
















Puddings

Valrhona chocolate delice  	9
<i>passion fruit, toasted barley ice cream</i>	
Crème caramel  	9
<i>caramelised autumn fruits, sauternes</i>	
Warm chocolate pudding 	9
<i>tonka bean anglaise, hazelnut chantilly</i>	
Poached clementines  	9
<i>clementine sorbet, Cornish Knightor sparkling wine</i>	
Pear soufflé  ( on request)	14
<i>chocolate sauce, vanilla ice cream</i> <i>Cornish fairing biscuit</i>	
Spiced apple and yoghurt fool  ( on request)	9
<i>Cornish cider sorbet, ginger wine jelly</i>	
Callestick Farm ice cream/sorbet  3 per scoop ( ,  on request)	
Cornish cheese selection ( on request)	15
<i>oatcakes, traditional accompaniments</i>	

‘You can’t buy
happiness, but you |can
prepare a cocktail.
And that’s kind of the
same thing.’
~ Anon.

Ask a member of the team for our current drinks menus. We have a wonderful selection of wines, cocktails and local spirits and beers to suit any tastes.

RenMor
Restaurant by the Sea

Opening times

Breakfast 7.30 – 10.30am
Afternoon Tea 2 – 4pm
Dinner 6 – 9pm

Restaurant

RenMor

Inspired by the Cornish for
‘Restaurant by the sea’

We are very pleased to welcome you to RenMor, perched fifty feet up on Newquay’s Towan Headland, directly overlooking the pounding surf of Fistral Beach.

Provenance is at the very heart of everything we do. All our ingredients are sourced ethically, sustainably and, where possible, from Cornwall’s incredible bounty.

We work directly with the fishermen and farmers across the county and closely with artisanal producers to find the very best produce. We cook simply with care and love and never try too hard with our ingredients, allowing them to shine.

RenMor is an amazing dining experience that takes you on a seasonal journey that showcases the very best of Cornish produce. We hope you have a wonderful time with us.

A note from our Head Chef

‘In Cornwall, we are so lucky to have such a great food culture and access to people that are really leading the way for food production here in the county and beyond. From local fishermen landing fresh, sustainable seafood each morning, to farmers striving to produce the best quality organic fruit and veg at nearby regenerative farms, RenMor champions the best from our brilliant and bountiful land.’

- Fred Goodrich

Executive Chef – Gavin Edney

www.renmor.co.uk / 01637 872 211

Aperitif appetisers

Malt crunch bread <i>salted butter</i>	5
Marinated olives (🌿)	5
Smoked almonds (🌿)	5
Barbequed flatbread (🌿) (🌿 on request) <i>baba ghanoush, olive oil or smoked almond romesco</i>	5
Wild venison lollipops (three) <i>red cabbage ketchup</i>	7
Cauliflower cheese croquettes (three) (🌿) <i>sweet mustard sauce</i>	7

Starters

Twice baked Cornish cheese soufflé	13
Moules marinière (🌿 on request) <i>warm soda bread</i>	12
Cornish wood pigeon (🌿 on request) <i>salt baked beetroot, quince, walnut</i>	13
Pork and duck pâté <i>pickled autumn vegetables, brioche</i>	13
Celeriac soup (🌿) (🌿/🌿 on request) <i>hazelnut and gruyère</i>	9
Smoked almond romesco (🌿) (🌿 on request) <i>puffed rice, pistachio granola, toasted sourdough</i>	12
Brown butter crumpet <i>raw local fallow deer, marsala spices, crispy shallots</i>	13

Main courses

Barbequed Cornish chicken (🌿) <i>sticky bacon fondant, hispi cabbage, celeriac (sauce of Black Ram wine by Cornish Trevibben vineyard)</i>	29
Cornish skate wing (🌿 on request) <i>brown shrimp, cucumber, chicken butter sauce (including your choice of one side)</i>	35
Potato and St Ewe egg yolk ravioli (🌿) <i>onion broth, winter truffle, woodland mushroom</i>	22
Risotto of Cornish crab (🌿) <i>coastal herbs, preserved lemon, shellfish vinaigrette, crispy softshell crab</i>	28
Autumn vegetable pot au feu (🌿) (🌿, 🌿 on request) <i>Mora Farm squash dumplings</i>	19
Tregothnan Estate fallow doe deer (🌿 on request) <i>caramelised salisfy, blackberry, dirty mash</i>	35
Headland fresh fish and chips (🌿 on request) <i>pease pudding, RenMor thousand-layer fries, tartare sauce</i>	26
Moving Mountains vegan burger (🌿) <i>vegan cheese, tomato relish, fries</i>	19

When available

Grilled Cornish scallops (🌿 on request) - MP <i>seaweed or miso butter</i>
Dover sole meunière (🌿 on request) - 49 <i>brown butter, lemon, parsley, (including your choice of one side)</i>
Grilled fish from today’s market - MP <i>brown butter, lemon, Mora Farm vegetables</i>

Dry aged Cornish beef from Phillip Warren

Cote de boeuf for two (🌿) - 47pp <i>RenMor thousand-layer fries, barbequed hispi cabbage, peppercorn sauce</i>
8oz sirloin steak (🌿) - 35 <i>(including your choice of one side and one sauce)</i>
8oz Butler’s steak with peppercorn sauce (🌿) - 29 <i>(including your choice of one side and one sauce)</i>
Dry aged beef burger (🌿 on request) - 22 <i>sticky ox cheek, smoked cheese, fries</i>

Sides and sauces

RenMor thousand-layer fries (🌿)	7
French fries, sea salt (🌿)	5
Dirty mash (🌿 on request)	6
Barbequed hispi cabbage (🌿) (🌿 on request)	5
Buttered Cornish vegetables (🌿) (🌿) (🌿 on request)	5
Red wine sauce (🌿)	4
Hollandaise sauce (🌿)	3
Peppercorn sauce (🌿)	4

Prices include VAT at current rate. Please let us know if you have an allergen so our chefs can specially prepare your food. We make every effort to ensure there is no cross-contamination in our kitchens; however, most foods are prepared on site so we cannot fully guarantee that no traces of air borne allergen may be present. A discretionary 10% service charge will be added to your bill; 100% of your service charge goes directly to our staff.

🌿 Vegetarian 🌿 Vegan 🌿 Gluten free 🌿 Dairy free