

R Lunch 12.30pm – 3pm

Starters

Wild garlic soup (v) (gf on req) sourdough croutons, feta	12
RenMor twice baked cheese soufflé (v) 7 YO Davidstow cheddar, thyme cream	12
Monkfish scampi (gf on req) seaweed, sesame, citrus miso mayonnaise	12
New Forest asparagus (v) (vg on req) (gf on req) blood orange hollandaise, eggs mimosa, parmesan	14
Ceviche of South Coast gurnard (gf on req) dashi vinegar, lime, smoked eel, apple & roe	15

Main courses

St Austell bay mussels marinière (gf on req) warm focaccia	16/22
Pappardelle pasta (v) cavolo nero sauce, pine nut praline, aged parmesan	19
Phillip Warren's beef burger (vg & gf on req) smoked cheese, lettuce, tomato, pickle	19
Beer-battered fish of the day minted crushed peas, tartar sauce, fries	24
Roast fillet of hake (gf on req) peppercorn sauce, cavolo nero, potato fritters	29
Phillip Warren's butlers' steak (gf on req) garlic butter, fries, Cornish salad, pickled shallots	29

Sides

French fries (v) (gf on req) Cornish sea salt	6
Cornish new potatoes (v) (vg on req) (gf)	6
Cornish salad (vg) (gf)	6

RenMor

Restaurant by the Sea

A note from Gavin Edney,

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.

Sandwiches

On focaccia, granary or sourdough, vegetable crisps & salad leaves (gf on req)

Romesco, piquillo peppers, hazelnut butter (vg)	12
Cornish Smuggler cheese and chive (v)	12
Prawn Marie Rose	15
Coronation chicken	16
Classic Headland crab	19

Salads

Niçoise salad, aioli	12
Headland Caesar salad pancetta, soft boiled hens egg, anchovies, sourdough croutons, parmesan, caesar dressing	14
add smoked Boscastle trout	7
add grilled chicken	7
add prawns	9

Desserts

Baked chocolate tart (v) crème fraîche ice cream, roasted hazelnuts	9
Sticky toffee pudding (v) miso caramel sauce, Balvenie DoubleWood whisky ice-cream	10
Cornish kiwi mousse (gf) coconut, lime, black cardamom ice cream	11
Gariguetto strawberries (v) (vg on req) (gf) tonka bean panna cotta, wild strawberry sorbet	12
Callestick Farm ice creams and sorbets (v) (vg on req) (gf on req) 50p from every scoop of ice-cream sold will be donated to Hospitality Action by The Headland Hotel	4 per scoop

Please inform us if you have an allergy. Whilst we make every effort to ensure that your meals are free from allergens, we cannot guarantee that all traces are eliminated. If you require allergen information, please ask a member of our team.

A discretionary 10% service charge has been added to your bill. 100% of your service charge goes directly to our team.