

The Brasserie

THE
St ENODOC
HOTEL

SNACKS

Molasses Bread | £5
Butter, Vinegar, Oil

Buffalo Cauliflower (VC) | £5
Sriracha, Spring Onions

Hummus | £8
'Chilli Crack', Music Bread

Baked Chorizo Sausages | £7
Tarragon, Crispy Onions

Nocellara Olives | £4
House Marinade

Saffron Arancini | £6
Truffle Mayonnaise, Parmesan

Crab Claws | £14
Garlic Aioli, Lemon

BBQ'd Lamb Belly | £9
Yoghurt, Chilli Salsa

SMALL PLATES

VEGETABLES

Burrata | £12
Watermelon, Pomegranate, Basil

Chilled Tomato Gazpacho | £11
Crème Fraîche, Croutons, Chives

Grilled Asparagus | £14
Poached St Ewe Egg, Paprika, Tarragon

FISH

Piri Piri Mackerel | £14
Radish, Yoghurt

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

3 Shell Baked Cornish Scallops | £17
Scallop Roe, Seaweed & Garlic

MEAT

Steak Tartare | £14
Thai Dressing, Nasturtium

Steam Duck Bao | £14
Cucumber, Lime

Bresaola Tonnato | £14
Anchovy, Green Beans, Watercress

VEGETABLES

Fried Aubergine | £21
Hummus, Yoghurt

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

Salt Baked Celeriac | £23
Miso Butter, Pickles, Apple

MAINS

FISH

BBQ Hake | £29
Coconut Crab Curry, Brassica

Lemon Sole | £36
Sauce Jacqueline, Brown Shrimps, Parsley

½ Cornish Blue Lobster | £37
Seaweed & Garlic Butter, Fries, Salad

MEAT

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

Smoked Chinese Style Beef Short Rib | £28
BBQ Sauce, Green Onions

Roast Lamb Rump | £32
Peas, Broad Beans, Mint

PASTA, SALAD & SIDES

REGINETTE

Cornish Crab | £26
Sea Vegetables, Gremolata

Confit Chicken Thigh | £23
Tomato, Mascarpone, Pine Nut, Basil

Caponata | £18
Vegan Nduja, Pangratata

SALAD

Cobb Salad | £16
Egg, Feta, Beetroot, Bacon

Mediterranean Chickpea Salad | £16
Cornish Rapeseed Oil

'Green Bean' Salad | £14
Pomegranate, Hazelnut

SIDES

Triple Cooked Chips | £7

Skinny Fries | £6

Simple Green Salad | £5

Tenderstem Broccoli | £6

Roast Carrots | £6

DESSERTS

Vanilla Panna Cotta, Strawberries, Elderflower | £10

Chocolate Mousse, Hazelnut, Malt | £10

Peach Melba | £12

Citrus Cheesecake, Sorrel, Meadowsweet gel | £12

3 Cornish Cheese, Crackers, Garnish | £16

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 polytunnel in Wadebridge.

