



**THE IDLE ROCKS**  
ST MAWES

*Sample Menu*

**LUNCH**

12 NOON – 2PM

**STARTER**

- Roasted onion squash soup** ✓ £12  
Butternut, pickled Shallots, seeds, kale, sage oil
- Confit Newlyn cod** £15  
Tomato essence, heritage tomato, nduja spiced beans, basil
- Burrata** ✓ £14  
Beetroot, hazelnut, maple, black olive tuile, dandelion
- Aged beef fillet tartare** £20  
Jerusalem artichoke, lovage, pickled mushroom, red dulce cured egg yolk

**MAIN COURSE**

- Wild line caught Cornish sea bass** £26  
Coconut dahl, pickled mussels, yoghurt, lime Dressing
- Wild Mushroom & sweetcorn risotto** ✓ £26  
Kale, lemon verbena, mushroom velouté
- Lamb rump** £28  
Spiced carrot, roasted onion, bacon, braised savoy cabbage

**DESSERT**

- Tiramisu** £14  
Mascarpone ice cream, genoise sponge
- Vanilla crème-brûlée** £14  
Cornish saffron & lemon gel, cinnamon crumble, blackberry sorbet
- Selection of Cornish cheese** £16  
Spiced pear, candied pecans, chicory, lavoche crackers
- Selection of Sorbets** £7

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.*



**THE IDLE ROCKS**  
— ST MAWES —

## DINNER

6.30PM – 9PM

### STARTER

**Confit Newlyn cod**

Tomato Essence, heritage tomato, nduja spiced beans, basil

**Roasted onion squash soup** v

Butternut, pickled red onion, seeds, kale, sage oil

**Burrata** v

Beetroot, hazelnut, maple, dandelion

**Lamb sweetbread**

Late peas, lovage, mint, wild mushroom fricassee

**Scallop and lobster ravioli**

Charred pak choi, Cornish caviar, lemon verbena, seafood bisque  
(£6.50 supplement)

### MAIN COURSE

**Wild line caught Cornish sea bass**

Coconut dahl, pickled mussels, yoghurt, lime dressing

**Wild Mushroom & sweetcorn risotto** v

Kale, lemon verbena, mushroom velouté

**Lamb rump**

Spiced carrot, roasted roscoff onion, bacon, braised baby gem

**Cornish Turbot**

Braised salsify, foraged sea herbs, golden raisins, clams, Cornish caviar  
(£10 Supplement)

### DESSERT

**Tiramisu**

Mascarpone ice cream, genoise sponge

**Vanilla crème-brûlée**

Cornish saffron & lemon gel, cinnamon crumble, blackberry sorbet

**Selection of Cornish Cheese**

Spiced pear, candied pecans, chicory, lavoche crackers  
(£8.50 supplement)

**THREE COURSES**  
**£85 PER PERSON**

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**THE IDLE ROCKS**  
ST MAWES

**SIGNATURE MENU**

*Dive into the finest Cornish produce from land and sea.  
A special seven course gastronomic experience created by  
Executive Head Chef, Dorian Janmaat and The Idle Rocks culinary team.*

**Amuse-bouche**

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**Our Reef Knot Pretzel Bread**

Cornish seaweed, miso butter

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**Roasted Onion Squash Soup** V

Butternut, pickled red onion, seeds, kale, sage oil

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**Scallop and Lobster Ravioli**

Charred pak choi, lemon verbena, seafood bisque

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**Wild Cornish Turbot**

Braised salsify, foraged sea herbs, golden raisins, clams, Cornish Caviar

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**Lamb Rump**

Spiced carrot, roasted roscoff onion, bacon, braised Baby Gem

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**Lemon Posset**

Cornish clotted cream, raspberry, mint

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**Tiramisu**

Mascarpone ice cream, genoise sponge

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**Cornish Coffee or Tregothnan Tea  
& Petits Fours**

**SEVEN COURSES**

**£95 PER PERSON**

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