

The Launch of Reef Knot: A New Culinary Journey Unveiled at The Idle Rocks, Cornwall

Celebrating the freshest of Cornish ingredients, Reef Knot at The Idle Rocks is unveiled as the hotel's latest dining concept helmed by the acclaimed Executive Head Chef Stuart Shaw



High-res images of Reef Knot are found [here](#). Imagery of The Idle Rocks can be found [here](#).

(25th March 2024) The Idle Rocks in St Mawes, Cornwall is delighted to announce the highly anticipated relaunch of the hotel's respected restaurant, [Reef Knot](#). Showcasing the freshest of local ingredients and daily caught fish the seaside restaurant, which overlooks St Mawes' harbour, will now be led by the culinary prowess of acclaimed Executive Head Chef Stuart Shaw.

Following its recent refurbishment, The Idle Rocks invites guests to enjoy its brand-new, innovative restaurant concept. Reef Knot at The Idle Rocks will feature a curated menu of daily caught fish; local, seasonal produce and home-grown vegetables combined with an award-winning wine list; as well as an enticing cocktail menu.

Originally hailing from Kent, Chef Stuart Shaw's culinary journey began at a young age, inspired by his Chef father who introduced him to the world of gastronomy by taking him to Michelin-starred restaurants to appreciate fine cuisine. Stuart began his career and honed his skills in kitchens and esteemed establishments in London such as the iconic Savoy Grill, under the mentorship of Chef Marcus Wareing. Following his time in the city, Stuart then ventured into the heart of countryside gastronomy and immersed himself in the art of foraging and sourcing local produce at the Michelin-starred Northcote Manor. This was then followed by time spent at Le Manoir aux Quat'Saisons with Raymond Blanc and a distinguished seven-year stint as Head Chef at the Manor House in Castle Combe.

Chef Stuart is now thrilled to be embarking on a new chapter as the culinary visionary behind Reef Knot, the jewel nestled within St Mawes' The Idle Rocks. With a strong commitment to showcasing the finest local ingredients and an unwavering dedication to culinary excellence, Stuart is set to present an exhilarating menu that will help guests celebrate the rich bounty of Cornwall's land and sea - with a strong focus on sustainable seafood throughout the menu. Guests can anticipate the freshest catches, sourced

sustainably from the restaurant's dedicated Fisherman, landing daily at the quay of St Mawes and delivering fresh to the kitchen, alongside the finest local seasonal produce.

The menu, which has been carefully crafted over the last months by Stuart Shaw and his team, is set to feature delights such as: **St Mawes Flame Grilled Mackerel with celeriac remoulade, dashi gel and almond parmesan crumb**; the **Pan Fried Fillet of Wild Halibut with hazelnut crushed Jerusalem artichokes, green apple and lobster emulsion**; and a **Slow Cooked Creedy Carver Duck Egg with truffled celeriac velouté, bacon crumb and artichoke crisps**. Guests will also be able to enjoy the likes of **Pan Fried Fillet of Black Cornish Bream accompanied by green Thai infused St Austell mussel braisage** and **Crispy coconut prawns** or savour the **Duo of Phillip Warren Beef with truffle mashed potato and red wine jus**.

This gastronomic voyage will then be capped off with tantalising desserts like the **Valrhona Warm Dark Chocolate Mousse paired with blood orange sorbet and dead man's fingers rum caramel**. To accompany the experience an array of meticulously crafted petits fours and an extensive selection of curated local and foreign wines, as well as handcrafted cocktails inspired by the coastal splendour of Cornwall, will be on offer to accompany the menu's delights.

The Idle Rocks is also reintroducing the restaurant's beloved monthly [Supper Club](#) with the next event slated for Thursday, 18th April. The monthly events offer guests the opportunity to enjoy a delicious three-course menu, experience some of their latest creations, connect with like-minded individuals and engage with the kitchen team responsible for the wonderful seasonal dishes.

Executive Head Chef, Stuart Shaw comments: "I have always regarded The Idle Rocks' seaside restaurant as a culinary gem, and I'm truly thrilled to be part of this exceptional team. I'm excited to capture the essence of our seaside surroundings, infusing dishes with vibrant local flavours and fresh seasonal ingredients to create unforgettable dining experiences."

David Richards, Owner of The Idle Rocks, says: "Reef Knot is undoubtedly in the most capable hands. Chef Stuart's menu and philosophy perfectly align with The Idle Rocks vision as a whole, providing an elegant yet relaxed take on quality hospitality and dining. Our shared commitment to working with local suppliers, and embracing seasonal ingredients will ensure an extraordinary guest experience. We look forward to welcoming guests to Reef Knot at The Idle Rocks."

Perched perfectly on the rocks in St Mawes on the picturesque South Coast of Cornwall, The Idle Rocks, a Relais & Châteaux hotel, is a home away from home. A boutique haven, alongside Reef Knot, the hotel features 19 individually designed suites and beautiful lounge spaces for guests to relax in, promising seaside tranquillity in the utmost comfort and luxury. Owner Karen Richards has lovingly designed each hotel room with a sensitive design ethos where coastal chic undoubtedly meets unrivalled elegance and luxury inspired by their surroundings. The Idle Rocks reflects a warm and inviting home-away-from-home alongside traditional Cornish hospitality.

HOW: For further information on Reef Knot as well as menus and bookings, please visit <https://idlerocks.com/menus/>. Room rates at The Idle Rocks start from £340 and or for more information, please visit <https://idlerocks.com/>.

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About The Idle Rocks

Perched on the rocks in the heart of St Mawes on the beautiful Roseland Peninsula in South Cornwall, The Idle Rocks is a 19-bedroom Relais & Châteaux hotel that invites guests for a home away from home. Owned by David and Karen Richards, The Idle Rocks showcases understated elegance and coastal chic in the utmost comfort and luxury. Home to a brand-new restaurant concept, Reef Knot at The Idle Rocks, guests will indulge in the freshest of seasonal dishes lovingly created from locally sourced ingredients and daily-caught fish alongside an award-winning wine list whilst overlooking the crystal blue waters of the Fal Estuary. Reflecting pure Cornish style and cosmopolitan elegance, The Idle Rocks is a boutique haven for guests to retreat to throughout the year. For more information, please visit <https://idlerocks.com/>.

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