

St ENODOC

by Paul Ainsworth



PAUL AND EMMA AINSWORTH UNVEIL THE REIMAGINED ST ENODOC IN ROCK, CORNWALL



Paul and Emma Ainsworth are delighted to announce the reopening of **St Enodoc** in Rock, Cornwall, which officially welcomed guests back on Monday 27 July following a 10-month renovation. Set in one of the UK's most iconic coastal destinations, this marks the first phase of a landmark redevelopment that pairs contemporary elegance with the rich heritage of one of the country's most celebrated seaside retreats.

Overlooking the Camel Estuary, St Enodoc offers the perfect setting for weekend escapes, celebrations or simply a leisurely lunch with waterfront views. The exciting new chapter introduces two dining experiences – *The Estuary Grill* and *The Flour Garden* – creating a destination for overnight guests, families, four-legged companions, local residents and visitors to the coast alike.

The redevelopment also introduces two exceptional new event spaces. *The Oyster Salon* - accommodating up to 130 guests - offers a sophisticated setting for weddings, corporate events and larger celebrations, with a licensed ceremony room. Meanwhile *The Porthilly Pavilion*, with its sweeping estuary views and abundant natural light, provides a spectacular backdrop for civil ceremonies, private parties and wellness activities including yoga and pilates.

An emphasis on openness runs throughout the property, with wraparound terraces overlooking the Camel Estuary towards Padstow and Porthilly. Landscaped gardens include a dedicated boules piste, while striped parasols and deckchairs are thoughtfully positioned throughout the grounds, inviting guests to linger and take in the scenery. Beyond the hotel, a fleet of Velobello bicycles encourages leisurely rides through the estate and along the scenic Camel Trail, while the neighbouring championship St Enodoc Golf Club, bespoke boat trips, watersports and surf lessons offer countless ways to experience Cornwall's coastline. The next phase of the

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redevelopment will focus on further enhancing St Enodoc's bedrooms, which have already undergone a thoughtful refresh, alongside the addition of a gym and beauty studio.

Interiors & Design

St Enodoc marks Paul and Emma Ainsworth's most ambitious project to date, with Paul leading the culinary vision and Emma shaping the design alongside Interior Design Director Eve Cullen-Cornes. Having collaborated across The Ainsworth Collection for more than a decade, Emma and Eve have established a shared design approach that places equal importance on considered interiors and the guest experience.

The restoration introduces interiors that are unmistakably part of The Ainsworth Collection. Each space has been thoughtfully designed with its own distinct character and charm, with carefully selected details creating a timeless and luxurious aesthetic. Statement wallpapers from Zoffany, Cole & Son and Brunschwig & Fils sit alongside bespoke furniture, richly veined marble, velvet upholstery and handcrafted joinery. Glass pendants above the St Enodoc Bar appear like oysters hanging overhead, paying homage to the hotel's views across Porthilly Bay and its proximity to the renowned oyster growers.

Artwork throughout the property has been curated by Liam West of West Contemporary Gallery. The eclectic collection reflects Paul and Emma Ainsworth's personalities and each piece has been selected for its story, as well as its meaning and connection to the space. A highlight of the collection is the Mick Rock photographs, featuring iconic figures including David Bowie, Mick Jagger, Blondie, Iggy Pop and Lou Reed. Meanwhile work from contemporary artists Lauren Baker, Adam Bridgland and Magda Archer add further personality and narrative. The collection is complemented by sculptures from British artists Dominic Welch and Lucy Unwin, whose latest works draw inspiration from the natural world, blending organic forms such as weathered seashells and fossils into beautifully crafted pieces.

Food & Drink

The Estuary Grill is an all-day dining destination, with a vast terrace overlooking the water, showcasing the very best of Cornwall's land and sea. The menu brings together expertly aged meat from award-winning Philip Warren Butchers with locally caught fish and seafood sourced from Flying Fish.

Many dishes are cooked over fire on the Asado grill by Somerset specialists Fire Made, with generous plates designed for sharing and encouraging guests to explore the menu and create their own dining experience. Guests are free to pick and mix dishes from across the menu, from the freshness of the coast, with Cornish Bluefin Tuna Crudo and Porthilly Rock Oysters, to comforting favourites given a creative twist. These include pizzettas, such as the 'Goddess', topped with Newt Mozzarella, Tomatoes and Green Goddess dressing, alongside Cornish Monkfish with Potted Shrimp Butter Sauce. At the heart of the menu are generous sharing dishes designed for the whole table, including the St Enodoc Seafood Tower and Whole Creedy Carver Chicken served with chicken-fat Hasselbacks.

