

The Brasserie

THE
ST ENODOC
HOTEL

SNACKS

Molasses Bread £6 <i>Butter, Vinegar, Oil</i>	Buffalo Cauliflower (VG) £6 <i>Sriracha, Spring Onions</i>	Hummus £7 <i>Marinated Chickpea, Crostini</i>	Baked Chorizo Sausages £6 <i>Tarragon, Crispy Onions</i>
Green Queen Olives £5 <i>House Marinade</i>	Saffron Arancini £7 <i>Truffle Mayonnaise, Parmesan</i>	White Crab Vol-Au-Vents £14 <i>Lemon, Garlic</i>	BBQ' d Lamb Belly £8 <i>Yoghurt, Chilli Salsa</i>

SMALL PLATES

VEGETABLES

Burrata £12 <i>Truffle, Hazelnuts, Honey</i>
French Onion Soup £13 <i>Brioche Croûton, Gruyère</i>
Mushroom Parfait £14 <i>Milk Bread, Jerusalem Artichoke</i>

FISH

Hot Smoked Salmon £14 <i>Crème Fraîche, Apple, Dill</i>
Porthilly Oysters 1/£4 6/£22 <i>Ponzu & Apple/Shallot Vinegar & Lemon</i>
3 Shell Baked Cornish Scallops £17 <i>Scallop Roe, Seaweed & Garlic</i>

MEAT

Pâté En Croûte £14 <i>Fig Relish, Pickles</i>
Steam Duck Bao £15 <i>Cucumber, Radish</i>
Slow Cooked Pork Belly £16 <i>Crackling, Bagna Càuda, Jus</i>

VEGETABLES

Fried Aubergine £18 <i>Hummus, Yoghurt</i>
Hen of the Woods Burger £18 <i>Vegan Burger Sauce, Pickled Onions, Fries</i>
Beetroot & Carrots £20 <i>Savoury Granola, Whipped Vegan Cheese</i>

MAINS

FISH

BBQ Hake £30 <i>Coconut Crab Curry, Brassica</i>
Tranche of Cornish Brill £40 <i>Morgy Broth, Rouille, Brown Shrimp</i>
½ Cornish Blue Lobster £45 <i>Seaweed & Garlic Butter, Fries, Salad</i>

MEAT

St Enodoc Beef Burger £18 <i>House Burger Sauce, Cheese, Fries</i>
Smoked Chinese Style Beef Short Rib £28 <i>BBQ Sauce, Green Onions</i>
Buttermilk Chicken Schnitzel £27 <i>Tomato Passata, Yoghurt</i>

PASTA, SALAD & SIDES

RIGATONI

Cornish Crab £26 <i>Sea Vegetables, Gremolata</i>
Venison Ragu £22 <i>Juniper Breadcrumbs, Parmesan</i>
Basil Pesto £19 <i>Truffle, Pine-nuts</i>

SALAD

Cobb Salad £16 <i>Egg, Feta, Beetroot, Bacon</i>
Waldorf Salad £16 <i>Endive, Walnuts, Celery</i>
Hot Smoked Salmon Caesar £20 <i>Parmesan, Anchovy, Croûton</i>

SIDES

Triple Cooked Chips £7
Skinny Fries £6
Simple Green Salad £5
Tenderstem Broccoli £6
Caesar Salad £6
New Potatoes £6

DESSERTS

Vanilla Panna Cotta, Amarena Cherries, Sorrel £11
Chocolate Mousse, Hazelnut, Malt £12
Îles Flottantes, Almonds, Amaretto £12
Sticky Toffee Pudding, Crème Pâtissière, Vanilla Ice Cream £13
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. Not all ingredients are listed.

