Tempranillo, Galicia
vibrant red cherry and summer berries, balanced by
zesty citrus and delicate florals

Menu Pairings

prawn sandwich,
seafood platters

Cornish strawberries,
ice cream, light goats cheese

Nicoise salad

tempura, seafood,
Newquay harbour crab,
salads

chicken Caesar salad,
charcuterie

175ml

250ml

Bottle

11

15

45

55

12

15

45

13

17

50

10

14

40



Red Wine

Cornwall

Knightor Pinot Noir, St. Austell
rich red cherry and raspberry with wild herbaceous strawberry

France

Coquille de Terre
enjoyable lush red fruits and soft integrated tannins

Big Beltie Cabernet Sauvignon, Languedoc
robust blackcurrant and dark blackberry, balanced by ripe plum and crisp green pepper

Dariaud Cotes du Rhone Villages, Rhone
dark blackberry and rich cherry, layered with aromatic garrigue herbs and warm black pepper

Domaine Pardon Fleurie, Beaujolais
elegant violet and delicate rose petals, lifted by fresh, juicy red berries

Chateau de Montmirail Vacqueyras, Rhone
ripe red cherry and blackberry, grounded by soft violet and a rustic, earthy finish

Chateau Moulin Bellegrave, St Emillion Grand Cru, Bordeaux
opulent black cherry and plum, deepened by rich blackberry, cedar, and smooth vanilla

Domaine Faiveley Nuits St George, Burgundy
structured black cherry and dark plum, laced with earthy spice and refined, savory complexity

Chateauneuf du Pape, Domaine de la Cote de l'Ange, Rhone
opulent and full-bodied, packed with blackberry and dark plum, intertwined with wild Provence herbs

Spain

Real Agrado Tinto, Rioja
bright red cherry and sweet strawberry, rounded by juicy plum and subtle oak

Finca de los Locos Rioja, Artuke, Rioja
fresh red cherry and raspberry, perfumed with delicate floral notes and wild hilltop herbs

Clea Crianza, Ribera del Duero
bold blackberry and black cherry, layered with rich vanilla, cocoa, and sweet baking spice

Portugal

Monte Velho Organico, Herdade do Esporao, Douro
fresh red berries and plum with wild savory herbs

Austria

Ecker-Eckhof Zweigelt Brillant, Burgenland
juicy red cherry and fresh raspberry, finished with a classic crack of black pepper

Menu Pairings

fallow deer, beef burger,
duck, charcuterie

Phillip Warren's treacle-
cured steak

beef burger with cheese

West Country lamb shoulder

grilled chicken,
charcuterie

fallow deer, earthy root
vegetables

coal grilled ribeye steak

roast beef, duck,
mature cheeses

West Country lamb shoulder,
roast beef, game dishes

BBQ Cornish cabbage, salads

Mushlove lions mane

BBQ meats, glazed ham

parpadelle pasta, ragu dishes

BBQ meats

175ml

13.5

250ml

19

Bottle

56

38

41

40

52

64

65

105

110

41

52

53

40

50

Red Wine

Italy

De Natile Primitivo, Puglia

fruit-forward blackberry and dark cherry, warmed by juicy plum and sweet aromatic spice

Capitano del Palio Dolcetto, Povero

soft plum and fragrant violet, with bitter almond and spice

Cantalicci Chianti Classico, Tuscany

tangy sour cherry and bright redcurrant, dried herbs, violet, and savory spice

Casalforte Corvina Veronese, Veneto

rich black cherry, vanilla, sweet and spiced

Casalforte Amarone della Valpolicella, Veneto

rich dried cherry and blackberry, layered with sweet fig, dark chocolate, and tobacco

South Africa

Roos Estate Shiraz, Western Cape

ripe dark fruit and rich dark chocolate, punched with a kick of cracked black pepper

Meerlust Rubicon, Meerlust Estate

intense blackcurrant and plum, structured with dark cherry, cedar

Australia

Little Eden Pinot Noir, Murray Darling

bright cherry and fresh raspberry, balanced by plum, light oak, and subtle spice

Nugan Estate Dried Grape Shiraz, Riverina and McLaren Vale

decadent blackberry compote and plum, deepened by raisin, dark chocolate, and vanilla

New Zealand

Dr Lawson's Dry Hills Pinot Noir White Label, Blenheim

elegant red cherry and wild raspberry, softened by sweet strawberry and gentle oak

