



ST MAWES HOTEL
CORNWALL

SUNDAY LUNCH MENU

EVERY SUNDAY . 12PM - 3PM

SNACKS

- MARINATED OLIVES** . SALSA 4.5
DA BARA BREAD . EXTRA VIRGIN OLIVE OIL . BALSAMIC 4.5
SPICY ROASTED NUTS 4.5

SMALL PLATES & STARTERS

- KOREAN FRIED CAULIFLOWER** . SESAME DRESSING 10
SOY & TREACLE CURED SALMON . CITRUS . WASABI PEANUTS . GINGER 14
SOUP OF THE DAY . DA BARA BREAD 8

MAINS

- ROAST SIRLOIN OF CORNISH BEEF** 20
or
ROAST CHICKEN WITH SAGE & APRICOT STUFFING 19
or
MISO CHARRED HISPI CABBAGE & TOASTED ALMONDS 16.5
PILED HIGH WITH ALL THE TRIMMINGS...
FROM CLASSIC CRISPY ROASTIES TO FLUFFY YORKSHIRE PUDDING; BUTTERED SEASONAL GREENS TO ROASTED LOCAL ROOTS; & CREAMY CAULIFLOWER CHEESE, TO OUR SILKY SMOOTH RED WINE GRAVY
PAN FRIED HAKE FILLET . COLCANNON . SHELLFISH SAUCE . BUTTERED GREENS . BLACK GARLIC MAYO 22

SIDES

- SEASALT FRIES** 5
TRIPLE COOKED CHIPS . TRUFFLE MAYO & PARMESAN 7
HOUSE SALAD . CORNISH MINI LEAF . WINTER RADISH . GREEN CAESAR DRESSING 5

DESSERTS

- WARM TREACLE TART** . TOFFEE SAUCE . CANDIED ORANGE . MALT ICE CREAM 10
STICKY JAMAICAN GINGER CAKE . BANANA ICE CREAM . HONEYCOMB 9
DARK CHOCOLATE POT . SPICED RUM CHANTILLY . HAZELNUT BRITTLE 9
CHEESE . CHUTNEY . CRACKERS . CELERY . GRAPES 12

*Due to the nature of our kitchen we are unable to guarantee any food to be allergen free
We will make every effort to cater for individual allergies
Please talk to a team member for more information regarding your dietary or allergy requirements*

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