



THE IDLE ROCKS
HOTEL & RESTAURANT
ST MAWES

SUNDAY MENU

SNACKS

Cured Boscattle Trout
Treacle, Lemon
£7

Fishcake
Lemon Aioli, Chives
£6

Pretzel Bread
Rich Devon Butter
£6

Duck Steamed Bun
Hoisin, Prawn Cracker
£6

Rock Oysters
*Thai Dressing, Salted
Apple*
£5 each

Saffron Arancini
*Truffle Mayonnaise, Old
Winchester*
£6

STARTERS

Shellfish Bisque
*Buttered Potatoes, Chervil
Cream*
£11

Crab Tart
*Caramelized Onion, Old
Winchester*
£16

Chicken Agnolotti
*Madeira, Chanterelle
Mushrooms*
£14

Roast Cornish Scallop
*Nduja Butter, Preserved
Lemon*
£7 each

Gnocchi
*Beetroot, Hazelnut,
Nasturtium Pesto*
£9

MAINS

Roast Sirloin of Beef
*Traditional Trimmings,
Yorkshire Pudding*
£29

Cote de Boeuf for 2
Sarladaise, Salad
£100

Nut Roast Pithivier
*Veggie Gravy, Traditional
Trimmings*
£22

“Mum’s Bouillabaisse”
*Gunard, Scallop, Prawns,
Fennel*
£40

Fried Pork Chop
Burnt Apple, Alla Romana
£32

Baked Hake
Clam Chowder, Haricot Beans
£32

Grilled Red Mullet
*Singapore Sauce, Spring
Onion*
£30

Miso Aubergine
*Israeli Cous Cous,
Pomegranate, Goats Cheese*
£18

SIDES

Fries
Dashi & Oregano
£5

**Tenderstem
Broccoli**
Almonds
£8

Pink Fur Potatoes
Garlic & Herbs
£8

Endive
Pear, Walnut, Blue Cheese
£8

Simple Green Salad
£5

**Butter Poached
Cabbage**
Feta, Onions
£6

All prices include VAT at the current rate.

Please note a discretionary service charge of 10% 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