

Mike, Sarah & the team would like to welcome you to the Inn.
As you can see, things have changed slightly to keep us all safe but this will not dampen your St Kew experience.

It's great to be pulling pints & lighting fires once more......

Starters

Smoked Ham Hock, piccalilli, burnt onions, wild herbs	£7.50
Ember baked Beetroot, orange, wild fennel & goats curd	£7.50
Fish Charcuterie, monk coppa, smoked salmon pastrami, sour dough & pickle	£9.00

Porthilly Oysters - Crispy butter milk both with cavolo oil & fermented chilli
- Straight up £3.50 each or 6 for £20.00

Mains

30 day dry aged Native Steak, beef fat onions, new season tomatoes & fries	£25.00
Port Issac day boat fish, seaweed & burnt lemon sauce, ember baked greens	
& Padstow earlies	£22.00
Beer battered Haddock, hand cut chips, crushed peas & jalapeno tartar	£14.50
Porthilly mussels, brown butter sauce, sea herbs & fries	£18.00
St Kew double cheese burger, beef fat onions, hot mustard, mayo & fries	£15.00
Whole smoked Aubergine, Hummus, spiced nuts, pomegranate	
& ember baked greens	£15.00

Puddings £7.00

Vanilla panna cotta, local strawberries & white chocolate Bitter Lemon Tart & charred coconut meringue Chocolate brownie torte & Smoked caramel Local cheese, our crackers & pickle