

Six of the best from Restaurant RenMor

125 for two

Wine Pairing 40 per person

A glass of Taittinger Brut Reserve NV Champagne

monkfish scampi, almond, thyme, lemon mayo

Newquay Harbour crab

English breakfast muffin, pickled lemon, sea herbs

Wine pairing: Orballo Albarino, Rias Baixas, Spain (75ml)

Twice baked cheese souffle

seven-year aged Davidstow cheddar, apricot, thyme

Wine pairing: Holden Manz Chenin Blanc, Franschhoek, South Africa (75ml)

Steamed fillet of South Coast gurnard

bouillabaisse sauce

Wine pairing: Coeur Clementine Rosé, France (75ml)

Tregothnan Estate wild fallow deer

wild garlic, thousand-layer potatoes, Trevibben Black Ram wine sauce

Wine pairing: Trevibban Black Ram Dornfelder, Cornwall (100ml)

Optional cheese course including wine 18.5 supplement per person

Helford Blue cheese

Headland malt loaf, fig preserve

Michel Chapoutier La Ciboise Luberon Rouge, France (75ml)

Rhubarb and custard tart

rhubarb and prosecco sorbet

Wine pairing: Domaine l'Ancienne Cure Monbazillac, Bordeaux, France (50ml)

Vegetarian/Vegan menus are available on request.

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 any allergens.

There is a £10 minimum spend at any of our restaurants to validate your parking. Please ensure you register your vehicle at reception on departure if you are not staying at the hotel or in our cottages. Please also be advised that, alternatively you can pay a day rate at £20.

A discretionary 10% service charge is included with your bill. Prices include VAT at current rate.