ST MAWES HOTEL
& RESTAURANT
CORNWALL

Small plates

Caramelised Onion Soup, crouton, Cornish gouda . 13
Korean Fried Cauliflower, miso mayo, pickled chilli, spring onion, coriander . 11
Breaded Bubble & Squeak, St Ewe egg, SMH brown sauce, ham hock . 11
Smoked Boscastle Trout, cream cheese, lemon, focaccia . 12
Crispy Gurnard, creamed spinach, preserved lemon . 12

Snacks

Cornish olive stall olives . 6
Pickled anchovies . 5
Focaccia, salted butter . 5
Merguez sausage, aioli . 8

Mains

Local Fallow Deer, black pudding, hash brown, celeriac, pickled walnut . 27
Whole Plaice, new potatoes, garlic & parsley butter, lemon. 26
Hand-rolled Gnocchi, butternut squash, pickled chilli, sage, Cornish 'Ele' feta . 22
8oz Rump Steak, Steak & mushroom 'pie', dauphinoise, black garlic butter . 30
Wild Sea Bass, roasted hispi cabbage, beetroot & bacon sauce, pickled beetroot . 30

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

Add burrata to any pizza . 8

Pizza Dips - chilli mayo or garlic & 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, vintage Trelawny . 7.5
New potatoes, garlic butter . 5
Dressed leaves . 4

Desserts

Apple & Blackberry Crumble, vanilla ice cream . 10
Cornish Camembert, ginger cake, honey, grape chutney, walnut . 10
Dark Chocolate Crémeux, 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.