

THE ST ENODOC HOTEL

Lunch & Afternoon menu

11am-5pm

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, baby beetroot, pickled walnut & shallot salad 9

Mains

Chicken Indonesian curry, roast pumpkin, kale 16
Albondigas, tomato sauce, spiced fried potato 15
Porthilly moules mariniere, chips 15
Mushroom tagliatelle, madeira, pancetta 14
Butterflied sardines, mango, papaya, chilli & lime 14
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 & chick pea, 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 20

Please can all mobile phones be turned to silent whilst dining in the restaurant.
If you have any specific allergies or dietary requirements, please speak to a member of the team.
Please note, a discretionary service charge of 10% will be added to tables of 6 or more.