

THE
St ENODOC
HOTEL

Snacks

Porthilly Oysters, Shallot Vinegar,
Lemon, Tabasco £4 each / £20 for 6

Sliced Country Loaf, Rapeseed Oil,
Minus 8 Vinegar £4

Nocerella Olives, Rosemary &
Lemon £4

Crispy Buffalo Cauliflower, Spring
Onion £4

Saffron Arancini, Truffle
Mayonnaise £5

Starters

Pork Belly, Wild Garlic, Goat's Curd, Mushroom, Pickled Onion £12

Burrata, Fig, Chicory, Toasted Seeds, Honey & Mustard Dressing £11

Wreckfish Cake, Gochujang Mayonnaise, Poached Egg £9

Mushroom & Feta Raviolo, Jerusalem Artichoke, Cashew, Truffle £11

Tomato Gazpacho, Crème Fraiche, Chives £9

Teriyaki Mackerel, Cucumber, Wasabi, Puffed Rice £11

Mains

Roast Sirloin of Beef, Traditional Trimmings £24

Nut Loaf, Vegan Gravy, Traditional Trimmings £20

Buttermilk Fried Chicken, Hot Sauce, Ranch, Fries £24

Gurnard, Nduja Butter, New Potatoes, Pickled Lemon £22

Vegan Burger, Smoked Gouda, Roast Onion, Fries £16

Roast Hake, Morgy Broth, Confit Fennel, Ajvar £24

Vegan Gnocchi, Hazelnuts, Haricot Beans, Gremolata, Tomato £18

Sides

Fries £4

Green Beans, Feta, Hazelnuts £4

New Potatoes, Mint, Salted Butter £4

Squash, Lentil & Coconut Yoghurt £5

Spring Cabbage, Garlic & Almonds £5

Pickled Vegetable Salad £5

Please adhere to all Government guidelines when dining with us. A discretionary service charge of 10% will be added to your bill.

For special dietary requirements or allergy information please speak to one of our team.

All our food is prepared fresh to order and can incur some waiting time.