



**ST MAWES HOTEL**  
& RESTAURANT  
CORNWALL

*Small plates*

Chilled Pea Soup, goats cheese, fresh mint, croutons . 10  
Korean Fried Cauliflower, miso mayonnaise, pickled chilli, spring onion, coriander . 11  
Glazed Beef Cheek, mushroom ketchup, pickled oyster mushroom, wild garlic . 14  
Scallop baked in Garlic and Parsley Butter, pangrattato, lemon . 5.5 or 3 for 15  
Ham Hock and Cider Croquettes, cider pickled onions, mustard mayonnaise . 10

*Snacks*

Cornish olive stall olives . 6  
Focaccia, salted butter . 5  
Pickled anchovies . 5  
Padron peppers . 5

*Mains*

Shoulder of Lamb, roasted garlic mash, grilled leek, crispy garlic, anchovy . 32  
Cod Loin, crushed potato, broccoli, lemon butter sauce . 30  
Reginette, red pepper, Isle of Wight tomato, smoked almond, marjoram, aged Cornish gouda . 22  
10oz Rump Steak, Café de Paris butter, hand cut chips, gem lettuce with honey and mustard . 29  
St Austell Bay Mussels, tomato, chilli, basil, fries . 28

*Pizza*

Margherita . Tomato, basil, mozzarella . 15  
Salamino Piccante . Tomato, mozzarella, pepperoni . 16  
Sweet & Spicy . Chorizo, hot honey, roquito peppers . 17  
Funghi Bianca . Wild mushrooms, bechamel sauce, truffle oil . 17  
Pizza Dips . chilli mayo or garlic and herb mayo . 2

*Sides*

Skinny fries . 5  
Hand cut chips . 6  
Garden peas with chilli and mint . 5  
Hispi cabbage, miso mayo, pickled shimeji mushrooms, chives, vintage Trelawny . 7.5  
New potatoes, garlic butter . 5

*Desserts*

Rhubarb and vanilla pannacotta, pecan & almond granola . 10  
Lemon posset, English strawberry, almond crumble . 10  
Dark chocolate delice, salted caramel, hazelnut ice cream . 11

*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 requirements.*