



THE IDLE ROCKS
HOTEL & RESTAURANT
— ST MAWES —

DINNER MENU

STARTERS

Porthilly Oysters

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

Scallop Ceviche

wild strawberry ponzu ~ elderflower ~ coastal herbs
£15

Beech Ridge Farm Chicken Chawanmushi

coddled egg, pickled mushroom, Cornish Golden Grains crumpet
£17

Goats Curd

beetroot, pistachio, olive
£16.50

Cured Monkfish

soy, lime, avocado, sesame granola
£15

MAINS

Brill

warm tartar sauce, pomme mousseline
£38

Cornish Cod

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

Bouillabaisse

*our Bouillabaisse features the freshest seafood in St Mawes,
sourced daily by our local fisherman, Gareth Austin*
£38

Fillet of Beef

carrot, girolles, onion, beef tartare, cavolo nero, jus gras
£44

Sunflower Seed Risotto

smoked mushroom | aged parmesan
£24

SIDES

Idle Fries ~ Idle seasoning

Summer 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.

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