

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

Rodda's 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 Warren's 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 Warren's 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 ice cream | £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.