



ST MAWES HOTEL
CORNWALL

WINTER

12 - 3 & 6 - 9

SMALL PLATES

	£
BURRATA & FIG honey balsamic dressing, hazelnuts, mint	9
HAND DIVED FAL SCALLOPS poached salsify, blood orange, samphire	12
ROAST FENNEL, APPLE & CLEMENTINE caramelised apple, candied walnut VE	8
CITRUS CURED SALMON GRAVALAX with local beetroot and grapefruit	10
WILD MUSHROOM BRUSCHETTA Da Bara ciabatta, parmesan	10
CAULIFLOWER SOUP with white truffle oil and Da Bara ciabatta V	8

LARGE PLATES

PAN FRIED CELERIAC STEAK crispy kale, almond puree, toasted buckwheat VE	15
10oz PORK CHOP apple ketchup, braised January king cabbage, mustard dressing	18
PHILIP WARREN RUMP STEAK slow cooked celeriac, jalapeno butter, local greens	22
PAN FRIED HAKE FILLET mussel beurre blanc, charred leeks, sprouting broccoli	20
WHOLE CORNISH SOLE beurre noisette, preserved lemon sauce grenobloise	24
CORNISH FISH SOUP local market fish, shellfish, crostini, rouille	18

PIZZAS

MARGHARITA San Marzano tomato, buffalo mozzarella, rocket V	12
MORTADELLA HAM organic buffalo mozzarella, rocket	14
FOUR CORNISH CHEESE quartet of Cornish cheeses, truffle oil V	15
SAUSAGE & NDUJA red onion, olives	15

SIDES £4

Cornish new potatoes
Braised January King
Roasted squash

DESSERTS

DARK CHOCOLATE & ORANGE TART pistachio, cranberry gel	9
STICKY TOFFEE PUDDING Roddas clotted cream ice cream, honeycomb	9
SELECTION OF CORNISH CHEESES seasonal chutney, crackers, grapes	12

PLEASE ASK A MEMBER OF THE TEAM FOR TODAY'S SPECIALS

V - VEGETARIAN
VE - VEGAN