



THE IDLE ROCKS
HOTEL & RESTAURANT
ST MAWES

MENU

AMUSE-BOUCHE

**Boscastle Trout Rillette
Croustade**
Pickled Cucumber, Dill
£7

Tuna Tartare
Nori, Wasabi, Ginger
£8

Pretzel Bread
Rich Devon Butter
£6

Duck Steamed Bun
Hoisin, Prawn Cracker
£7

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

Saffron Arancini
*Truffle Mayonnaise, Old
Winchester*
£6

STARTERS

Roast Courgette
*Ricotta, Pinenuts,
Green Salsa*
£12

Cured Trout
*Buttermilk,
Exmoor Caviar*
£21

Beef Fillet Tartare
*Confit Egg,
Pickled Apple*
£18

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

Mackerel Teriyaki
*Wasabi, Cucumber,
Radish*
£16

Heritage Tomatoes
*Burrata,
Consommé, Basil*
£12

MAINS

Roast Cod
*Tomato Vongole Sauce,
Mussels*
£40

Barnsley Chop
*Broad Beans, Salsa
Verde*
£41

Black Bream
*Herb Risotto,
Gremolata*
£32

Tranche of Turbot
*Voudavan Sauce,
Toasted Almonds*
£55

**Heligan Gardens
Courgette**
Potato, Watercress
£21

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

Granny Shirley's Chicken for 2
*Roast Chicken, Confit Chicken Thigh,
Crispy Skin, White Pepper Gravy,
Mid Potatoes, Tenderstem Broccoli*
£100

Cote de Bouef for 2
Fries, Salad
£110

SIDES

Fries
Dashi & Oregano
£5

**Tenderstem
Broccoli**
Almonds
£8

**Cornish
Mid Potatoes**
Garlic & Herbs
£8

Cucumber
Feta, Dill, Mint
£6

**Bitter Leaf
Salad**
£6

**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