

Restaurant

RenMor

Inspired by the Cornish for
'Restaurant by the sea'

Aperitif appetisers

Malt crunch bread <i>seaweed butter</i>	5
Marinated olives 🌱🌿	5
Smoked almonds 🌱🌿	5
Barbequed flatbread 🌱 (🌿 on request) <i>baba ghanoush, olive oil</i> <i>or smoked almond romesco</i>	5
Wild venison lollipops (<i>three</i>) <i>red cabbage ketchup</i>	7
Monkfish scampi <i>chive mayonnaise, toasted almond</i>	8

Starters

Twice baked Cornish cheese soufflé	13
Grilled octopus <i>Mora Farm tomato, pickled elderflower, basil</i>	11
Moules marinière (🌿 on request) <i>warm soda bread</i>	12
Cornish wood pigeon (🌿 on request) <i>salt baked beetroot, quince, walnut</i>	12
Whipped chicken liver parfait (🌿 on request) <i>forced Yorkshire rhubarb, brioche</i>	13
Celeriac soup 🌿 (🌱/🌱 on request) <i>hazelnut and gruyère</i>	9
Burrata 🌱 (🌿 on request) <i>confit Amela tomato, olive oil, focaccia</i>	13
Brown butter crumpet <i>raw local fallow deer, marsala spices, crispy shallots</i>	13

Opening times

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

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Main courses

- Barbequed Cornish chicken 🌿 - 29

sticky bacon fondant, hispi cabbage, celeriac (sauce of Black Ram wine by Cornish Trevibben vineyard)
- Cornish skate wing (🌿 on request) - 35

brown shrimp, cucumber, chicken butter sauce (including your choice of one side)
- Potato and St Ewe egg yolk ravioli 🌿 - 22

onion broth, winter truffle, woodland mushroom
- Risotto of Cornish crab 🌿 - 28

coastal herbs, preserved lemon, shellfish vinaigrette, crispy softshell crab
- Winter vegetable pot au feu 🌿 (🌱, 🌿 on request) - 19

Mora Farm squash dumplings
- Tregothnan Estate fallow doe deer (🌿 on request) - 35

caramelised salisfy, pear, dirty mash
- Headland fresh fish and chips (🌿 on request) - 26

pease pudding, RenMor thousand-layer fries, tartare sauce
- Moving Mountains vegan burger 🌱 - 19

vegan cheese, tomato relish, fries

Dry aged Cornish beef from Phillip Warren

- Cote de boeuf for two 🌿 - 47pp

RenMor thousand-layer fries, barbequed hispi cabbage, peppercorn sauce
- 8oz sirloin steak 🌿 - 35

(including your choice of one side and one sauce)

- 8oz Butler's steak with peppercorn sauce 🌿 - 29

(including your choice of one side and one sauce)
- Dry aged beef burger (🌿 on request) - 22

sticky ox cheek, smoked cheese, fries

Sides and sauces

- RenMor thousand-layer fries 🌿

7
- French fries, sea salt 🌱 🌿

5
- Dirty mash (🌿 on request)

6
- Barbequed hispi cabbage 🌿 (🌿 on request)

5
- Buttered Cornish vegetables 🌿 🌿 (🌱 on request)

5
- Red wine sauce 🌿

4
- Hollandaise sauce 🌿

3
- Peppercorn sauce 🌿

4

When available

- Todays hand dived scallops (🌿 on request) - MP

seaweed or miso butter
- Dover sole meunière (🌿 on request) - 49

brown butter, lemon, parsley,
(including your choice of one side)
- Grilled fish from today's market - MP

Puddings

Rhubarb and custard (🌱, 🌾 on request) <i>forced Yorkshire rhubarb, set vanilla custard, rhubarb sorbet</i>	9
Warm chocolate pudding 🌱 <i>marmalade, malt ice cream</i>	9
Poached clementines 🍏 🌾 <i>clementine sorbet, Cornish Knightor sparkling wine</i>	9
Home grown Cornish kiwi soufflé 🌱 (🌾 on request) <i>bay leaf ice cream, shortbread</i>	12
Spiced apple and yoghurt fool 🍏 (🌾 on request) <i>Cornish cider sorbet, ginger wine jelly</i>	9
Callestick Farm ice cream/sorbet 🌱 (🍏, 🌾 on request)	3 per scoop
Cornish cheese selection 🌾 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.

'You can't buy happiness, but you can prepare a cocktail. And that's kind of the same thing.'

~ Anon.

A note from our Head Chef

'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.'

- Fred Goodrich

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

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