



THE IDLE ROCKS

ST MAWES

Porthilly Oysters

6 for £24

STARTER

Wild Sea Bass

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

SPECIAL STARTER

£5 supplement

Cornish Crab Soufflé

Twice baked soufflé – aged Cornish Gouda – bisque – peas & broad beans

MAIN COURSE

Dover Sole

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

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Cornish Lamb

Local asparagus – parmesan & anchovy gnocchi – hazelnut – Jerusalem artichoke – lamb jus

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Parsley Farfalle

Morels – sea herbs – spring cabbage – ricotta & lemon – garlic breadcrumbs – morel cream

SPECIAL MAIN

£10 supplement

Aged Beef Fillet

Josper grilled – short rib – romaine lettuce – black garlic – celeriac remoulade – smoked broccoli
red wine jus

DESSERT

Tonka Bean Brûlée

Cornish strawberries – lime meringues – strawberry & tarragon sorbet

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Pear & Vanilla Crèmeux

Poached pear – almond sorbet – hazelnut tuile

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Trio of West Country Cheeses

Dressed celery salad – candied pecans – green tomato chutney – lavosh crackers

Coffee or Tea & Sweets

3 COURSES £55

SAMPLE MENU