

The Brasserie

THE
ST ENODOC
HOTEL

COCKTAILS

Aval Seaberry | £14
Enodoc Negroni | £14
Kir Cornwall | £18

SPARKLING

Wild Botanicals Nude | £5.50
Camel Valley Reserve Brut | £15
Trevibban Mill, Blanc de Blanc Brut | £14

SNACKS

Molasses Bread | £5
Butter, Vinegar, Oil

House Made Ricotta Crostini | £6
Wild Garlic Pesto, Cornish Rapeseed Oil

Nocellara Olives | £4
House Marinade

Coley Croquettes | £8
Gochujang, Confit Egg, Caviar

Buffalo Cauliflower (Vegan) | £5
Sriracha, Spring Onion

Baked Chorizo Sausage | £7
Tarragon Oil

Saffron Arancini | £6
Truffle Mayonnaise, Parmesan

Crispy Beef Fat Potato Pressing | £8
Jalapeno Mayonnaise

SMALL PLATES

VEGETABLES

Burrata | £12
Squash, Watercress

Wild Mushrooms | £14
Egg Yolk, Truffle, Herbs

Roast Beetroot | £12
Vegan Feta, Bitter Leaves, Blood Orange

FISH

Black Bream Crudo | £16
Crème fraîche, Tostada

Porthilly Oysters | 1/£4 6/£22
Ponzu & Apple/Shallot Vinegar & Lemon

3 Shell Baked Cornish Scallops | £16
Scallop Roe, Seaweed & Garlic

MEAT

Steak Tartare | £14
Thai Dressing, Nasturtium

Whipped Duck Livers | £13
Rhubarb, Burnt Onion, Brioche

Caeser Salad | £12
Smoked Chicken, Anchovy, Parmesan

VEGETABLES

Roast Vadouvan Spiced Cauliflower | £21
Hummus, Yoghurt

Hen of the Woods Burger | £18
Vegan Burger Sauce, Pickled Onions, Fries

Salt Baked Celeriac | £19
Miso Butter, Pickles, Pear, Vegan Cheese

MAINS

FISH

Butterflied Gurnard | £24
Singapore Sauce, Charred Green Onions

Whole Baked Mackerel | £22
Lemon, Capers, Brown Butter, Potatoes

¼ Cornish Blue Lobster | £34
Seaweed & Garlic Butter, Fries, Sea Vegetables

MEAT

St Enodoc Beef Burger | £18
House Burger Sauce, Cheese, Fries

200g Sirloin Steak | £35
Fries, Mushroom, Bordelaise, Marrow

300g Pork Chop | £27
Fries, Burnt Apple, Sage

PASTA, RICE, SALAD

TAGLIATELLE

Cornish Crab | £24
Gremolata, Samphire

Slow Cooked Beef Shin | £21
Alla Romana

Caponata | £18
Vegan Nduja, Pangratata

RISOTTO

Brown Crab | £21
Chilli, Parmesan, Lemon

Braised Pork Cheek | £22
Garden Herbs, Braising Juices

Saffron & Herbs | £22
Blackened Courgette, Lemon

SALAD

Cobb Salad | £14
Egg, Feta, Beetroot

Mediterranean Chickpea Salad | £14
Cornish Rapeseed Oil

'Green Bean' Salad | £14
Pomegranate, Hazelnut

SIDES

Triple Cooked Chips | £6
Skinny Fries | £5
Simple Green Salad | £5
Tenderstem Broccoli | £5
Roast Carrots | £5

DESSERTS

Vanilla Panna Cotta, Prune, Armagnac | £11
Mandarin Sorbet, Marigold Spiced Ice Cream | £12
Warm Chocolate Brownie, Malt Ice Cream | £12
Frangipane & Plum Tart, Crème Fraiche | £12
3 Cornish Cheese, Crackers, Garnish | £15

All prices include VAT. 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. | Food is all prepared fresh to order and can incur some waiting time.

Where possible we source meat from Made Well, our family farm in Hatherleigh, Devon. Our vegetables come from our very own polytunnel in Wadebridge.

