

RenMor Lunch

12.30pm – 3pm

Starters

Jersey Royal potato & pea soup (v) (vg/ gf on req)	12
crispy onions, fresh peas, Jersey pearls	
RenMor twice baked cheese soufflé (v)	12
7 YO Davidstow cheddar, thyme cream	
Monkfish scampi (gf on req)	15
Headland sea vegetable salad, romesco, seaweed, sesame	
St Austell Bay mussels (gf on req)	14
Grilled flat bread, mussel velouté, sea herbs foraged by the chefs	
Wye Valley asparagus (v) (vg/ gf on req)	15
blood orange hollandaise, eggs mimosa, parmesan	
Newquay Harbour crab (gf on req)	18
heritage tomatoes, Cornish kelp, tomato essence	

Main courses

St Austell bay mussels marinière (gf on req)	22
warm focaccia	
Pappardelle pasta (v)	19
cavolo nero sauce, pine nut praline, aged parmesan	
Phillip Warren's beef burger (vg/ gf on req)	19
smoked cheese, lettuce, tomato, pickle	
Beer-battered fish of the day (gf on req)	26
minted crushed peas, tartar sauce, fries	
Rod & line wild sea bass (gf on req)	32
peppercorn sauce, cavolo nero, potato fritters	
Phillip Warren's treacle-cured butlers' steak (gf on req)	29
garlic butter, fries, Cornish salad, pickled shallots	

Sides

French fries (vg)(gf on req)	6
Cornish sea salt	
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, RenMor champions the best from bountiful Cornwall.

Sandwiches

 (gf on req)

On focaccia, granary or sourdough, vegetable crisps & salad leaves

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

Salads

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

Puddings

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

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.