



THE IDLE ROCKS
HOTEL & RESTAURANT
ST MAWES

MENU

SNACKS

Cured Boscaille Trout
Treacle, Lemon
£7

Tuna Tartare
Nori, Wasabi, Ginger
£7

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

“Cuttlefish Risotto”
Salsa Verde, Cauliflower
£15

Gnocchi
*Beetroot, Hazelnut,
Nasturtium Pesto*
£9

MAINS

Roast Leg Of Lamb
*Wild Garlic, Roast Potato,
Cauliflower Cheese, Spring
Greens, Yorkshire Pudding,
Gravy*
£32

Roast Pork
*Apricot & Sage Stuffing, Roast
Potato, Cauliflower Cheese,
Spring Greens, Yorkshire
Pudding, Gravy*
£29

Nut Roast Pithivier
*Roast Potato, Cauliflower
Cheese, Spring Greens,
Yorkshire Pudding, Vegetable
Gravy*
£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

Cote de Boeuf for 2
Sarladaise, Salad
£100

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

**XO 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