



THE IDLE ROCKS
HOTEL & RESTAURANT
ST MAWES

SEAFOOD TASTING MENU

Indulge in a culinary journey with our seafood tasting menu. Each dish celebrates the freshest local Cornish produce, showcasing the bountiful flavours of the coast. With a commitment to sustainability and a zero-waste ethos.

Pretzel Bread

Rich Devon Butter

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Rock Oyster

Thai Dressing, Salted Apple

Charles Heidsieck, Champagne, Brut Reserve, France, NV

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Roast Scallop

Nduja Butter, Preserved Lemon

Greywacke, Sauvignon Blanc, New Zealand, 2024

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Boscattle Trout

Dill, Mustard, Cucumber

Picpoul de Pinet, Domaine La Croix Gratiot, France, 2025

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John Dory

Gnocchi, Tomato, Bagna Cauda

Restless River, Pinot Noir, South Africa, 2023

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Basil Ice Cream

Granola

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Dark Chocolate Cremeux

Pistachio, Amarena Cherry, Filo

'Mylitta' Late Harvest, Tokaji, Hungary, 2023

Tregothnan Tea or Cornish Coffee & Petit fours

TASTING MENU £90 PER PERSON

WINE FLIGHT £55

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.