Reef Knot
RESTAURANT
THE IDLE ROCKS

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 Somerset Butter

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Rock Oyster
Thai Dressing, Salted Apple
Charles Heidsieck, Champagne, Brut Reserve, France, NV

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Roast Scallop
Jerusalem Artichoke, Hazelnut, Raisin, Tarragon
Greywacke, Sauvignon Blanc, New Zealand, 2024

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Mackerel Teriyaki
Wasabi, Cucumber, Radish
Picpoul de Pinet, Domaine La Croix Gratiot, France, 2025

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Grey Mullet
Cider, Bacon, Cabbage
Restless River, Pinot Noir, South Africa, 2023

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"BlackBerry Cheesecake"

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Coffee & Chocolate Namelaka
Lime, Pear, Crème Fraiche
Framingham, Late Harvest Riesling, NZ, 2025

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.