

THE  
**St ENODOC**  
HOTEL

## Sunday Lunch Menu

### Snacks

Sourdough, Rapeseed Oil, Minus 8 Vinegar £5

Crispy Buffalo Cauliflower £5

Nocellara Olives, House Marinade £4

Saffron Arancini, Truffle Mayonnaise £6

House Made Ricotta Crostini, wild garlic pesto £6

Baked Chorizo Sausage £7

Porthilly Oysters, Pickled Shallots, Tabasco £5

each/ £26 for 6

### Starters

Duck Liver Parfait, Rhubarb, Burnt Onion, Toasted Brioche

Burrata, Squash, Watercress

Gilthead Bream Crudo, Cream Fraiche, Tostada

Salad of Beetroot, Bitter Leaves, Blood Orange & Vegan Feta

### Mains

Roast Striploin of Made-Well Farm Beef

Salt Baked Celeriac, Pickles, Bramley Apple

Roast Loin Pork, Confit Jowl, Bramley Apple

Grilled Gurnard, Beurre Noisette, Lemon & Caper

*Served with Yorkshire Puddings, Roast Potatoes, and a Selection of Seasonal Vegetables for the Table to Share*

Additional Gravy - £3 Per Jug / Additional Trimmings - £4 Per Item

### Desserts

Affogato

Vanilla Panna Cotta, Prunes, Armagnac

Warm Chocolate Brownie, Malt Ice Cream

2 Cheeses, Crackers, Chutney, Grapes

**2 Courses for £ 37.00**

**3 Courses for £45.00**

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.