

St Kew Inn

Da Bara bread, whipped butter, smoked salt DA GL £6 Marinated olives, rosemary & garlic £5

Honey mustard glazed pigs in blankets GL £8

TO START

Seasonal soup, warm bread <small>DA</small>	£10.5
Crispy buttermilk pheasant, miso mayonnaise, carrot & cucumber kimchi <small>GL</small>	£12
Whipped goats curd, carrots, crispy chickpea, black garlic & apricot harissa <small>DA</small>	£11
Smoked duck scrumpet, red cabbage ketchup, hazelnut, salami <small>GL NUTS</small>	£14
Beetroot cured salmon, smoked almonds, horseradish yogurt, beetroot, chicory <small>NUTS DA</small>	£14
Crispy haddock, tartar sauce, pickled cucumber & fennel <small>DA</small>	£11
Smoked mackerel pate, seaweed, kohlrabi, cucumber, fennel bread <small>GL DA</small>	£14

MAIN COURSE

Philip Warren smoked sirloin and slow cooked brisket	£26
Philip Warren roast pork belly	£24
Walnut & mushroom nut loaf	£21

Served with Yorkshire puddings, garlic & thyme roasted potatoes, local greens, carrot & swede

Red cabbage, cauliflower cheese DA

Baked hake, new potatoes, baby gem, tartar sauce <small>DA</small>	£29
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DESSERTS

Bakewell tart, vanilla ice-cream <small>DA</small>	£9
St Kew tiramisu, Twin Fin coffee liquor <small>DA GL</small>	£9
A selection of Cornish Ice-cream & sorbets (3 scoops) <small>DA</small>	£7.5
Sticky toffee pudding, rum toffee sauce, ginger crumb, Cornish clotted cream <small>GL DA</small>	£9
Mulled apple & pear brûlée, amaretti biscuit <small>DA NUTS</small>	£9
Cornish blue moon, port poached pear, rosemary & sea salt pecans, apple chutney <small>GL DA NUTS</small>	£12

Pedro Ximénez 100ml paired with our Bakewell tart	£9.5
Niepoort, LBV 2016 port 70ml try this with cheese	£8
Muscat, Rutherglen 100ml great pairing alongside our sticky toffee pudding	£9