

— COOKING ON OPEN FIRE —

St Kew Inn

Nibbles

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| Blistered Padron peppers, cider vinegar, crispy shallots | £5.00 |
| Local breads, wild garlic butter | £4.00 |
| Porthilly oysters - Beef fat and seaweed Rockefeller | £3.50 each or 6 for £18.00 |
| - Wild garlic and pinenuts | |

Starters

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| Burnt leek soup, sourdough | £6.50 |
| St. Kew baked ricotta, smoked mushrooms, wild garlic | £7.50 |
| Ember baked beetroot tart tatin, whipped goats curd, wild chervil | £8.00 |
| Ham hock, sea leak terrine, toffee apple sauce, Coombeshead sourdough | £7.50 |
| Cured mackerel, burnt Padstow leeks, hazelnuts | £8.00 |
| Charred sardines, creole sauce, crispy shallots | £9.00 |
| Octopus, bone marrow, nduja, ember baked beets, oxeye daisy | £9.00 |

Mains

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| Beer battered haddock, chips, crushed peas, tartar sauce | £14.50 |
| Porthilly mussels, sea radish mariniere, fries | £16.00 |
| Whole plaice, brown shrimp butter, herby potatoes | £20.00 |
| Bacon loin, charred pineapple, buttered eggs, hand cut chips | £15.00 |
| Smoked cauliflower, harissa greens, pomegranate, spicy nuts | £13.00 |

From The Grill - cooked over hot oak, ash, beech and birch coals

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| Hazelnut glazed butternut, cavolo nero, kalletts, smoked tomatoes | £14.00 |
| 30 day aged sirloin steak, smoked mushroom, roasted shallots, chips | £22.00 |
| 20oz Moorland rump (to share), charred January cabbage, shallots, chips | £45.00 |
| (Peppercorn sauce, Chimichurri sauce, Crumbled blue cheese) | £2.50 |

Side Orders

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| Cornish mids ~ Beef fat mixed greens ~ Charred broccoli | |
| January king cabbage ~ Chips ~ Fries | £3.50 |

If you have any allergies or intolerances please let us know before ordering

St Kew Inn, Church town, St Kew, Bodmin, Cornwall PL30 3TB
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