



THE IDLE ROCKS
ST MAWES

SPRING LUNCH ON THE TERRACE

Thursday – Sunday

12 – 2.30

Sample menu

STARTERS

Confit of Cornish Cod

Heritage tomato – shaved fennel – basil – tempura squid - saffron

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Wild Garlic Soup

Cornish new potatoes – pine nut crisp – parmesan emulsion – garlic flowers

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Chicken Liver Parfait

Organic duck liver – spring beans – grapefruit – brioche - sorrel

MAIN COURSE

Bouillabaisse

St Austell bay mussels – confit tomatoes – brown crab rouille – sundried olives

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Spring Lamb

Cornish spring lamb – local asparagus – gnocchi of potato & anchovy – lamb fat dressing

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Hen's Egg & Spinach Ravioli

Morel sauce – sea herbs – garlic breadcrumbs

SWEETS

Tonka Bean Brulee

Caramelized apple – cinnamon streusel – clotted cream ice cream – Apple blossom

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White chocolate & Pear

White chocolate cremeux – almond sorbet

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Cherry & Vanilla

Kirsch bavarois, beetroot meringues, sour cherry sorbet, wood sorrel

Coffee or Tea & Petits Fours

3 courses £50

For special dietary requirements or allergy information, please speak to one of our team.
All prices include VAT at current rates. Service charge is not included.