Argentina

Inacayal Malbec, Mendoza

plush blackberry and dark plum with cocoa, and spice

Staphyle Partida Limitada Cabernet Franc, Mendoza

bright red cherry and plum, accented by violet, graphite, and fresh green herbs

Sottano Seleccion Mendoza Blend, Mendoza

bold and expressive, blackberry, plum and black cherry, with spice and vanilla

USA

Avalon Zinfandel, California

rich blackberry, raspberry jam with hints of black pepper

Aston Estate Pinot Noir, Sonoma Coast, California

ripe cherry, wild strawberry and earthy forest floor

Menu Pairings

BBQ Cornish cabbage, salads, charcuterie

mature Cornish cheese and honey

artisan sausages, duck breast

red meat, game, mature cheese

ribeye steak with crispy onion rings and fries

rich beef stews, lamb, Blue Moon blue cheese

ribeye steak with peppercorn sauce

Mediterranean meats, flatbreads, salad

beef burger with cheese

Mushlove lions mane and oyster mushrooms

duck breast with wild berries

steaks with peppercorn sauce

beef brisket, BBQ ribs, game dishes

Mushlove lions mane and oyster mushrooms

dry-aged steaks and beef cheek

175ml

11

250ml

15

Bottle

41

40

58

60

77

9

13

35

96

10

14

40

60

58

10

14

40

56

65

55

105

Low Alcohol Sparkling & Wine

England

Noble Alibi English rosé, Kent 0.5%
freshly picked strawberries and bright redcurrants,
accented by a delicate touch of rose petal

France

Ilex St. Emillion Grand Cru, Bordeaux 0.5%
plump, ripe blackberries and dark cherry, layered
with a velvety core of plum

Germany

Wild Idol sparkling white, Rheinhessen 0.5%
crisp green apple and juicy pear, rounded by elegant
notes of white peach

Wild Idol sparkling rose, Rheinhessen 0.5%
vibrant wild strawberries and tart raspberries,
finished with a splash of juicy watermelon

Menu Pairings

prawn sandwich,
seafood platters, asparagus

Phillip Warren butler's steak,
lamb, Black Forest gateau

monkfish scampi,
Cornish crab

Cornish strawberries,
Nicoise salad

175ml	250ml	Bottle
15	20	58

20	27	60
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125ml	375ml
12	35

12	35
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*125ml wine measures available on request for wines by the glass



Spirits

Gin

	25ml	50ml
Atlantic Distillery lynevra 🌿	6.8	13.4
Tarquins 🌿 dry gin, blood orange, rhubarb & raspberry	6.8	13.4
Hendricks	7	14
Monterey Helford Dry Gin 🌿	8	16

Vodka

Colwith Farm Distillery Aval Dor 🌿	6.7	13.4
original, citrus, vanilla		
Haku	7	14
Belvedere	7	14

Tequila

Patron Silver	7	14
Patron Reposado	7	14
Patron Anejo	8	16

Rum

St. Ives rum 🌿	6	12
spiced, white water, coconut		
Rosemullion 🌿	6.5	13
dark, gold		
Kraken	6.75	13.5

Whisky

Treguddick Distillery No.12 Bourbon 🌿	7	14
Jack Daniels Select Barrel	6	12
Maker's Mark	6.5	13
Woodford Reserve	7	14
Treguddick Distillery No.9 Whisky 🌿	7	14
Jamesons	6	12
Laphroaig 10yrs	7	14
Talisker 10yrs	7	14
Balvenie 12yrs	8	16
The MacCallan 12yrs	8	16
Johnnie Walker Black Label 12yrs	6.5	13
Johnnie Walker Blue Label 28yrs	22	44

Brandy

Hennessey V.S	6.5	13
Hennessey XO	16	32

Liqueurs

Baileys	6	12
Cointreau	6	12
Disaronno	6	12
Grand Marnier	6	12

No & Low Drinks

	Bottle
Peroni 0%	5.6
Doom Bar 0% 🌿	5.7
Guinness 0%	6.5
Rattler cider 0% 🌿	6
Pentire 0% 🌿	6
Adrift, Seaward, Coastal Spritz	50ml

Soft drinks

Still or sparkling water: glass, 1l bottle	3.5/5
Coke, Diet Coke	3.5
Fanta	3.75
Juices	3.5
orange, apple, cranberry, pineapple, grapefruit, tomato	
Healey's Avalade 🌿	3.75
traditional lemonade, sparkling apple, elderflower	
Navas 🌿	3.75
lemonade, tonic, light, Botanical tonic	
ginger beer, ginger ale	

Beer & Cider

	Half Pint	Pint
Offshore pilsner 🌿	3.5	7
Madri	3.5	7
Guinness		7
		Bottle
Peroni GF		5.8
Corona		5.8
Dynamite Valley 🌿		6.8
'Brian' amber ale, TNT IPA		
Wasted Apple cider 🌿		6.8
wasted captain,		
wasted maid apple and blackberry		
Healey's Cornish Gold cider		6.5