

Puddings

- Rhubarb and custard (🌱, 🌿 on request) 9
forced Yorkshire rhubarb, set vanilla custard, rhubarb sorbet
- Xoco Nica Brown chocolate marquise 🌱 11
olive oil ice cream, Cornish sea salt, dulce de leche
- Warm treacle tart 🌱 9
whipped Rodda's clotted cream
- Meyer lemon pavlova 🌱 9
almond ice cream
- Spiced apple and yoghurt fool 🍏 (🌿 on request) 9
Cornish cider sorbet, ginger wine jelly
- Callestick Farm ice cream/sorbet 🌱 3 per scoop
(🍏, 🌿 on request)
- Cornish cheese selection (🌿 on request) 15
oatcakes, traditional accompaniments

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

~ Anon.

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.

Restaurant

RenMor

Opening times

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

The Headland Fistral Beach, Newquay,
Cornwall, TR7 1EW, England
www.renmor.co.uk / 01637 872 211

April 2024/8

Restaurant

RenMor

Inspired by the Cornish for
'Restaurant by the sea'

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.

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

Executive Chef – Gavin Edney

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Aperitif appetisers

Malt crunch bread <i>salted butter</i>	5
Marinated olives 🌿	5
Smoked almonds 🌿	5
Barbequed flatbread 🌿 (🌿 on request) <i>baba ghanoush, olive oil</i>	5
Wild venison lollipops <i>red cabbage ketchup</i>	7
Monkfish scampi <i>chive mayonnaise, toasted almond</i>	8
Brown butter crumpet <i>Raw fallow deer, vadouvan granola</i>	9

Starters

Twice baked Cornish cheese soufflé	13
Moules marinière (🌿 on request) <i>warm soda bread</i>	12
Warm Cornish crab tart <i>Davidstow cheddar sable, lemon mayonnaise, chimichurri</i>	15
Whipped chicken liver parfait <i>forced Yorkshire rhubarb, brioche</i>	13
Wild garlic velouté (🌿/🌿/🌿 on request) <i>English muffin, crispy hake collar, Celtic mustard</i>	12
Grilled Cornish mackerel <i>baby heritage beetroot, grapefruit, horseradish</i>	13
Slow cooked hens egg (🌿/🌿 on request) <i>Wye valley asparagus, barbecued brassica, Serrano ham, hollandaise</i>	13

Main courses

Barbecued Cornish chicken (🌿 on request) <i>stuffed cabbage, sea leeks, potato fritters, sauce Albufera</i>	29
Tournedos of Cornish hake (🌿 on request) <i>gem lettuce, brown shrimp, smoked cod roe, chive butter</i>	28
Agnolotti of this morning's ricotta and fresh pea 🌿 <i>violet artichoke, kalamata olive, roasted garlic</i>	22
Tranche of south coast brill 🌿 <i>braised celery, Parma ham, jersey royals, dill</i>	35
Miso glazed aubergine 🌿 <i>pearl barley, turnip tops, roasted onion jus</i>	19
Tregothnan Estate wild fallow deer (🌿 on request) <i>Wye valley asparagus, black pudding puree, dirty mash, pearl onions</i>	35
Dry aged beef burger (🌿/🌿 on request) <i>sticky ox cheek, smoked cheese, fries</i>	22

Sides and sauces

RenMor thousand-layer fries 🌿	7
French fries, sea salt 🌿	5
Dirty mash (🌿 on request)	6
Grilled tender stem broccoli 🌿 🌿 (🌿 on request)	5
Wilted brassica 🌿 (🌿 on request)	5
Roasted Chantenay carrots 🌿 (🌿 on request)	5
Red wine sauce 🌿	4
Hollandaise sauce 🌿	3
Peppercorn sauce 🌿	4

Dry aged Cornish beef from Phillip Warren

Sharing steaks 🌿 - 96

Select your own steak from our meat-aging cabinet for our chefs to prepare. 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 broccoli & peppercorn sauce.

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

10oz ribeye 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)

When available

Dover sole meunière (🌿 on request) - 49

brown butter, lemon, parsley,
(including your choice of one side)

Grilled fish from today's market - MP

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.

🌿 Vegetarian 🌿 Vegan 🌿 Gluten free 🌿 Dairy free