

Snacks

Smoked almonds (vg)	5
Mixed olives (vg)	5
Bread & butter (v)	5

Starters

Twice baked cheese soufflé (v) 7 YO Davidstow Cheddar, thyme cream	12
Monkfish scampi lemon mayo	10
Pea & mint soup (hot/cold) (v on req) serrano ham	10
Newquay Harbour crab Cornish tomatoes, chilled tomato dashi	18
Moules mariniere warm focaccia	16/24

Whipped chicken liver parfait brioche, apricot preserve, hazelnut granola	15
Peach, Cornish tomato & basil salad	13

Main courses

Southcoast seafood tagliatelle coastal herbs, garlic and parsley	26
Line caught wild seabass potato, crispy squid and piquillo pepper salad, light prawn bisque	30
Caramelised cauliflower (vg) caper & raisin puree, bulgur wheat, leaf salad	22
Beer battered fish of the day crushed peas, tartare sauce, fries	20

Sides (vg on req)

Thousand Layer fries & aioli (v)	10
French fries (vg)	6
Cornish potatoes & mint butter (v)	6
Cornish lettuce & shallots (vg)	6
Ripe tomato salad (vg) fresh peach, basil	8
Purple sprouting broccoli hazelnuts, anchovy	6

RenMor

Restaurant by the Sea

Dinner
5pm – 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 side & a sauce

Phillip Warren's dry aged beef	
230g fillet steak	50
300g ribeye steak	45
230g flat iron steak	28

Cornish half chicken	30
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Newquay Harbour half lobster	39
Newquay Harbour whole lobster	78

Cornish scallops in shells	
Three scallops	19
Six scallops	32
Nine scallops	45

Today's fish (see the blackboard)	M.P.
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Dry aged Darts Farm beef burger sticky ox cheek, smoked cheese	20
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Sauces & butters (vg on req)

Peppercorn	5
Chimichurri	4
Bearnaise	4
Red wine	5
Café de Paris butter	4
Seaweed & chive butter	4

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	
White Russian	14
Cornish Aval Dor vodka, homemade spent coffee liquor, cream	
Pistachio sours	15
Tequila Blanco, Triple Sec, pistachio, vanilla	

Puddings

Chocolate & cherry choux bun (v)	9
'Waste not' treacle tart (v)	9
Cornish clotted cream	
Cornish strawberries (vg)	9
elderflower parfait, wild strawberry fool	
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.

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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.