

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 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 | £9.50

Porthilly Oyster

Tabasco, lemon, red wine shallots | £6.00 (3 for £16.50)

STARTERS

Three cheese arancini

Angry arribiata, parmesan | £10.00

Tuna tartare on toast

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

Chicken & foie gras pate

Sauternes jelly, grilled sourdough | £14.50

Grilled King prawns

Cafe De Paris butter, spring onion,
coriander, lime | £12.00

Cider cured Chalk stream trout fishcakes

Madras curry mayonnaise, lime | £12.00

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 | £19.00

Piri Piri chicken schnitzel

Chorizo, parmesan, rocket, lemon | £21.00

Cornish Carbonara

Philip Warrens sausage & bacon, St Ewe egg,
parmesan, parsley | £20.00

'Sobrasada' Rigatoni Pasta

Fermented vegetable & mushroom cumin ragu,
red chilli, basil, extra virgin olive oil | £19.00

Brown butter baked Cornish Cod

Cucumber & samphire dressing, mace croutons | £36.00

Whole roasted Plaice

Bearnaise sauce, triple cooked chips | £39.00

Cornish pork chop

Phillip Warrens dry aged pork chop & crackling, St Ewe rich yolk egg,
pineapple, triple cooked chips | £32.00

SALADS

Cobb Salad

Egg, feta, beetroot, bacon | £12.00

Chickpea Salad

Roasted vegetables, ranch dressing | £10.00

Smoked Mackerel Caesar

Parmesan, anchovy, croutons | £16.00

THE
St ENODOC
HOTEL

SIDES

Triple cooked chips | £4.50

French fries | £4.50

Green salad, French dressing, parmesan | £5.00

Tenderstem broccoli, extra virgin olive oil | £8.00

Cornish new potatoes, tarragon butter | £6.00

DESSERTS

Banana split

Muscavado caramelized banana, vanilla mascarpone cream,
Treleavens ice cream, St Enodoc hundreds and thousands | £13.00

Craquelin choux bun

Coconut custard, dark chocolate & rum sauce | £9.00

Soft-centered chocolate cake

Orange zest, vanilla sweet cheese | £10.00

Affogato

Oat crumble, hazelnut nougatine | £6.00

Westcountry Cheese

Celery, grapes & crackers | £13.00



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

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

WHITE

Custoza Bianco,

Cantina di Custoza, Veneto, Italy, 2023,
125ml £6.60 | 175ml £7.85 | Bottle £33.00

Pinot Grigio,

Cantina Di Gambellera, Veneto Italy, 2023, |
125ml £8.60 | 175ml £10.25 | Bottle £43.00

Valencay,

Sebastian Vailant, Loire Valley, France, 2023,
125ml £9.40 | 175ml £11.25 | Bottle £47.00

Gewurztraminer,

Pollen, Unico Zelo, South Australlia
125ml £9.00 | 175ml £10.71 | Bottle £45.00

Picpoul de Pinet,

Baron de Badasserie, Languedoc, France, 2023,
125ml £9.80 | 175ml £11.65 | Bottle £49.00

Alvarinho Escolha,

Quinta de Azevedo, Minho, Portugal, 2023,
125ml £10.00 | 175ml £12.25 | Bottle £50.00

Sauvignon Blanc

Greywackle, Marlborough, New Zealand,
2024 | Bottle £67.00

Spice Route Old Vine,

Chenin Blanc, Swartland, South Africa,
2023 | Bottle £56.00

Pouilly-Fuissé 'Vicilles Vignes',

Domaine Corsin, Burgundy, 2022 | £120.00



RED

Monastrell, Molinco Loco

Murcia Spain, 2023 125ml £6.60 | 175ml
£7.85 | Bottle £33.00

Cote Du Rhone

La Terres du Roy, France, 2022
125ml £8.40 | 175ml £11.75 | Bottle £47.00

Montepulciano D'abruzzo

Osimo, Italy, 2023
125ml £8.40 | 175ml £11.75 | Bottle £47.00

Grenache

Willunga 100, McLaren Vale, Australlia, 2022
125ml £10.00 | 175ml £11.90 | Bottle £50.00

Pinot Noir

Laroche La Chevalière, 2023
125ml £11.40 | 175ml £13.95 | Bottle £57.00

Malbec

Argentina, South America 2022 125ml
£13.80 | 175ml £16.00 | Bottle £69.00

Rjoja

Rjoja, Spain, 2022
Bottle £70.00

Chateaux Patache d'aux

Crus Bourgeois, Medoc, Bordeaux, 2017
Bottle £80.00

Chorey Les Beaune

Domaine Tollot-Beaut, Burgundy, 2022
Bottle £120.00

Barolo

Massolino, Piemonte, 2020
Bottle £130.00



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

ROSE

Cinsault Rose, Circulade

Languedoc France 2023 125ml £6.60 |
175ml £7.85 | Bottle £33.00

Rose, Camel Valley

Cornwall England, 2022 125 ml £12.00 |
175ml £13.85 | Bottle £55.00

Coteaux d'Aix En Provence Rose Provence,

France, 2023 125ml £11.40 | 175ml
£14.50 | Bottle £57.00

BEER AND CIDER

Offshore Pilsner | Pint £6.80

Atlantic Pale Ale | Pint £5.95

Cold River Cider | Pint £5.95

Madri | 330ml £6.50

Madri 0% | 330ml £6.50

Sharp's Doom Bar | 500ml £6.00

Sharp's Doom Bar 0% | 500ml £5.50

Lucky Saint Lager | 330ml £7.00

Lucky Saint Hazy IPA | 330ml £7.00



GIN

Salcombe Gin | £6.00

Start Point | Rose Sainte Marie | Four Seas

Tarquin's Cornish Gin | £5.70

Rhubarb & Raspberry | Blood Orange | Blackberry

VODKA

Black Cow Vodka | £ 6.50

Grey Goose | £7.00

WHISKEY

Jamesons | £5.00

Famous Grouse | £5.00

Glenfiddich 12yr | £6.50

Woodford Reserve | £5.50

RUM

Salcombe Island Street | £6.00

SOFT DRINKS

Diet Coke | 200ml - £4.00

Coke Zero | 200ml - £4.00

Coca Cola | 200ml - £4.50

Appletiser | 200ml - £5.00

Elderflower Presse | 300ml - £5.50

Fever Tree | 200ml - £4.00

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

Fruit Juices | 200ml - £3.00

Tomato | Cranberry | Orange | Apple
Pineapple | Grapefruit