

# St Kew Inn

## Nibbles...

Sourdough, whipped butter £6.5      Nocellara olives £4      Pork puffs, apple sauce £4

## Starters...

Prawn scampi, curry mayonnaise, lime £12  
Cold smoked salmon, house fennel soda bread, horseradish, cucumber £14  
Mora farm beetroot salad, goats curd, pickled walnut, mustard leaf £13  
Cornish crab, local tomatoes, olive, orange, fennel £14.5  
Crispy squid, house sweet chilli sauce, lemon £10.5  
Peppered native beef carpaccio, gorgonzola, croutons, rocket £14

## Main Course...

Cornish pork loin, fennel & butterbean cassoulet, salsa verde £26  
St Kew cheeseburger, house burger sauce, short rib, fries £19  
Spiced lentil dahl, onion bhaji, natural yoghurt, onion & cucumber salad £26  
Late summer tomato risotto, pinenuts, aged balsamic, basil £22  
Fish & shellfish pie, creamed potato, steamed local greens £26  
Pan fried local silver mullet, new potatoes, samphire, bouillabaisse sauce £24  
Beer battered haddock, hand cut chips, crushed peas, tartare sauce £22

## Sides... £6

Steamed local greens  
Café de Paris buttered new potatoes  
Isle of Wight tomato, mozzarella, basil & pinenut salad  
Hand cut chips  
Seaweed salted fries

## Desserts...

Sticky toffee pudding, toffee sauce, ginger crumb, clotted cream £8.5  
Chocolate brownie, chocolate mousse, Cornish strawberries, pistachio £8.5  
Mango & passionfruit cheesecake, mango sorbet £8.5  
Poached pineapple, coconut ice cream, lime (vg) £8  
Gerrys's ice cream & sorbet (3 scoops) £5  
Cornish cheeses, St Kew chutney, house crackers £14

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