



ST MAWES HOTEL

CORNWALL

LUNCH SERVED 12NOON – 3PM

DINNER SERVED 6PM – 8.30PM

SMALL PLATES

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| KOREAN FRIED CAULIFLOWER spring onion, sesame seeds, crispy onions ^V | 10 |
| POTTED SMOKED MACKEREL seaweed butter, garlic & thyme croutons | 10 |
| SOUP OF THE DAY Da Bara focaccia | 8 |
| BUTTERMILK FRIED CHICKEN coronation aioli, spiced slaw | 12 |

LARGE PLATES

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| FISH OF THE DAY bouillabaisse, spiced rouille, croutons | - |
| SLOW COOKED PORK BELLY white bean & cyder cassoulet, pistou | 22 |
| ST MAWES HOTEL FISH PIE brown butter & chive mash, local greens | 22 |
| THAI GREEN VEGETABLE CURRY jasmine rice, coconut, coriander ^V | 21 |

BURGERS

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| SMH BEEF BURGER streaky bacon, smoked applewood, onion ring, burger relish | 18 |
| CRISPY FRIED FISH baby gem, lemon tartare sauce | 17 |
| AUBERGINE PARMIGIANA mozzarella, tomato, basil ^V | 16 |

PIZZAS

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| MARGHERITA san marzano tomato, buffalo mozzarella ^V | 12 |
| ROAST SQUASH onion, feta, spinach, oregano dressing ^V | 14 |
| POLPETTA rosemary meatballs, pepperoni, salami | 16 |
| FUNGHI BIANCA wild mushrooms, blue cheese, truffle oil ^V | 14 |
| PROSCIUTTO red onion, rocket, pistou, olives | 15 |

DESSERTS

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| PASSION FRUIT MOUSSE caramelised pineapple | 10 |
| WHITE CHOCOLATE CRÈME BRÛLÉE lemon shortbread | 10 |
| TRIO OF CORNISH CHEESE quince, crackers | 12 |

SAMPLE MENU

PLEASE SPEAK TO A MEMBER OF THE TEAM FOR TODAYS SPECIALS
PLEASE NOTE A DISCRETIONARY SERVICE CHARGE OF
12.5% WILL BE ADDED TO YOUR BILL