



**THE IDLE ROCKS**  
ST MAWES

## **SIGNATURE MENU**

**WEDNESDAY – SUNDAY 6.30-9PM**

*Our Head Chef Matt Haggath brings to you the best flavours of our county, using only the freshest and highest quality produce*

### **THE BREAD COURSE**

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#### **CURED BOSCASTLE TROUT**

*pickled tomato, cucumber relish, lemon gel*

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#### **WHITE ONION VELOUTÉ**

*confit roscoff onion, gruyere, mustard panko*

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#### **PAN SEARED SEABASS**

*provençal new potatoes, piquillo pepper purée, basil chimichurri*

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#### **BRAISED BELLY OF PORK**

*spiced fennel purée, tenderstem broccoli, pork jus*

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#### **RASPBERRY FOOL**

*fresh raspberry, lemon*

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#### **CHOCOLATE BAVAROIS**

*cinnamon, pecan*

**SEVEN COURSES  
£85 PER PERSON**

All prices include VAT at the current rate. Please note a discretionary service charge of 12.5% will be added to your bill. For special dietary requirements or allergy information, please speak to one of our team.