

Snacks

Smoked almonds (vg)	5
Mixed olives (vg)	5
Today's bread, butter & hot beef tea	6
Today's bread & butter (vg) (vg on req)	5

Starters

RenMor twice baked cheese soufflé (v) 7 YO Davidstow Cheddar, thyme cream	12
Monkfish scampi lemon mayo, almond, thyme	10
Pumpkin tortellini (v) smoked almond, sage, pumpkin velouté	13
Cornish blue fin tuna carpaccio citrus ponzu	18
Mora Farm smoked beetroot salad (v) radicchio, orange, hazelnut, rescue bee honey, Moon Dairy yoghurt (vg on req)	12
Tregothnan Estate wood pigeon black pudding, bacon, apple, dandelion	13

Main courses

Steamed fillet of Boscastle trout grapefruit hollandaise, Mora Farm rainbow chard, sea vegetables	28
Tregothnan Estate fallow deer pavé baby parsnips, pear, Cornish cabbage, sauce Bordelaise	32
Saffron braised Cornish cuttlefish olive oil, gnocchi, fennel, aioli	26
Beer battered fish of the day crushed peas, tartare sauce, French fries	22
The RenMor burger (vg on req) smoked cheese, pickles, watercress, French fries	22
Chicken, smoked ham & leek pie woodland mushroom cream, tarragon	27
Caramelised cauliflower (vg on req) salted grapes, caper & raisin puree, bulghur wheat	22

RenMor

Restaurant by the Sea

Dinner
5.30pm – 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 garlic butter, onion rings,
thousand layer fries, peppercorn sauce

Phillip Warren's dry aged beef	
230g butler's steak	35
300g ribeye steak	49

Sides (vg on req)

Thousand Layer fries aioli (v)	10
French fries (vg)	6
Cornish new potatoes salted butter (v)	6
Cornish salad (v)	6
Mora Farm greens (v) shallot butter	6

South Coast lobster 75

Gently poached, picked and placed back in the shell with mushroom duxelles & sauteed spinach.
Served with buttered Cornish potatoes & salad

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	
Pistachio sours	15
Tequila Blanco, Triple Sec, pistachio, vanilla	

Puddings

Lemon crème brulee (v)	9
almond biscotti	
'Waste not' black treacle tart (v)	9
Cornish clotted cream	
Carrot cake (v)	9
Cornish medlar, white chocolate mousse, maple pecan ice cream	
Wild Cornish damson souffle (v)	11
please allow 15 mins shortbread, port & orange sorbet	
Chocolate & almond milk ganache (v) (vg on req)	12
caramelised figs, chocolate tuille, fig leaf ice cream	
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.

