



**THE IDLE ROCKS**  
— ST MAWES —

**SPRING LUNCH ON THE TERRACE**

**THURSDAY – SUNDAY**

**12 – 2.30**

*Sample menu*

**STARTERS**

**Wild black bream**

citrus cured – yuzu kosho – fennel – blood orange - Exmoor caviar

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**Slow cooked hens egg**

crushed new potatoes – old Winchester – wild garlic hollandaise – pine nuts

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**Chicken Liver Parfait**

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

**MAIN COURSE**

**Dover sole**

bouillabaisse – Fowey mussels – tomato – confit cod – Roseland saffron

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**Spring lamb**

Cornish spring lamb – local asparagus – gnocchi of parmesan & anchovy – lamb jus

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**Parsley farfalle**

morels – sea herbs – ricotta & lemon - garlic breadcrumbs – morel cream

**SWEETS**

**Tonka Bean Brûlée**

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

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**White chocolate & Pear**

White chocolate cremeux – almond sorbet - almond tuile

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**Cherry & Vanilla**

Kirsh 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.*