



And nevertheless, or maybe for this very reason, eating out in St Ives is a **gourmet's delight**. But after culinary cornucopia even the most ardent of foodies like getting back to basics and enjoying some good old bread and cheese.

### Eating out in St Ives is expensive – there's just no denying it.

**Skinflint** thus recommends:

- Lower prices at or before certain times, so look out for **early-bird menus** and teatime or lunchtime specials (often advertised outside).
- Go out for **lunch instead of an evening meal** – the same dishes often much cheaper.
- BYO**: In some restaurants in St Ives, even though they're fully licensed, you can still bring your own bottle and pay the £1 to £2 corkage. Enquire at the restaurant beforehand!
- Cheap and cheerful: Most pubs offer very good **bar meals**, which above all come in generous portions.

## RESTAURANTS

*Interesting concept*

### The Seafood Café

**What?** Guests create their own menu here. Procedure: Select 1) Fish or meat, 2) Type of preparation, 3) Sauce (incl. strawberry & lime, peppers & mango, port & plum), 4) Type of potato (e.g. rocket & parmesan mash or early potatoes roasted in garlic and herbs).

**Why?** Because the concept is good and the fish couldn't be fresher.



Lunch (set dishes) 12–3pm, evening meal from 6pm.

**When?**

Do make a reservation!

Evenings: Fish and meat £9 to £17 including potatoes and sauce (vegetables extra).

**How much?**

45 Fore Street, Tel. 01736-794004, [www.seafoodcafe.co.uk](http://www.seafoodcafe.co.uk).

**Where?**

*A favourite haunt*

### Porthgidden Café

More than a favourite restaurant or café – it is one of the most beautiful places in St Ives. That's why many locals come here to read a book over a cup of coffee. Breakfast (e.g. scrambled eggs with smoked salmon for £5), wonderful snacks (highly recommended: cranberry & brie baguette with home-made chips and

**What?**

