



THE IDLE ROCKS
ST MAWES

**Plenty More Fish In The Sea...
Tasting Menu**

£75 pp

£140pp with wine flight

Bread & Seaweed Butter



Snacks



Blue Fin Toro. Ponzu. Furikake

Domaine Krems, Niederostereich, Austria. Gruner Veltliner



Cuttlefish. Cacio e Pepe

Chablis, Domaine Jean Goulley, Bourgogne, France. Chardonnay



Cod. Bonito Dashi. Sun Dried Tomato. Smoked Aubergine

Malbec Clásico, Altos Las Hormigas, Luján de Cuyo, Mendoza, Argentina. Malbec



Yuzu

Yuzu Sour



'Black Forest'. 70% Guanaja Chocolate. Cep Mousse. Morello Cherry

'Ben Ryé', Donnafugata, Marsala, Italy. Zibibbo



Tasting Menu is served evenings only (6.30 – 9pm)

This is a sample menu and is subject to change depending on seasonality.

Due to the nature of our kitchen we are unable to guarantee any food to be allergen free. We will make every effort to cater for individual allergies. Please talk to a team member for more information regarding your dietary or allergy requirements.

*All prices include VAT at the current rate
Please note a discretionary service charge of 12.5% will be added to your bill*