



ST MAWES HOTEL
CORNWALL



SUNDAY LUNCH

SMALL PLATES

Buffalo mozzarella, fresh borlotti beans, cavolo nero, walnut salsa	£8
Crown prince squash, sage and chestnut soup	£6
Whipped cods roe, dressed cucumbers, sourdough	£7
Smoked pork hock, pickled summer vegetables, watercress	£9

MAIN COURSE

Our Sunday roasts are served with duck fat roast potatoes, crispy Yorkshire pudding, roasting jus and chefs selection of vegetables.

Phillip warrens dry aged rump of beef, served rare, fresh horseradish	£18
Roast pork shoulder with red russet apples	£15
Today's market fish, braised celeriac, purple sprouting broccoli, olive salsa	£20
Roast celeriac steak, pearl barley, dressed Autumn greens, olive salsa	£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

Please advise the team of any allergy or dietary requirements

