

— COOKING ON OPEN FIRE —

St Kew Inn

We would like to welcome you back to the Inn, again!
It's great to be pulling pints & lighting fires for the second time around

Starters

Da Bara sourdough, smoked cods roe dip	£4.00
St Kew marinated nocellara olives, balsamic onion	£4.00
Ember baked beetroot, whipped goats curd, wild chervil, burnt orange	£8.00
Smoked salmon pastrami, sourdough and pickle	£9.00
Black and blue onglet, parmesan, pickled jalapenos, watercress	£8.00

<i>Porthilly Oysters</i> - raw with cavolo oil and fermented chilli	£4.00 each or 6 for £22.00
- raw with crisp apple and mulled cider vinegar	
- ember baked with nduja	

Mains

Cull Yaw ragu, lamb fat pagritta smoked old Winchester	£21.00
12oz 60 day dry aged sirloin, beef fat shallots, smoked Portobello, fries	£26.00
Ember roasted monk tail, smoked brown buttered shrimp, greens, new pots	£22.00
Beer battered haddock, hand cut chips, crushed peas, jalapeno tartar	£15.00
Porthilly mussels, brown butter, sea greens, fries, sourdough	£18.00
St Kew cheese burger, beef fat shallots, chipotle mayonnaise, pickles and fries	£15.00
Ember roasted hake, charred leeks, creamed greens, smoked mussels	£23.00
Honey glazed baked swede, tossed lentils, charred onion, black garlic mayonnaise	£16.00

Puddings

Sticky toffee pudding, clotted cream	£7.50
Vanilla panna cotta, charred pink lady, maple seeds	£7.50
Sea buckthorn tart, burnt meringue	£7.50
Local ice cream and sorbet (3 scoops)	£4.50
Smoked Cornish brie, our crackers, St Kew chutney	£7.50

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