

St Kew Inn

Appetisers £5.5

Da Bara breads GL DA
whipped salted butter

Marinated olives
lemon, garlic

Hummus GL
rose harissa, flat bread

Pigs in blankets GL
maple & grain mustard glaze

Starters

Crispy squid, pineapple, chilli & lime dipping sauce <small>GL</small>	£12.5
Selection of Cornish salami, black garlic, pickles, charred sourdough <small>GL DA</small>	£12
Heritage beetroot salad, blue cheese, pear, pumpkin seeds, wildflower honey <small>DA</small>	£12
Smoked mackerel pate, apple jelly, dill pickled cucumber, toasted rye bread <small>GL DA</small>	£12
Seasonal soup with warm brioche <small>GL DA</small>	£10.5
Buttermilk pheasant, pickles, chipotle mayonnaise <small>GL DA</small>	£12.5

Main Course

Philip Warren sirloin, stuffed mushroom, tomato, onion rings, chips, peppercorn <small>GL DA</small>	£34
St Kew burger, smoked cheese, smoked sirloin, burger sauce, salad, fries <small>GL DA</small>	£19
Cornish mussels, St Kew ale, savoy cabbage, bacon, Da bara sourdough <small>GL DA</small>	£18
Crown prince squash tagine, spiced couscous, Turkish salad, flatbread, tahini <small>GL</small>	£18
Roasted monkfish, shitake mushrooms, fried new potatoes, chicken butter sauce <small>DA</small>	£29
Smoked Cornish chicken, polenta, charred spring onions, chorizo & corn salsa <small>GL DA</small>	£26
Beer battered haddock, triple cooked chips, crushed peas, house tartare sauce	£22
Spiced warm beef salad, stir fry vegetables, pickles, crispy noodles, sesame <small>GL</small>	£22

Westcountry Tomahawk (for two to share), onion rings, stuffed mushroom, tomato, triple cooked chips, peppercorn sauce GL DA £75

Sides £6

Triple cooked chips	Skin on fries
New potatoes, herb butter <small>DA</small>	Seasonal greens, confit garlic, lemon
House salad	Brussel sprouts, cranberries, chesnuts <small>DA</small>

Desserts

Warm Sticky toffee pudding, Cornish clotted cream and rum toffee sauce <small>GL DA</small>	£8.5
St Kew tiramisu, Twin Fin coffee liquor <small>GL DA</small>	£8.5
Cornish yoghurt panna cotta, spiced poached pear, shortbread <small>GL DA</small>	£8.5
Poached pineapple, coconut ice cream, lime (vg)	£8
Gerrys's ice cream & sorbet (3 scoops)	£6.5
Cornish cheeses, apple jelly, house crackers <small>GL DA</small>	£12

Pedro Ximénez 100ml "paired with our tiramisu"	£9.5
Otima, 10yr Tawny Port 70ml "try this with our Cornish cheese selection"	£7
Muscat, Rutherglen 100ml "great pairing alongside our sticky toffee pudding"	£9

St Kew Inn, Church town, St Kew, Bodmin, Cornwall PL30 3HB Telephone 01208 841259

PLEASE SPEAK TO ONE OF OUR TEAM FOR ALLERGEN ADVICE, MANY OF OUR DISHES CAN BE ADAPTED

DA-DAIRY GL-GLUTEN