

THE
St ENODOC
HOTEL

Father's Day Menu

Snacks

Sourdough, Rapeseed Oil, Minus 8 Vinegar £5
Crispy Buffalo Cauliflower £5
Olives, House Marinade £4

Saffron Arancini, Truffle Mayonnaise £6
House-made Hummus, 'Chilli Crack', Music
Bread £6
Porthilly Oysters, Shallot Vinegar, Lemon 1/£4 |
6/£22

Starters

Steak Tartare, Thai Dressing, Nasturtium
Grilled Asparagus, Poached St Ewe Egg, Paprika, Tarragon
Steamed Duck Bao Dumpling, Cucumber, Lime
Piri Piri Mackerel, Radish, Yoghurt
Chilled Tomato Gazpacho, Crème Fraiche, Croutons, Chives

Mains

Slow Cooked Made-Well Farm Leg of Mutton, Mint
Sirloin of Beef, Horseradish
Salt Baked Celeriac, Miso Butter, Pickles, Apple
Baked Hake, Lemon, Capers, Brown Butter, Sea Vegetables
Roast Sirloin, Crushed Root Vegetables (£10pp Supplement)

All 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 Pannacotta, Strawberries, Elderflower
Chocolate Mousse, Hazelnut, Malt
2 Cornish Cheeses, Crackers, Garnish

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