


Snacks

Sourdough bread (v, vg on req)
salted butter 4

Monkfish Scampi  9
almond and thyme crumb, lemon mayo

Homemade 'marmite' butter (v)  5
brioche soldiers

Starters

Twice baked cheese soufflé (v)  12
7 YO Davidstow Cheddar, thyme cream

RenMor spicy fried chicken 12
peanuts roasted in soy, soft herb salad

Pea velouté (vg on req) 12
St Ewe's hen egg, truffle dressing, Parmesan

Wye Valley asparagus (vg on req) 15
orange hollandaise, eggs Mimosa

Early summer salad (vg on req) 12
whipped ricotta, salt baked, raw, & pickled
vegetables, pinenut praline

Oak smoked Boscastle trout  14
Moon yoghurt, barbecued radicchio, fresh
apricot, wet almonds, 'The Rescued Bee'
Cornish honey

Main courses

300g Phillip Warren ribeye steak  49
triple cooked chips, grilled organic green
onions, pepper corn sauce

Barbequed South Coast gurnard  30
fennel marmalade, bouillabaisse, saffron
potatoes

Line caught seabass bourguignon  28
smoked celeriac, grolot onions, red wine sauce
with butter & herbs

Roast breast of Cornish chicken  33
fondant potato, summer vegetables, pistou,
roast chicken sauce

Risotto Milanese (v)  24
marinated tomatoes, pickled fennel, fresh
almond, amaretto

Courgette, spelt & cumin fritter (vg) 19
courgette, parsley and cashew salad

Dry aged Darts Farm beef burger 24
sticky ox cheek, smoked cheese, fries

RenMor

Restaurant by the Sea

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 and veg at nearby regenerative farms, Restaurant RenMor champions the best from brilliant and bountiful Cornwall.

Sides (v, or vg on req)

French fries 5

Cornish sea salt

RenMor 'thousand-layer fries' 10

Cornish new potatoes  6

Cornish greens  7

Lemon dressing

Dressed Cornish salad  5

Puddings

'Waste not' treacle tart (v)  10

Cornish clotted cream

Chocolate & almond ganache (vg) 10
raspberry sorbet

Rhubarb and custard 10
bay leaf ice cream, ginger biscuit, thyme

Port & stilton affogato (v) 8
Colston Bassett stilton and caramelised walnut
ice cream, with a shot of ruby port

Smoked Godminster cheddar (v) 13
oatcakes, apple chutney

Ice-creams and sorbets (vg on req)  3
from Callestick Farm
per
scoop

 These dishes are more sustainable options: low carbon, locally sourced or using food that would often be discarded. Please talk to us for more information.