

Snacks	
Smoked almonds (vg)	6
Nocellara olives (vg)	6
Today's freshly baked bread cultured Cornish butter	6
Monkfish scampi (gf on req) seaweed, sesame, lemon mayonnaise	13

Starters	
Lightly smoked Boscastle trout honeycomb tomatoes, Ajo Blanco, olive, pine nut	14
RenMor twice baked cheese soufflé (v) 7 YO Davidstow cheddar, thyme cream	12
Barbecued Cornish octopus (gf on req) romesco, smoked almond, yuzu, soft herbs	14
St Austell Bay mussels (gf on req) Grilled flat bread, mariniere velouté, sea herbs foraged by the chefs	16
Salad of heritage beetroot (v) (vg on req) Little Lilly goat's cheese, macadamia nut, black olive, apple	13
Newquay Harbour crab (gf on req) heritage tomatoes, Cornish kelp, tomato essence	18

Main courses	
Rod & line wild sea bass (gf on req) borlotti beans, Mora Farm chard, clam chowder	32
Miso glazed aubergine (vg) Mora Farm brassica, white onion soubise, charred alliums, crispy chilli dressing	26
Beer-battered fish of the day (gf on req) minted crushed peas, tartar sauce, fries	26
Pasture-raised Cornish chicken (gf on req) peas a la francais, Mora farm gem lettuce, potato purée, chicken fat gravy	32
Tregothnan Estate wild fallow deer (gf) Mora Farm beetroot, walnut, Roscoff onion tart, dirty mash	36

Sides	
French fries (vg)(gf on req) Cornish sea salt	6
Cornish new potatoes (v)(vg on req)(gf)	6
Cornish salad (vg)(gf)	6
Barbequed Cornish cabbage "Caesar"	6

RenMor
Restaurant by the Sea

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Restaurant by the Sea

Dinner
5.30pm – 9pm

**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.

From the grill

cooked over coals from Cornish woodlands
steaks served with garlic butter, onion rings, fries,
peppercorn sauce

Phillip Warren 's dry aged beef (gf on req)	
230g treacle-cured butler's steak	35
300g ribeye steak	50
*chef recommends your steak is cooked pink	

Phillip Warren's beef burger (vg gf on req)	19
smoked cheese, lettuce, tomato, pickle	

Cornish shells

weather dependent, delivered daily by local fishermen

Newquay Harbour lobster	70
grilled and served with garlic butter, new potatoes, lemon mayonnaise, Cornish salad	

Disco Scallops	1 for 6 - 3 for 18 - 6 for 36
scallops attracted to the twinkling lights on lobster pots served in the shell 'au gratin', sourdough & seaweed crumb, coastal sea leaves	

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.



Dinner
5.30pm – 9pm

Puddings

Blackberry pavlova (v)(gf) whipped crème fraîche, blackberry sorbet	11
White chocolate & yuzu crèmeux miso ice-cream	12
Caramelised fig tart (v) whipped crème fraîche, almond, fig leaf ice-cream	12
Tonka bean panna cotta (v) (vg) (gf on req) olive oil cake, caramelised grapefruit, pink grapefruit sorbet	12
Selection of Cornish cheeses (v)(gf on req) apple chutney, oat cakes, Rescue Bee honey	15
Callestick Farm ice creams and sorbets (v)(vg, gf on req) 50p from every scoop of ice-cream sold will be donated to Hospitality Action by The Headland Hotel	4 per scoop

After Dinner swizzles

Espresso martini Aval Dor vanilla vodka, coffee liqueur, espresso, vanilla syrup	15
La Pelosa Aval Dor vanilla vodka, limoncello, crème de cacao	15
Golden Russian Rosemullion gold rum, banana, coffee liqueur, chocolate bitters, cream	15

Coffees & teas

Americano	4.5
Cappuccino, Latte, Flat white, Mocha	4.6
Espresso	3.5
Double espresso	4.5
Macchiato	3.75
Matcha latte, Chai latte	4.6
Speciality teas	3.95
The Works hot chocolate cream and marshmallows	5.75
Babyccino	1
Add a shot of syrup caramel, vanilla, hazelnut	.75

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