

The Brasserie

THE
St ENODOC
HOTEL

SNACKS

Parker House Pretzel (v) £6 Butter, Balsamic, Oil	Buffalo Cauliflower (v) £6 Sriracha, Spring onions	Treacle Cured Trout £7 Creme fraiche, Fennel	Crisp Porthilly Oyster £5.50 Apple, Fennel, Salami Milano
Green Queen Olives (v) £5 House Marinade	BBQ Lamb Belly £8 Jalepeno Salsa	BBQ Porthilly Oyster £4 Chilli, Ponzu	

SMALL PLATES

Minestrone Soup (v) Macaroni, Celery, Herbs £12	Coley Fishcake Gochujang mayonnaise, Poached St Ewe Egg £14	Whipped Chicken Livers Brioche, Rhubarb, Onion £15
Mushroom Parfait (v) Crostoni, Jerusalem artichoke £14	Shell Baked Cornish Scallops Scallop Roe, Seaweed & Garlic £21	

LARGE PLATES

Plant Based Burger (v) House Burger Sauce, Pickled Onions, Fries £20	BBQ Gurnard Singapore Sauce, Green Onion £34	Beetroot and Carrots Savoury Granola, Barrel Aged Feta £19
Whole Lemon Sole Sauce Jacqueline, Brown shrimps £40	St Enodoc Beef Burger House Burger Sauce, Cheese, Fries £19	Buttermilk Chicken Schnitzel Tomato Passata, Yoghurt, Curly Endive £24
Cornish Crab Rigatoni Sea Vegetables, Gremolata £30	Lamb Ragu Rigatoni Rosemary, Olive, Parmesan £24	

SALAD

Cobb Salad (v) Egg, Feta, Beetroot, Bacon £16
Chickpea Salad (v) Roasted vegetables, Ranch dressing £16
Hot Smoked Mackerel Caesar Parmesan, Anchovy, Croutons £22

SIDES

Triple Cooked Chips £7
Skinny Fries £6
Simple Green Salad £5
Tenderstem Broccoli £8
Caesar Salad £6
New Potatoes £6

DESSERTS

Vanilla Panna Cotta Prunes, Armagnac £15	Affogato Oat crumble, Caramel £11
Earl Grey Custard Doughnuts Rhubarb £13	Chocolate Mousse Hazelnut, Malt £14

Westcountry Cheese, and Crackers
| £17

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WHITE

- Verdejo, Valdecaz, Spain
125ml £5.5 | Bottle £28
- Viognier, Domaine de Mont Auriol, France
125ml £6 | Bottle £30
- Pinot Grigio, Bellefiore, Italy
125ml £6.5 | Bottle £32
- Sauvignon Blanc, Mara, New Zealand
125ml £10 | Bottle £50
- Picpoul de Pinet, Castelnau, France
Bottle £38
- Pinot Gris, Snapper Rock, New Zealand
Bottle £42
- Gavi Il Rocchin, Italy
Bottle £45
- Camel Valley Bacchus, Cornwall
Bottle £50
- Sancerre, Cherrier Freres, Loire Valley, France
Bottle £75

NO AND LOW

"G & T" | £7
served with a tonic of
your choice

NLL First Light
orange - cardamon - juniper

NLL Midnight Sun
elderflower - pine - berry

Pentire Adrift
citrus - sage - rock samphire

Pentire Coastal Spritz | £9
blood orange - rosemary - oakwood

NLL Agean Sky Spritz | £9
mandarin - kumquat - blood orange

Nojito | £7
Lime - Mint - Soda

Enodoc Cocktail | £7
Orange - Elderflower - Cranberry

HOT DRINKS

Coffee | £4
Americano | Latte | Flat White |
Macchiato | Espresso | Mocha

Hot Chocolate | £4

Deluxe Hot Chocolate | £5

Tea | £4
English Breakfast | Earl Grey | Green
| Roobios | Lemon and Ginger |
Chamomile | Jasmine Pearls |
Peppermint

SPARKLING

- Prosecco, Cielo, Italy
125ml £7 | Bottle £35
- Camel Valley, Reserve Brut, Cornwall
125ml £18.5 | Bottle £75
- Champagne, Ayala, France
125ml £18 | Bottle £90
- Camel Valley, Sparkling Rose, Cornwall
Bottle £80
- Bollinger Special, Cuvee
Bottle £130

ROSE

- Grenache Rose, La Montalus, France
125ml £6 | Bottle £30
- Camel Valley, Pinot Noir Rose, Cornwall
125ml £12 | Bottle £55
- Amie X Organic, Provence, France 125ml
£12.5 | Bottle £60 | Magnum £120

SPIRITS

GIN

- Salcombe Gin | £6
Start Point | Rose Sainte Marie | Four Seas
- Tarquin's Cornish Gin | £5.7
Rhubarb and Raspberry | Blood Orange | Blackberry

VODKA

- Aval Dor | £6.5
- Grey Goose | £7
- WHISKEY**
- Jamesons | £5
- Famous Grouse | £5
- Glenfiddich 12yr | £6.5
- Woodford Reserve | £5.5

RUM

- Salcombe Island Street | £6
- Twin Fin | £7

BEER | CIDER

- Sharp's Offshore Pilsner | Pint - £5.95
- Sharp's Atlantic Pale Ale | Pint - £6.5
- Sharp's Cold River Cider | Pint - £5.95
- Bluntrock Kanpai Rice Lager | 440ml - £7
- Bluntrock How Low Can You Go | 440ml - £7
- Sharp's Doom Bar | 500ml - £6
- Sharp's Doom Bar 0% | 500ml - £5.5

RED

- Merlot, Pionero, Chile
125ml £6 | Bottle £30
- Primitivo, Prima Sole, Italy
125ml £7 | Bottle £35
- Pinot Noir, Columbette, France
125ml £8 | Bottle £40
- Rjoja, Crianza, Marques de Reinoza, Spain
125ml £9 | Bottle £45
- Malbec La Flo, Argentina
125ml £9 | Bottle £45
- Shiraz, Growers Touch, Australia
Bottle £40
- Montepulciano D'abruzzo, Italy
Bottle £45
- Truffle Hound, Unico Zelo, Australia
Bottle £60
- Barolo, Prunnoto, Italy
Bottle £150

COCKTAILS

- Margarita | £14**
Tequila - Triple Sec - Lime
- Negroni | £14**
Gin - Campari - Vermouth
- Espresso Martini | £14**
Espresso - Vodka - Coffee Liqueur
- Mojito | £14**
Rum - Lime - Mint - Soda
- Aperol Spritz | £14**
Prosecco - Aperol - Soda
- Old Fashioned | £14**
Bourbon - Bitters - Sugar
- Bloody Mary | £14**
Vodka - Tomato - Rosemary - Spice
- Kir Cornwall | £20**
Camel Valley Brut - Blackcurrant
- Champagne Cocktail | £20**
Champagne - Brandy - Sugar

SOFT DRINKS

- Diet Coke | 200ml - £4
- Coca Cola | 200ml - £4.5
- Appletiser | 200ml - £5
- Elderflower Presse | 300ml - £5.5
- Navas | 200ml - £4 premium -
slimline - garden ginger beer -
ginger ale - lemonade
- Fruit Juices | 200ml - £3
- Tomato - Cranberry - Orange -
Apple - Pineapple - Grapefruit

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