



THE IDLE ROCKS

ST MAWES

DINNER

SERVED WEDNESDAY – SUNDAY
6.30 - 9PM

STARTER

AUTUMNAL BEETROOT SALAD

pistachio, blackberry, sherry glaze

£12

CITRUS CURED BOSCASTLE TROUT

pickled tomato, cucumber relish, lemon gel

£16

WHITE ONION VELOUTÉ

confit Roscoff onion, gruyere, mustard panko

£10

ROASTED GUINEA FOWL

wild mushroom, braised savoy cabbage, orange & honey glaze

£18

MAIN COURSE

ROASTED NEWLYN HAKE

pea & mint, malt vinegar gel, warm tartare sauce

£26

PAN SEARED SEABASS

Provençal new potatoes, piquillo pepper purée, basil chimichurri

£29

BRAISED BELLY OF PORK

spiced fennel purée, bacon & cabbage, pork jus

£26

GARLIC & TARRAGON GNOCCHI

lemon, parmesan, pine nut

£24

DESSERT

CHOCOLATE BAVAROIS

cinnamon, pecan

£14

HONEY CHEESECAKE

pistachio, yoghurt, thyme

£14

'ESPRESSO MARTINI'

Kahlúa, vanilla vodka, chocolate

£12

TRIO OF CORNISH CHEESE

seasonal garnish, lavosh cracker

£16

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.