



THE IDLE ROCKS
HOTEL & RESTAURANT
— ST MAWES —

LUNCH MENU

NIBBLES

- Bread & Oil** - Fowey olive oil ~ Fowey balsamic £5
Anchovies - Fowey olive oil £10
Nocellara Olives & Nuts £10
St Mawes Lobster Roll – fresh salad £28
Porthilly Oysters £5 (each)

STARTERS

- Jerusalem Artichoke Veloute** - truffle ~ Richards Farm honey £10
Aged Beef Tartar- mustard mayonnaise ~ croute £18
Mackerel - confit Roseland tomato salsa £11
St Mawes Scallops - garlic butter £6 each

WHEN THE BOAT COMES IN

(all our fish are market price and served on the bone, please ask a member of the team for prices)

- St Mawes Lobster** - parsley & garlic butter - half/whole
Lemon Sole - lemon ~ capers ~ parsley
Falmouth Bay Seabass - sobrasada ~ chilli ~ tomato ~ fennel
Roasted Monkfish - satay ~ carrot ~ furikake

OFF THE SHORE

- Côte de Boeuf (to share)** - garlic butter ~ truffle ~ salad ~ fries £82
Sunflower Seed Risotto - smoked mushroom ~ aged parmesan £24

SIDES

- £6
Panache Autumn Greens - chive butter
BBQ Courgettes - preserved lemon ~ Padstow feta
Cornish New Potatoes - parsley butter
Smashed Cucumber - coriander ~ lime ~ ginger
Idle Fries - Idle seasoning