



THE IDLE ROCKS
ST MAWES

MOTHERS DAY
SUNDAY 27th MARCH

STARTER

TROUT TARTARE

seasoned sushi rice, cucumber, wasabi crème fraîche, sesame furikake

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WILD MUSHROOM PARFAIT ^V

pickled mushroom, truffle, sorrel, sherry glaze, grilled sourdough

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CORNISH CRAB LINGUINI

bottarga, hollandaise, parmesan

MAIN COURSE

ROASTED LAMB RUMP

from the jasper, wild garlic, goats cheese and ricotta agnolotti

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NEWLYN COD

spiced yellow pea, cauliflower, lemon, yoghurt

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GOATS CHEESE AND RICOTTA AGNOLOTTI ^V

lemon, hazelnut, asparagus, rocket, parmesan

DESSERT

CHOCOLATE & CARDAMOM CRÉMEUX

textures of orange

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PASSION FRUIT SOUFFLÉ

textures of white chocolate

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SELECTION OF THE SOUTH WEST'S FINEST CHEESE

seasonal chutney and accompaniments

£60 PER PERSON

INCLUDES GLASS OF CORNISH SPARKLING WINE ON ARRIVAL

For special dietary requirements, please speak to a member of the team