



ST MAWES HOTEL
CORNWALL
LUNCH MENU

SERVED 12 - 3

SMALL PLATES

	£
SEASONAL VEGETABLE TEMPRA with bagna cauda V	6
AUBERGINE CROQUETTES with lime and cardamom yoghurt	7
BEETROOT with orange, black olive, chicory V	7
SARDINES with sourdough, harissa aioli	8
LAMB CHOP with polenta & pea salsa	9

LARGE PLATES

MONKFISH TACOS with avocado, crispy shallots, padron peppers, salsa roja	15
PHILIP WARRENS BURGER with Cornish cheese, pickles, slaw, chips	14
TODAY'S MARKET FISH with broad beans, courgette, bulgur, chermoula	20
SQUID INK LINGUINE with tomatoes, mussels, panne grattato	16
MARINDA TOMATO with feta, chickpea, dukkha, almond V	12

PIZZAS

MARGHARITA with San Marzano tomato, buffalo mozzarella, rocket V	14
ROASTED RED PEPPER with feta, black olives, mozzarella V	14
LAMB SHAWARMA with onion, harissa, mozzarella, rocket	16
CHORIZO with garlic, rosemary, mozzarella, rocket	15

DESSERTS

HONEY & YOGHURT CHEESECAKE with hazelnut praline V	8
DARK CHOCOLATE & RASPBERRY TART with buttermilk ice cream V	10
SELECTION OF CORNISH CHEESES with homemade seasonal chutney and crackers	10

V - VEGETARIAN

SAMPLE MENU

For special dietary requirements or allergy information, please speak to one of our team.
All prices include VAT at current rates. Service charge is not included.



ST MAWES HOTEL

CORNWALL

DINNER MENU

SERVED 6 - 9

SMALL PLATES

	£
CHILLED PEA & WATERCRESS SOUP with baguette V	6
SEA BASS CEVICHE with chilli, lemon, coriander	9
COD BRANDADE with crostini	8
BEETROOT with orange, olive, chicory V	7
LAMB CHOP with polenta & pea salsa	9

LARGE PLATES

TODAY'S MARKET FISH with broad beans, courgette, bulgur, chermoula	20
SQUID INK LINGUINE with tomatoes, mussels, panne grattato	16
PORK CHOP with peach, hispi, chimichurri, almond	18
BAVETTE STEAK with charred onion, smoked cascabel beans	18
HAND CUT PASTA with chickpeas, za'tar V	14

PIZZAS

MARGHARITA with San Marzano tomato, mozzarella, rocket V	14
ROASTED RED PEPPER with feta, black olives, rocket V	14
LAMB SHAWARMA with rose harissa, mozzarella, rocket	16
CHORIZO with garlic, rosemary, mozzarella, rocket	15

DESSERTS

HONEY & YOGHURT CHEESECAKE with hazelnut praline V	8
DARK CHOCOLATE & RASPBERRY TART with buttermilk ice cream V	10
SELECTION OF CORNISH CHEESES with homemade seasonal chutney and crackers	10

SIDES

Cornish New Potatoes	£4
Heritage Carrots & Lime Yoghurt	£5
Tender stem Broccoli with Chilli & Almonds	£4
Padron Peppers	£4

V - VEGETARIAN

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