


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

Wild garlic soup (vg on req)  12
crispy cod cheek, nori mayo

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

Spring vegetable salad (vg on req) 12
ricotta, 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, grelot onions, red wine sauce
with butter & herbs

Roast breast of Cornish chicken 33
Roscoff onions, asparagus, woodland
mushrooms, Oloroso sherry sauce

Baked potato risotto (v)  24
wild garlic, crispy potato skins, cheese and
potato emulsion

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.

RenMor

Restaurant by the Sea

Six of the best tasting menu 125 for two people

*Add our selected wine pairings to your dinner
for 40 pp*

Taittinger Brut Reserve Champagne
monkfish scampi, almond, thyme, lemon mayo

Wye Valley asparagus
orange hollandaise, eggs Mimosa
Ecker Eckhof Gruner Veltliner, Austria (75ml)

Twice baked cheese soufflé
7 YO Davidstow Cheddar, thyme
*Holden Manz Chenin Blanc, Franschhoek, South
Africa (75ml)*

Steamed fillet of South Coast gurnard
bouillabaisse sauce
Coeur Clementine Rosé, France (75ml)

Roast breast of Cornish chicken
Roscoff onions, asparagus, woodland
mushrooms, oloroso sherry sauce
Bourgogne Chardonnay (100ml)

(Optional cheese course inc wine 18.5 pp)

Helford Blue cheese
Headland malt loaf
*Darriaud Cotes du Rhone Villages, Rhone, France
(75ml)*

Rhubarb and custard
bay leaf ice cream, ginger biscuit, thyme
Coteaux du Layon, Loire France (50ml)

Six of the best tasting menu (v) 125 for two people

*Add our selected wine pairings to your dinner
for 40 pp*

Taittinger Brut Reserve Champagne
homemade 'marmite' butter, brioche soldiers

Wye Valley asparagus
orange hollandaise, eggs Mimosa
Ecker Eckhof Gruner Veltliner, Austria (75ml)

Twice baked cheese soufflé
7 YO Davidstow Cheddar, thyme
*Holden Manz Chenin Blanc, Franschhoek, South
Africa (75ml)*

Baked potato risotto
wild garlic, baked potato skins
Cantine Povero, Capitano del Palio Dolcetto. (75ml)

Courgette, spelt and cumín fritter
courgette, parsley and cashew salad
Clea Crianza, Ribera del Duero, Spain (100ml)

(Optional cheese course inc wine 18.5 pp)

Helford Blue cheese
Headland malt loaf
*Darriaud Cotes du Rhone Villages, Rhone, France
(75ml)*

Chocolate & almond ganache
raspberry sorbet
*Domaine l'Ancienne Cure Monbazillac, Bordeaux,
France (50ml)*

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.

We make every effort to make sure there is no cross contamination.

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.