

Restaurant  
**RenMor**

Inspired by the Cornish for  
'Restaurant by the sea'

## Aperitif appetisers

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<b>Malt crunch bread</b> <i>seaweed butter</i>	5
<b>Marinated olives</b> 🌿🌿	5
<b>Smoked almonds</b> 🌿🌿	5
<b>Barbequed flatbread</b> (🌿 on request) <i>mascarpone, confit garlic, melted onions with melted guanciale</i>	5 7
<b>RenMor fried chicken</b> (🌿 on request) <i>Frank's hot sauce</i>	7
<b>Monkfish scampi</b> <i>chive mayonnaise, toasted almond</i>	8

## Starters

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<b>Twice baked Cornish cheese soufflé</b> <i>thyme cream, sauternes poached apricots</i>	13
<b>Citrus cured line caught Cornish mackerel</b> (🌿 on request) <i>Mora Farm tomatoes, grape, fresh almond, ajo blanco</i>	13
<b>Warm Cornish crab tart</b> <i>Davidstow cheddar sable, lemon mayonnaise, chimichurri</i>	15
<b>Whipped chicken liver parfait</b> (🌿 on request) <i>pistachio granola, cherries, thyme hobnobs</i>	13
<b>Salad of early summer vegetables</b> (🌿🌿 on request) <i>whipped ricotta, macadamia nut, black olive caramel</i>	13
<b>Galician octopus</b> (🌿 on request) <i>romesco, gooseberry, soft herbs salad</i>	13

## Opening times

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Breakfast 7.30 – 10.30am  
Afternoon Tea 2 – 4pm  
Dinner 6 – 9pm

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## Main courses

**Barbecued Cornish chicken** (🌿 on request)  
*stuffed cabbage, sea leeks, potato fritters, sauce Albufera*

**Tournedos of Cornish hake** (🌿 on request)  
*gem lettuce, brown shrimp, smoked cod roe, chive butter*

**Agnolotti of this morning's ricotta and fresh pea** (🌿)  
*violet artichoke, kalamata olive, roasted garlic*

**Line caught wild sea bass** (🌿)  
*braised celery, Parma ham, Jersey Royals, dill*

**Miso glazed aubergine** (🌿)  
*pearl barley, rainbow chard, roasted onion jus*

**Loin and cutlet of west country lamb** (🌿 on request)  
*courgette & basil puree, pine nuts, tomato & barley jus*

**Dry aged beef burger** (🌿/🌿 on request)  
*sticky ox cheek, smoked cheese, fries*

## Dry aged Cornish beef from Phillip Warren

### Sharing steaks 🌿 - 96

*A selection of dry aged steaks from our meat aging cabinet.  
These steaks are cut to 900g, and take at least 45 minutes to cook to pink, our recommended serving temperature.*

*All sharing steaks are served with thousand-layer fries, barbecued cabbage & peppercorn sauce.*

*A feast for two, or perfect for three as a main course when enjoying three courses.*

### 10oz ribeye steak 🌿 - 49

*(including your choice of one side and one sauce)*

### 10oz sirloin steak 🌿 - 40

*(including your choice of one side and one sauce)*

### 8oz butler's steak 🌿 - 29

*(including your choice of one side and one sauce)*

## Sides and sauces

RenMor thousand-layer fries (🌿/🌿 on request)	7
French fries, sea salt (🌿/🌿 on request)	5
Tomato & aubergine ragu (🌿/🌿 on request)	5
Barbecued hispi cabbage, anchoiade dressing, crispy onions (🌿/🌿 on request)	5
Honey roasted chantenay carrots (🌿/🌿 on request)	5
Watercress & shallot salad (🌿/🌿 on request)	5
Red wine sauce (🌿)	4
Hollandaise sauce (🌿)	3
Peppercorn sauce (🌿)	4
Aioli sauce (🌿)	3
Romesco sauce (🌿)	3

## When available

### Cornish lobster landed in Newquay - MP

*mushroom duxelles, spinach, sea herbs, fries, hollandaise*

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## Puddings

<b>Fresh apricots</b> (V) (GF) on request <i>toasted almond ice cream, chilled lemon verbena tea</i>	9
<b>Manjari chocolate ganache</b> (V) (GF) on request <i>chocolate sponge, poached cherries, cherry sorbet</i>	11
<b>Warm treacle tart</b> (V) <i>whipped Rodda's Cornish clotted cream</i>	9
<b>Peach and raspberry pavlova</b> (V) (GF) <i>peach ice cream, sour raspberry sauce</i>	9
<b>Strawberry fool</b> (V) (GF) on request <i>wild strawberry sorbet, macerated Mora Farm strawberries, aged balsamic</i>	9
<b>Callestick Farm ice cream/sorbet</b> (V) (GF) on req) 3 per scoop	
<b>Cornish cheese selection</b> (GF) on request <i>oatcakes, traditional accompaniments</i>	15

We are very pleased to welcome you to RenMor, perched fifty feet up on Newquay's Towan Headland, directly overlooking the pounding surf of Fistral Beach.

Provenance is at the very heart of everything we do. All our ingredients are sourced ethically, sustainably and, where possible, from Cornwall's incredible bounty.

We work directly with the fishermen and farmers across the county and closely with artisanal producers to find the very best produce. We cook simply with care and love and never try too hard with our ingredients, allowing them to shine.

RenMor is an amazing dining experience that takes you on a seasonal journey that showcases the very best of Cornish produce. We hope you have a wonderful time with us.

## Cocktails to enjoy with dessert

<b>Raspberry Ripple</b> <i>Aval Dor vodka, raspberry syrup, Knightor sparkling, egg white</i>	14
<b>Spring Fling</b> <i>Vanilla Aval Dor vodka, Chambord, chocolate biters</i>	13
<b>Saffron Rum Old Fashioned</b> <i>Rosemullion dark rum, Cornish honey, saffron syrup</i>	13
<b>Dead Calm</b> <i>Limoncello, Rosemullion white rum, lemon juice, orgeat syrup, thyme</i>	13
<b>Daiquiri</b> <i>Cornish Rosemullion rum, fresh lime, simple syrup, strawberry</i>	14

## A note from our Chefs

'In Cornwall, we are so lucky to have such a great food culture and access to people that are really leading the way for food production here in the county and beyond. From local fishermen landing fresh, sustainable seafood each morning, to farmers striving to produce the best quality organic fruit and veg at nearby regenerative farms, RenMor champions the best from our brilliant and bountiful land.'

Ask a member of the team for our current drinks menus. We have a wonderful selection of wines, cocktails and local spirits and beers to suit any tastes.

Executive Chef – Gavin Edney

[www.renmor.co.uk](http://www.renmor.co.uk) / 01637 872 211

(V) Vegetarian (GF) Vegan (GF) Gluten free (DF) Dairy free

Please let us know if you have an allergy. Whilst we will make every effort to ensure that your meal is free from allergens, all fourteen allergens are present within our kitchens so we cannot guarantee that all traces are eliminated. Please be aware that game may contain shot.  
A discretionary service charge of 10% will be added to your bill. 100% of your service charge goes directly to our staff. All prices are inclusive of VAT.