



THE IDLE ROCKS
ST MAWES

DINNER

SERVED DAILY 18.30 – 20.30

STARTER

CAULIFLOWER VELOUTE ^v

black garlic croquette, golden raisin, autumn truffle

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ASH BAKED BEETROOT ^v

goats cheese, pistachio, sherry

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CORNISH GIN CURED TROUT

taramasalata, citrus, Exmoor caviar

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DASHI GLAZED MACKEREL

shiso, kohlrabi, tomato ponzu

MAIN COURSE

BUTTER POACHED PLAICE

Cornish kelp & new potatoes, pickled mussels, miso beurre blanc

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ROASTED NEWLYN COD

harissa couscous, cashew, Cornish saffron, yoghurt

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FEATHER BLADE OF BEEF

pomme boulangère, celeriac, gremolata

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MISO GLAZED AUBERGINE ^v

caponata, hen of the woods, saffron aioli

DESSERT

MANJARI CHOCOLATE

caramac, orange, meadowsweet

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WATERLOO APPLES

pecan, caramel, bay leaf

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BLACKBERRY

cobnut, sloe berry, douglas fir

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SELECTION OF SOUTH WEST CHEESE

seasonal chutney & accompaniments

THREE COURSES

£90 PER PERSON

SAMPLE MENU

All prices include VAT at the current rate. Please note a discretionary service charge of 12.5% will be added to your bill.
For special dietary requirements or allergy information, please speak to one of our team



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ST MAWES

SIGNATURE MENU

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*Dive into the finest Cornish produce from land and sea.
A special seven course gastronomic experience created by
Executive Head Chef, Dorian Janmaat and The Idle Rocks culinary team.*

AMUSE-BOUCHE

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WILD MUSHROOM ^v
pappardelle, summer truffle

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CORNISH SCALLOP TARTARE
nasturtium, Exmoor caviar, cucumber

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LINE-CAUGHT SEA BASS
shiso, kohlrabi, tomato ponzu

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VENISON LOIN
potato fondant, sweetcorn, cabbage & bacon, black garlic jus

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STEM GINGER
fig, blackcurrant, pedro ximinez

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BLACKBERRY
cobnut, sloe berry, douglas fir

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**TREGOTHNAN TEA or OUR 'SACRED' COFFEE
& PETITS FOURS**

**SEVEN COURSES
£105 PER PERSON
SAMPLE MENU**

All prices include VAT at the current rate. Please note a discretionary service charge of 12.5% will be added to your bill.
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