



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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Hens 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.



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ST MAWES

DINNER

SERVED 6.30 ~ 9

STARTERS

Mackerel

Charred mackerel, glazed with dashi, radish, avocado

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Gazpacho

Cornish heritage tomatoes, red pepper, olive, basil

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Sea Bream

Lightly cured, escabeche, grapefruit, yuzu granite

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Agnolotti

Summer courgette, clams, chilli, garlic, runner beans

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Burrata

Coco beans, basil pesto, tomato dressing

MAINS

Curried Monkfish

Coconut dhal, local mussels, yoghurt, kaffir lime

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Devonshire Duck Breast

Victoria plum ketchup, glazed pak choi, sesame, roasting jus

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Line Caught Cornish Bass

Pan seared, shellfish risotto, braised fennel, tomato dressing

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Best End of Lamb

Broad beans and peas, smoked pancetta, roast onion puree, tomato jus

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Spiced Cauliflower

Textures of brassicas, pickled raisins, toasted almonds, coriander

DESSERTS

Cornish Strawberry Sandwich

Strawberry, basil, strawberry sorbet

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Coconut Cheesecake

Coconut cream, buttered biscuit, chocolate sponge, lemongrass ice cream

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Selection of West Country Cheese

Seasonal chutney and accompaniments

3 Courses £70



**RELAIS &
CHATEAUX**



THE IDLE ROCKS
ST MAWES

VEGETARIAN

STARTERS

Barkham Blue

Toasted brioche, clementine curd, dandelion, hazelnut, celery salad, winter truffle

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Celeriac & Pear

Creamed celeriac and pear soup, candied walnuts, sage

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Truffled Hen's Egg

Jerusalem artichoke, cordiceps, braised salsify, sorrel

MAINS

Pumpkin Pithier

Iron bark pumpkin, spinach, nutmeg, Cornish kern

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Wild Mushroom Arancini

Curly kale, black garlic, parmesan velouté

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Parsley Farfalle

Spinach puree, ricotta, pickled girolles, pinenut streusel

DESSERTS

Spiced Apple

Apple crumble, oat caramel, clotted cream ice cream

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Chocolate & Cardamom

Textures of orange, fresh mint ice cream

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Black Forest

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

3 courses £70



**RELAIS &
CHATEAUX**



THE IDLE ROCKS
ST MAWES

VEGAN

STARTERS

Celeriac & Pear

Creamed celeriac and pear soup, candied walnuts, sage

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Wild Mushroom Fricassee

Jerusalem artichoke, braised salsify, mushroom tea, sorrel

MAINS

Pumpkin Tart

Iron bark pumpkin, spinach, nutmeg, crisp sage

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Wild Mushroom Arancini

Curly kale, black garlic

DESSERTS

Spiced Apple

Fruity oat granola, oat milk and cashew cream, apple sorbet

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Black Forest

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

3 courses £70



**RELAIS &
CHATEAUX**