

LUNCH

SERVED 12 ~ 3

SMALL PLATES

Buffalo mozzarella, fresh borlotti beans, cavolo nero, walnut salsa	£8
Cornish coppa, thyme roast pear, hazelnuts, olive oil	£10
St.Ives sardines, ciabatta, salsa verde	£7
Smoked cods roe, dressed cucumbers, sourdough	£7
Bruschetta, ricotta, fig, toasted almonds	£7

MAIN COURSE

Today's market fish, braised celeriac, purple sprouting broccoli, olive salsa	£20
Beef burger, Cornish gouda, brioche bun, root veg slaw, chips	£15
Sicilian mallouredous, aubergine, tomato, oregano, almonds	£16
Slow cooked cuttlefish in tomato, chilli, fennel, grilled focaccia	£18
Roast squash, dressed lentils, rocket, pumpkin seeds	£14

ST MAWES HOTEL PIZZA

Margarita, buffalo mozzarella, oregano	£12
N'duja, buffalo mozzarella, pickled chillies, rocket	£15
Salami Napoli, fennel, capers	£15
Roast squash, Portobello mushroom, thyme, taleggio	£14

DESSERT

Almond frangipane, autumn raspberries, crème fraiche	£8
Hay semifreddo, blackberries, tonka bean biscuit	£7
Baron Bigod, pear chutney, rye and caraway crackers	£9
Selection of ice cream	£5

DINNER

SERVED 6 ~ 8.30

SMALL PLATES

Beetroot cured trout, horseradish, rye, red cabbage kraut	£10
Cornish coppa, thyme roast pear, toasted hazelnuts, olive oil	£10
Smoked cods roe, dressed cucumbers, sourdough	£7
Buffalo mozzarella, fresh borlotti beans, cavolo nero, walnut salsa	£8
Smoked pork hock, pickled summer vegetables, watercress	£9
Spinach and ricotta ravioli, brown butter, crispy sage	£10/20

MAIN COURSE

Potato and beef fat filled pasta, slow cooked ox cheek and red wine ragu	£20
Sicilian mallouredous, aubergine, tomato, oregano, almonds	£16
Today's market fish, braised celeriac, purple sprouting broccoli, olive salsa	£20
Moorland lamb leg, polenta, autumn greens, chilli and mint	£21
Chestnut tagliatelle, wild mushrooms, Parmigiano Reggiano	£18

SIDES

Da Bara sourdough	£4
Autumn greens	£4
Italian lentils	£4

ST MAWES HOTEL PIZZA

Margarita, buffalo mozzarella, oregano	£12
N'duja, buffalo mozzarella, pickled chillies, rocket	£15
Salami Napoli, fennel, capers	£15
Roast squash, Portobello mushroom, thyme, taleggio	£14

DESSERT

Almond frangipane, autumn raspberries, crème fraiche	£8
Hay semifreddo, blackberries, tonka bean biscuit	£7
Baron Bigod, pear chutney, rye and caraway crackers	£9
Selection of ice cream	£5