



THE IDLE ROCKS
HOTEL & RESTAURANT
ST MAWES

MENU

SNACKS

Cured Boscastle Trout
Treacle, Lemon, Chervil
£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

St Enodoc Asparagus
Seaweed Butter, Lemon
£14

Boscastle Trout
Dill, Mustard, Cucumber
£16

Chicken Agnolotti
*Madeira, Chestnut
Mushrooms*
£14

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

Red Mullet
*Escabeche, Red Pepper,
Mussels*
£18

Isle of Wight Tomatoes
Burrata, Consommé, Basil
£12

MAINS

John Dory
*Gnocchi, Tomato, Bagna
Cauda*
£35

Fried Pork Chop
Burnt Apple, Alla Romana
£32

Black Bream
Herb Risotto, Gremolata
£32

Roasted Skate Wing
*Chilli, Beurre Noisette,
Hazelnuts, Capers*
£35

Cote de Boeuf for 2
Rosti, Salad
£110

Miso Aubergine
*Israeli Cous Cous,
Pomegranate, Goats Cheese*
£21

SIDES

Fries
Dashi & Oregano
£5

**Tenderstem
Broccoli**
Almonds
£8

Pink Fur Potatoes
Garlic & Herbs
£8

Cucumber
Feta, Dill, Mint
£6

Simple Green Salad
£5

**XO Butter Poached
Cabbage**
Crispy Chilli 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