

# St Kew Inn

## Appetisers £5.5

Sourdough  
whipped butter

Mixed olives

Charred Local padron  
peppers  
sea salt, olive oil

Whipped cods roe  
cucumber, dill, crisps

Butterbean hummus  
charred pepper salsa

Braised beef & cheddar fritter  
gherkin ketchup

Marinated anchovies  
olive oil, chives

## Starters

Monkfish scampi, curry mayonnaise, lime	£13
Cornish crab salad, local tomato, fennel, orange, olives, dill	£14.5
Heritage beetroot salad, goats curd, pickled walnut, wild flower honey	£13
Grilled Cornish scallops, garlic & herb butter, lemon	£14.5
House smoked salmon, horseradish, cucumber, fennel soda bread	£13
Duck liver parfait, shallot marmalade, warm brioche	£14

## Main Course

Smoked Westcountry sirloin, grill garnish, triple cooked chips, peppercorn sauce	£36
St Kew cheeseburger, house burger relish, confit onions, fries	£19
Rare breed pork belly, braised white beans, salsa verde	£24
Wild mushroom & truffle ragu, rigatoni, crispy sage, parmesan	£20
Whole roasted plaice, samphire & tomato butter sauce, new potatoes	£28
Westcountry mussels, clotted cream, cider, garden herbs, sourdough	£18
Beer battered haddock, triple cooked chips, crushed peas, tartare sauce	£22

## Sides £6

Steamed greens, salsa verde  
New potatoes, lemon & Café de Paris butter  
Isle of Wight tomato, mozzarella, basil & pine nut salad  
Triple cooked chips  
Skin on fries

## Desserts

Warm chocolate & Guinness cake, cream cheese ice cream & malt	£8.5
St Kew tiramisu, Twin Fin coffee liquor	£8.5
Affogato: vanilla ice cream, double espresso, shot of Amaretto	£10.5
Cornish yoghurt panna cotta, spiced poached plums & ginger shortbread	£8.5
Poached pineapple, coconut ice cream, lime (vg)	£8
Gerrys's ice cream & sorbet (3 scoops)	£6.5
Cornish cheeses, St Kew chutney, house crackers	£14

Pedro Ximénez 100ml "paired with are tiramisu"	£9.5
Otima, 10yr Tawny Port 70ml "try this with our Cornish cheese selection"	£7
Muscat, Rutherglen 100ml "great pairing alongside are chocolate & Guinness cake"	£9