

THE ST ENODOC HOTEL

Lunch menu

12pm – 2:30pm

To start

Porthilly oysters (each):
Natural 2.5 / Crispy 3
Warm spiced nuts 3

Marinated olives 3.5
Fried chorizo & chickpea 4
Cornish gouda & herb marinade 3.5

Starters

Mushroom cappuccino, cep powder 5
Home cured venison ham, almonds, globe artichoke, orange, watercress 6
Smoked mackerel pate, potato blini, beetroot relish 7
Butternut squash veloute, white truffle, toasted pumpkin seeds 5
Squid & chorizo, parsley butter, preserved lemon 7
Pickled herring, potato, dill, watercress 6
Feta cheese, cumin & spinach, confit garlic, pomegranate, pine nuts 6.5
Globe artichoke, blood orange, almond, preserved lemon 6
Fish goujon, tartare sauce 8.5
Crab tian, saffron aioli, cucumber, tomato & avocado (limited availability) 11
Five spice fishcakes, chilli & lemon dressing, fennel & lime salad 7.5
Smoked salmon on treacle soda bread, crème fraiche, pickled cucumber 9
Burrata, tomato jam, pine nuts, pesto 9

Mains

Chicken indonesian curry, roast pumpkin, kale 16
Albondigas, tomato sauce, spiced fried potato 15
Butterflied sardines, mango, papaya, chilli & lime 14

Mushroom tagliatelle, madeira, pancetta 14
Porthilly moules mariniere, chips 15
Hake, lentils, serrano ham, herb mayonnaise 16

As salads or sandwiches

St Ives crab (limited availability) 10
Chicken mayo & avocado 8
Smoked salmon, dill crème fraiche, cucumber 8
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Toasted Cornish Jack cheese, ham & chutney on sourdough toast 8
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Charcuterie: Jamon Iberico, olives, warm spiced nuts, fried chorizo & chickpea, Cornish cheese 18.5

Sides

Chips / Mixed salad / New potatoes 3.5

Dessert

Chocolate brownie, cream & cherries 5.5
Warm lemon drizzle cake, orange marmalade 5
Chocolate & vanilla gelato, coffee, mocha cream 7
Passion fruit posset, mango, coconut, fairing 7
White chocolate verrine, blackberry, hazelnut 6

Orange cake, orange parfait, marmalade sauce 7.5
Cornish cheese, pear, chutney & quince 10
Cornish cream tea 8
Champagne cream tea 2