

RenMor

Restaurant by the Sea

A note from Gavin, 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, Restaurant RenMor champions the best from brilliant and bountiful Cornwall.

Snacks

Sourdough bread (v, vg on req) 4
salted butter

Monkfish Scampi 9
almond and thyme crumb, lemon mayo

Homemade 'marmite' butter (v) 5
brioche soldiers

Starters

Twice baked cheese soufflé (v) 12
7 YO Davidstow Cheddar, thyme cream

RenMor spicy fried chicken 12
peanuts roasted in soy, soft herb salad

Wild garlic soup (vg on req) 12
crispy cod cheek, nori mayo

Wye Valley asparagus (vg on req) 15
orange hollandaise, eggs Mimosa

Spring vegetable salad (vg on req) 12
ricotta, pinenut praline

Oak smoked Boscattle trout 14
Moon yoghurt, barbequed radicchio, blood orange,
hazelnut and honey vinaigrette

Main courses

300g Phillip Warren ribeye steak 49
triple cooked chips, green beans,
pepper corn sauce

Barbequed South Coast gurnard 30
fennel marmalade, bouillabaisse, saffron potatoes

Butter roasted blond ray wing 28
capers, lemon, seaweed hollandaise,
Cornish mid potatoes

Roast breast of Cornish chicken 33
Roscoff onions, asparagus, woodland mushrooms,
Oloroso sherry sauce

Baked potato risotto (v) 24
wild garlic, crispy potato skins, cheese and
potato emulsion

Courgette, spelt & cumin fritter (vg) 19
courgette, parsley and cashew salad

Dry aged Darts Farm beef burger 24
sticky ox cheek, smoked cheese, fries

Sides (v, or vg on req)

French fries 5
Cornish sea salt

Triple cooked chips 7

Cornish new potatoes 6

Cornish greens 7

Lemon dressing

Dressed Cornish salad 5

Puddings

Warm treacle tart (v) 10
Cornish clotted cream

Chocolate & almond ganache (vg) 10
raspberry sorbet

Rhubarb and custard 10
bay leaf ice cream, ginger biscuit, thyme

Port & stilton affogato (v) 8
Colston Bassett stilton and caramelised walnut ice-
cream, with a shot of ruby port

Smoked Godminster cheddar (v) 13
oatcakes, apple chutney

Ice-creams and sorbets (vg on req) 3
from Callestick Farm
per
scoop

RenMor

Restaurant by the Sea

Six of the best tasting menu

125 for two people

*Add our selected wine pairings to your dinner
for 27 pp*

Taittinger Brut Reserve Champagne

monkfish scampi, almond, thyme, lemon mayo

Wye Valley asparagus

orange hollandaise, eggs Mimosa
Ecker Eckhof Gruner Veltliner, Austria (75ml)

Twice baked cheese soufflé

7 YO Davidstow Cheddar, thyme
*Holden Manz Chenin Blanc, Franschhoek, South Africa
(75ml)*

Steamed fillet of South Coast gurnard

bouillabaisse sauce
Coeur Clementine Rosé, France (75ml)

Roast breast of Cornish chicken

Roscoff onions, asparagus, woodland mushrooms,
oloroso sherry sauce
Bourgogne Chardonnay (100ml)

(Optional cheese course inc wine 18.5 pp)

Helford Blue cheese

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

Rhubarb and custard

bay leaf ice cream, ginger biscuit, thyme
*Domaine l'Ancienne Cure Monbazillac, Bordeaux, France
(50ml)*

Six of the best tasting menu (v)

125 for two people

*Add our selected wine pairings to your dinner
for 27 pp*

Taittinger Brut Reserve Champagne

homemade 'marmite' butter, brioche soldiers

Wye Valley asparagus

orange hollandaise, eggs Mimosa
Ecker Eckhof Gruner Veltliner, Austria (75ml)

Twice baked cheese souffle

7 YO Davidstow Cheddar, thyme
*Holden Manz Chenin Blanc, Franschhoek, South Africa
(75ml)*

Baked potato risotto

wild garlic, baked potato skins
Cantine Povero, Capitano del Palio Dolcetto, (75ml)

Courgette, spelt and cumin fritter

courgette, parsley and cashew salad
Clea Crianza, Ribera del Duero, Spain (100ml)

(Optional cheese course inc wine 18.5 pp)

Helford Blue cheese

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

Chocolate & almond ganache

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

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 an allergy.

We make every effort to make sure there is no cross contamination.

Please don't forget there is a £10 minimum spend at any of our restaurants to validate two hours of parking in our car park. On departure you will need your restaurant receipt to register your vehicle at Reception if you are not staying at the hotel or in our cottages.