



THE
St ENODOC
HOTEL

FOR THE LOVE OF FOOD

WHITE

- Custoza Bianco**, Cantina di Custoza, Veneto, Italy, 2023, |175ml Glass £7.85 | Bottle £33.00
Pinot Grigio, Cantina Di Gambellera, Veneto Italy, 2023, |175ml Glass £10.25 | Bottle £43.00
Valencay, Sebastian Vailant, Loire Valley, France, 2023, |175ml Glass £11.25 | Bottle £47.00
Picpoul de Pinet, Baron de Badasserie, Languedoc, France, 2023, |175ml Glass £11.65 | Bottle £49.00
Alvarinho Escolha, Quinta de Azevedo, Minho, Portugal, |175ml Glass £12.25 |Bottle £50.00
Bacchus, Camel Valley, Cornwall, England, 2022, |175ml Glass £12.65 |Bottle £52.00
Spice Route Old Vine, Chenin Blanc, Swartland, South Africa, 2023, |Bottle £56
Sauvignon Blanc, Greywackle, Marlborough, New Zealand, 2024, |Bottle £67
Chablis, Domaine Corinne Perchaud, Burgundy, 2022, |Bottle £94
Pouilly-Fuissé 'Vieilles Vignes', Domaine Corsin, Burgundy, 2022, |Bottle £120

RED

- Monastrell**, Molinco Loco, Murcia Spain, 2023 |175ml Glass £7.85 | Bottle £33.00
Cotes-du-Rhone Rouges, Les Terres du Roy, Rhone, France, 2023 |175ml Glass £10.00 | Bottle £42.00
Primitivo di Puglia, A Mano, Italy, 2022 |175ml Glass £11.75 | Bottle £47.00
Grenache. Willunga 100, McLaren Vale, Australlia, 2022 |175ml Glass £11.90 | Bottle £50.00
Beaujolais Lantignie, Gamay Noir, Frederic Berne, 2023 |175ml Glass £13.95 |Bottle £57
Malbec, 'Estate Series' Bodega Colome, Salta, |175ml Glass £16 |Bottle £69
Rjoja, Bodega Lanzaga, LZ, Spain, 2022 |Bottle £70.00
Chateaux Patache d'aux, Crus Bourgeois, Medoc, Bordeaux, 2017 |Bottle £80
Chorey Les Beaune, Domaine Tollot-Beaut, Burgundy, 2022 |Bottle £120
Barolo, Massolino, Piemonte, |Bottle £142

ROSE

- Cinsault Rose**, Circulade, Languedoc, France, 2023, |175ml Glass £7.85 | Bottle £33.00
Rose, Camel Valley, Cornwall England, 2022 |175ml Glass £13.85 | Bottle £55.00
Coteaux d'Aix En Provence Rose, Provence, France, 2023 |175ml Glass £14.50 | Bottle £57.00

SPARKLING

- Prosecco Spumante**, Ca'di Alte, Veneto, Italy, |125ml Glass £9.00 | Bottle £43.00
Pinot Noir Sparkling Rose, Camel Valley, Cornwall, England, |125ml Glass £18.50 | Bottle £80.00
Pol Roger Brut Reserve, Champagne, France, |125ml Glass £21.00 | Bottle £105.00

SOFT DRINKS

- Healey's Sparkling Elderflower |300ml £5.50
 Navas tonic: Premium, Slimline, Garden | 200ml £4
 Diet Coke | 200ml £4.00
 Coca Cola | 200ml £4.50
 Ginger Ale | 200ml £4
 Lemonade | 200ml £4
 Ginger Beer | 200ml £4
 Appletiser | 200ml £5.00
 Juice: Tomato, Cranberry, Orange, Apple,
 Pineapple or Grapefruit | 200ml £3

BEER & CIDER

- Sharp's Offshore Pilsner | Pint £6.50
 Sharp's Atlantic Pale Ale |Pint £5.95
 Sharp's Cold River Cider | Pint £5.95
 Madri | 330ml bottle £5.50
 Madri 0% | 330ml bottle £5.50
 Sharp's Doom Bar | 500ml bottle £6
 Sharp's Doom Bar 0%| 500ml bottle £5.50





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SNACKS

- Gordal olives** Extra Virgin Olive oil, Lemon, Thyme | **£7.50**
Da Bara sourdough baguette Roddas hand-patted, salted butter | **£6.50**
Sticky PX-glazed chicken wings Pickled red cabbage & cucumber | **£10.00**
Porthilly oyster Tabasco, lemon, red wine shallots | **£6.00 (3 for £16.50)**
Crisp Porthilly oyster Apple, fennel, lime, Salami Milano | **£6.50 (3 for £18.00)**

STARTERS

- Tuscan pressure pot broth** basil & parsley pesto, orecchiette, smoked pancetta | **£14.00**
Tuna tartare on toast Gentleman's relish, chicory, spring onions | **£15.00**
Chicken & foie gras pâté Sauternes jelly, grilled sourdough | **£17.00**
St Enodoc asparagus Seaweed & garlic butter | **£18.50**
Grilled Cornish scallops Café De Paris butter, pangrattato | **£30.00**
Cider cured Chalk Stream trout fishcakes Madras curry mayonnaise, lime | **£13.00**



SALADS

- Cobb salad** Egg, feta, Beetroot, bacon | **£16.00**
Chickpea salad Roasted vegetable, ranch dressing | **£16.00**
Smoked mackerel Caesar Parmesan, anchovy, croutons | **£21.00**

LARGE PLATES

- St Enodoc smash burger** House sauce, American cheese, onion, fries | **£20.00**
Piri Piri chicken schnitzel Chorizo, Parmesan, rocket, lemon | **£24.00**
Cauliflower Tikka Golden raisin, turmeric couscous, cucumber yoghurt, coriander | **£19.00**
Sobrasada Rigatoni Pasta Basil, red chilli, Parmesan, extra virgin olive oil | **£23.00**
Brown butter baked Cornish hake Cucumber & samphire dressing, mace croutons | **£34.00**
Tranche of Cornish Brill Bearnaise sauce, triple cooked chips | **£49.00**
Philip Warren Côte de Boeuf, for 2 Bearnaise sauce, triple cooked chips, rocket salad | **£55.00pp**

SIDES

- Tenderstem Broccoli**, extra virgin olive oil | **£8.00**
Green Salad, French dressing, Parmesan | **£5.00**
Cornish new potatoes, tarragon butter | **£6.00**
Triple cooked chips | **£7.00**
Skinny fries | **£6.00**

