



THE IDLE ROCKS
ST MAWES

DINNER MENU

available 18.30 pm – 21.00 pm

STARTERS

Porthilly Oysters

English wasabi, lime, nori or oyster pepper
£5 each

Cornish Octopus

fennel, blood orange
£16

Pressing of Beech Ridge Farm Chicken

apricot, truffle
£17

Goats Curd

beetroot, pistachio, olive
£16.50

Curried Monkfish

soy, lime, avocado, sesame granola
£15

MAINS

Crab Ravioli

XO butter, smoked St Mawes egg yolk
£38

Brill

warm tartar sauce, pomme mousseline
£38

Homage to the Bovine Fillet of Beef

celeriac, king oyster, black garlic, cavolo nero, jus gras
£44

Cornish Cod

kohlrabi, brown shrimp, apple, cucumber, beurre noisette
£35

Bouillabaisse

fennel, aioli, prawn toast
£38

Jerusalem Artichoke

orzo, dandelion honey
£28

Plat du Jour

please ask a team member for more information

SIDES

Idle Fries ~ Idle seasoning

Winter Vegetable Panache ~ lemon, tahini

Market Green Salad ~ mustard dressing

New Potatoes ~ lemon & chive butter

(all sides £6)

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 a member of our team.