

FOR THE LOVE OF FOOD

For the Love of Food Pop Up, From April - October 2025 For a chance to try dishes from Paul's Sunday Times Best Seller



SNACKS

Gordal olives

Extra Virgin olive oil, lemon, thyme | £7.50

Da Bara sourdough baguette

Roddas hand-patted, salted butter | £7.50

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

Three cheese arancini

Angry arribiata, parmesan | £12.00

Tuna tartare on toast

Gentlemen's relish, chicory, spring onions | £15.00

Chicken & foie gras pate

Sauternes jelly, grilled sourdough | £17.00

Grilled scallops

Cafe De Paris butter | £30.00

Cider cured Chalk-stream trout fishcakes

Madras curry mayonnaise, lime | £13.00

Isle of Wight heritage tomatoes & Cornish crab

Ponzu mayonnaise, basil, pickled shallots | £19.00



LARGE PLATES

St Enodoc smash burger

House sauce, American cheese, onions, 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

Rarebreed pork shoulder ragu, spicy cured sausage, red chilli, parmesan, extra virgin olive oil | £23.00

Brown butter baked Cornish cod

Cucumber & samphire dressing, mace croutons | £36.00

Whole roasted plaice

Bearnaise Sauce, triple cooked chips | £40.00

Philip Warren cote de boeuf for 2

Bearnaise sauce, triple cooked chips, rocket salad | £65.00 per person



SALAD

Cobb salad

Egg, feta, beetroot, avocado, bacon | £16.00

Chickpea salad

Roasted vegetables, ranch dressing | £16.00

Smoked mackerel Caesar salad

Parmesan, anchovy, croutons | £21.00



THE
St ENODOC
HOTEL

A 12.5% discretionary service charge will be added to your final bill

SIDES

Triple cooked chips | £7.00

Skinny fries | £6.00

Green salad, French dressing, parmesan | £5.00

Tenderstem broccoli, extra virgin olive oil | £8.00

Cornish new potatoes, tarragon butter | £6.00

DESSERTS

Greek yoghurt panna cotta

Cornish strawberries, chocolate Viennese biscuit | £12.00

Craquelin choux bun

Coconut custard, dark chocolate & rum sauce | £12.00

Soft-centered chocolate cake

Orange zest, vanilla sweet cream cheese | £12.00

Affogato

Oat crumble, caramel | £11.00

Westcountry cheese

Celery, grapes & crackers | £17.00



Please make our team aware of any dietary requirements or allergies.

WHITE

Custoza Bianco,

Cantina di Custoza, Veneto, Italy, 2023,
175ml Glass £7.85 | Bottle £33.00

Pinot Grigio, Veneto, Italy

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, France, 2024, 175ml
Glass £11.25 | Bottle £49.00

Alvarinho Escolha,

Quinta de Azevedo, Minho, Portugal,
175ml Glass £12.25 | Bottle £50.00

Bacchus Dry

Camel Valley, Cornwall, England, 2022,
175ml Glass £12.65 | Bottle £52.00

Sauvignon Blanc

Mara, Marlborough, New Zealand, 2024, |
Bottle £55

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

Cote Du Rhone

La Terres du Roy, France, 2022
175ml Glass £11.75 | Bottle £47.00

Grenache

Willunga 100, McLaren Vale, Australia 2022
175ml Glass £11.90 | Bottle £50.00

Beaujolais Lantignie

Gamay Noir, Frederic Berne, 2023
175ml Glass £13.95 | Bottle £57

Malbec

Malbec, Argentina
175ml Glass £16 | Bottle £69

Rjoja

Rjoja, 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



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 £21 | Bottle £105.00

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

Provence Rose

Provence, France, 2023
175ml Glass £14.50 | Bottle £57.00



BEER AND 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 0% | 330ml £7

Sharp's Doom Bar | 500ml £6

Sharp's Doom Bar 0% | 500ml £5.50

Lucky Saint Lager 0.5% | 330ml £7

Lucky Saint Hazy IPA 0.5% | 330ml £7



GIN

Salcombe Gin | £6 | 25ml

Start Point | Rose Sainte Marie | Four Seas

Tarquin's Cornish Gin | £5.7 | 25ml

Rhubarb and Raspberry | Blood Orange |
Blackberry

VODKA

Black Cow Vodka | £ 6.5 | 25ml

Grey Goose | £7 | 25ml

WHISKEY

Jamesons | £5 | 25ml

Famous Grouse | £5 | 25ml

Glenfiddich 12yr | £6.5 | 25ml

Woodford Reserve | £5.5 | 25ml

RUM

Salcombe Island Street | £6 | 25ml

Barcardi White | £5.5 | 25ml

SOFT DRINKS

Diet Coke | 200ml - £4

Coke Zero | 200ml - £4

Coca Cola | 200ml - £4.5

Appletiser | 200ml - £5

Elderflower Presse | 300ml - £5.5

Fevertree | 200ml - £4

Indian Tonic | Refreshingly Light
Ginger Beer | Ginger Ale | Lemonade

Fruit Juices | 200ml - £3

Tomato | Cranberry | Orange | Apple
Pineapple | Grapefruit

All wines are available in a 125ml measures .