

T H E  
**St ENODOC**  
H O T E L

**Thursday 15<sup>th</sup> August ~ BBQ Menu**

**Small Plates**

**(Choice of 2 per person)**

Chilled Tomato Gazpacho, Crème Fraiche, Chives, Croutons  
Burrata, Watermelon, Pomegranate, Basil  
Steak Tartare, Thai Dressing, Nasturtium  
Porthilly Oysters (Ponzu & Apple, Shallots Vinegar, Lemon)  
Piri-Piri Mackerel, Radish, Yoghurt  
Bresaola Tonnato, Anchovy, Green Bean, Watercress

**Main Course**

**(Choice of 1 per person)**

Miso Glazed Aubergine, Spring Onions, Sesame Seed  
Argentinian Red Prawns, Garlic, Parsley  
Cornish Scallops, Seaweed, Sea Vegetables  
Pork Chop, Alla Romana  
Skewered Chicken Thighs, Mint BBQ Sauce  
Grilled Courgettes, Caper & Parsley Dressing

**To Share for 4 People**

1kg+ Côte De Boeuf, Jus, Alla Romana  
1kg+ Whole John Dory, Thai Yellow Curry, Crab

**All main courses are served with:**

Lebanese Couscous Salad, Panzanella, Caesar Salad, Green Leaf Salad, 3 Bean Salad & Warm New Potatoes. Bread, Oil, Vinegar, Toasted Seeds, Condiments.

**Desserts**

**(Choice of 1 per person)**

Raspberry Eton Mess, Mint  
Vanilla Panna Cotta, Strawberries, Elderflower  
Chocolate Mousse, Malt, Hazelnut  
3 Cornish Cheeses, Crackers, Celery, Grapes

**£50.00 per person**

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.