



ST MAWES HOTEL
& RESTAURANT
— CORNWALL —

Surf & Turf Barbecue

Porthilly oyster
served fresh with shallot vinegarette and lemon
or
cooked over coals with madras butter and lime
6 each . 6 for 30

Cornish scallop cooked in the shell over coals, Nduja butter, crispy onion, lime . 6.5 each

Charred hispi cabbage, romesco, pickled chilli, spring onion . 9

Peri peri chicken leg, guindilla . 9

Cumberland sausage, honey & mustard glaze . 10

Octopus & chorizo skewer, aioli, lemon . 14

King prawns, Ras el hanout butter, lime . 16

Burrata, charred peach, elderflower dressing, croutons . 16

Thick cut pork chop, BBQ onion . 18

Whole mackerel, garlic & parsley butter, lemon . 24

Monkfish tail, fish peppercorn sauce . 29

Butterflied gurnard, chimichurri . 32

Fish of the day . *see specials board for more details*

On the side

Charred tenderstem broccoli . 3

House pickled peppers . 3

Courgette, basil & sunflower seed . 3

Carrot, celeriac, sesame & lime . 3

Fries . 5

Focaccia, salted butter . 5

Padron peppers . 5