



THE IDLE ROCKS
ST MAWES

LUNCH

STARTER

Pigeon Terrine

Bacon – pickled walnuts – prune and apple ketchup – dandelion

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Cornish Seafood Bouillabaisse

Roseland saffron aioli – sourdough – crab rouille

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Truffle Hens Egg v

Jerusalem artichoke – cordyceps – braised salsify – winter truffle – sorrel

MAIN COURSE

Roasted Guinea fowl

Leek hearts – haricot bean ragout – chard – stuffed thigh

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Cornish Plaice

Pan roasted fillet – parsley farfalle – pickled trompette – foraged sea herbs – bacon – aged parmesan

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Crown Prince Tart v

Quince – beetroot – winter roots – red wine essence

DESSERT

Molten Chocolate Cake

Mascarpone sabayon – hazelnut – pumpkin sorbet – passionfruit

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Clotted Cream Rice Pudding

Textures of orange – cinnamon

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Trio of Cornish Cheese

Seasonal chutney and accompaniments

THREE COURSES
£60 PER PERSON

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
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DINNER

Our Reef Knot Pretzel Bread

Cornish seaweed – miso butter

STARTER

Cured Sea Trout

Sushi rice – pickled cucumber – sesame – wasabi

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Hen's Egg v

Sweet potato – heritage beetroot - cordyceps

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Scallop & Crayfish Ravioli

Sea Herbs – Cornish caviar – black truffle – white wine sauce

MAIN COURSE

Cornish Brill

Spinach – parmesan velouté – pancetta – trompettes

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Braised Short Rib

Smoked pomme puree – pickled carrot – kale – sauce bordelaise

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Confit Belly of Pork

Baked celeriac – chicory – prune ketchup

DESSERT

Blackberry & White Chocolate Parfait

Bergamot & blackberry sorbet

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Chocolate & Cardamon Crèmeux

Textures of Orange

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Trio of Cornish Cheeses

Spiced pear – candied nuts – chicory – lavoche crackers

Cornish Coffee or Tregothnan Tea

Petits Fours

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
£105 PER PERSON**

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