



THE IDLE ROCKS
ST MAWES

DINNER MENU

STARTER

CURED BOSCASTLE TROUT

apple, pickled kohlrabi, elderflower granita

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BURRATA

chicory, walnut, green pesto

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ST MAWES MACKEREL

romesco, hispi cabbage, sesame dressing

MAIN COURSE

ROASTED MONKFISH

girolles, black garlic, seaweed & cider sauce

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PHILLIP WARREN LAMB RUMP

king oyster, miso, aubergine

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JOSPER GRILLED AUBERGINE

miso, burrata, heritage tomato

DESSERT

70% GUANAJA CHOCOLATE DELICE

hazelnut, salted caramel, dulce de leche

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STRAWBERRY & BASIL CREMEUX

yoghurt, pistachio, matcha, clotted cream

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THE IDLE ROCKS CHEESE COURSE

Davidstow gougère, fig & blue cheese, beetroot & goats cheese

THREE COURSES
£70 PER PERSON



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
Head Chef, Matt Haggath and The Idle Rocks culinary team.*

AMUSE BOUCHE

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CURED BOSCASTLE TROUT

apple, pickled kohlrabi, elderflower granita

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BRIXHAM SCALLOP

pea velouté, Roseland market garden greens

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PHILLIP WARREN LAMB RUMP

king oyster, miso, aubergine

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FILLET OF TURBOT

girolles, black garlic, seaweed & cider sauce

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STRAWBERRY & MINT

champagne

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70% GUANAJA CHOCOLATE DELICE

hazelnut, salted caramel, dulce de leche

SEVEN COURSES
£85 PER PERSON