



ST MAWES HOTEL
CORNWALL

LUNCH SERVED 12NOON – 3PM
DINNER SERVED 6PM – 9PM

STARTERS

KOREAN FRIED CAULIFLOWER tahini dressing	12
SOUP OF THE DAY focaccia	8
NDUJA SCOTCH EGG saffron aioli, root vegetable slaw	10
BEETROOT CURED SALMON celeriac remoulade, horseradish cream	11

MAINS

PAN FRIED RIB EYE STEAK au poivre, triple cooked chips, confit tomato, watercress	32
ST MAWES FAMOUS FISH PIE davidstow cheddar mash, seasonal greens	24
ROAST SQUASH AND LENTIL PITHIVIER goat cheese, romesco, chermoula dressing	18
MOULES MARINIERE served with focaccia (starter) or fries (main)	14/22

PIZZAS

MARGHERITA san marzano tomato, buffalo mozzarella ^v	12
POLPETTA rosemary meatballs, pepperoni, salami	15
FUNGHI BIANCA wild mushrooms, blue cheese, truffle oil ^v	14
FRUTTI DI MARE tomato, chilli, mussels, pickled cockles, flaked tuna	16

DESSERTS

STICKY TOFFEE PUDDING butterscotch sauce, pecans, clotted cream ice cream	10
APPLE TART TATIN salted caramel ice cream	11
TRIO OF CORNISH CHEESE quince, crackers, grapes, celery	12

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.