

THE
S_t ENODOC
HOTEL

SAMPLE SET MENU – NOVEMBER 2023

Starters

Chicken Liver Parfait, Spiced Quince, Bitter Leaves, Toasted Brioche

Wreckfish Cake, Gochujang Mayonnaise, Poached Egg

Vegan Feta & Beetroot Salad, Apple, Bay Leaf

Mains

Whole Plaice, Beurre Noisette, Lemon & Caper

BBQ Hispi Cabbage, Feta, Crispy Onion

Made-Well Farm Double Patty Burger, Cheese, Roast Onion, Fries

Dessert

Affogato

2 Cheeses, Crackers, Chutney, Grapes

Blackberry Doughnuts, Blackberry Compote

Two Courses £27.50

Three Courses £35.00

A discretionary service charge of 10% will be added to your bill.
Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.
All our food is prepared fresh to order and can incur some waiting time.