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Guests can also explore a selection of Indian-inspired dishes, developed in collaboration with two-Michelin-starred chef and friend of Paul, Aktar Islam. The menu brings together influences from across the Indian subcontinent, from street-food favourites such as Keema Pau and Masala Bhutta, to Northern Indian classics including Yellow Dal Tadka and Butter Chicken, and the coconut-rich curries of Kerala, including King Prawn & Monkfish Alleppey Curry. Alongside these are interpretations of much-loved Indian dishes such as Paneer Qorma and Seekh Kebab, showcasing vibrant spices, aromatic flavours and contemporary takes on traditional recipes.

For dessert, guests can enjoy whimsical interpretations of classic favourites, including Toffee - Paul's take on the traditional pudding, served with Cornish fudge madeleines, muscovado sauce and vanilla sea salt ice cream. Traditional dishes like Rice Pudding and Strawberries and Cream are reimaged and a dedicated children's menu is available, with families warmly welcomed and children of all ages invited to dine.

Open to both hotel guests and non-residents, breakfast celebrates the very best of Cornwall, with a dedicated section showcasing St Ewe Eggs in dishes such as Duck & Soldiers and a Fine Herb Omelette. Classic breakfast favourites include the Full Cornish and Steak & Eggs, alongside The King – a Philip Warren bacon sandwich served with Rodda's salted butter and St Ewe Eggs cooked sunny side up. Alongside a selection of freshly baked pastries from The Butchers Bakehouse, guests can enjoy the Good Morning Trifle, made with St Enodoc's homemade granola, Greek yoghurt and seasonal berry compote while breakfast staples including porridge, fresh fruit, muesli and eggs cooked to order.

The second, more informal restaurant, ***The Flour Garden***, is open seasonally from March to October, welcoming guests on a walk-in basis throughout the day. Nestled within the landscaped gardens and overlooking the Estuary, this relaxed al fresco restaurant serves a menu centred around sharing snacks, hand-stretched Neapolitan-style pizzas and hearty salads, including Panzanella, Niçoise, Caprese and Cobb, available to enjoy on-site or to take away. Guests can also indulge in homemade soft serve ice cream with flavours including Vanilla Brown Butter and Milk Chocolate, topped with a playful selection of nostalgic favourites such as Popping Fudge and Maraschino cherries. A dedicated Spritz menu is served alongside a selection of wines, beers and soft drinks.

At the heart of the property, ***The St Enodoc Bar*** is a welcoming meeting place for both locals and guests. Open daily, the bar offers an extensive drinks list featuring Guinness on tap, lagers from local brewery Sharp's, and Monte Carlo beers, created by entrepreneurs Antho Orenge and Will Scheffer in collaboration with Molson Coors and inspired by the French Riviera. Alongside these, guests can enjoy a selection of signature house cocktails, with a dedicated menu of Champagne cocktails, as well as an extensive range of whiskies, vermouths and spirits, including Paul's Daring Gin, created in partnership with Salcombe Gin. The bar also serves a menu of sandwiches, including the St Enodoc Club, a Grilled Reuben, and a Battered Haddock Sando with pickled egg gribiche, available throughout the day.

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Each wine list across the wider Ainsworth Collection is distinctive, and St Enodoc's has been thoughtfully curated to offer something for every occasion - whether guests are staying onsite, dining in the Estuary Grill or simply stopping by for a glass on the terrace. Showcasing both renowned regions and lesser-known producers from across the globe, the accessibly priced list places an emphasis on quality, provenance and diversity, with an impressive selection of magnums also available. A range of Champagne and English sparkling wines by the glass is a particular highlight. A temperature-controlled wine room overlooking the Estuary Grill houses the carefully selected collection, where bottles from leading English sparkling producers in Cornwall, Kent and Sussex sit alongside prestigious Champagne houses.

Guest Suites

The next phase of the redevelopment will focus on further enhancing St Enodoc's 20 guest bedrooms, which have already undergone a refresh. Many of the hotel's seventeen double rooms and four suites offer breathtaking views across the Camel Estuary, while blue and white tones and coastal detail reference the hotel's traditional seaside setting. Rooms feature super king-size beds or twin beds, smart televisions, robes, tea and coffee-making facilities, and Shark hairdryers, while bathrooms are stocked with luxury body products from Cornish skincare brand Bloom Remedies. Reflecting Ainsworth's signature approach, and in a similar style to their boutique hotel across the Estuary, Padstow Townhouse, guests can expect thoughtful touches throughout their stay, like freshly baked treats and a nightcap served in YETI flasks. All guests have access to complimentary parking and Wi-Fi, while dogs are welcome for £15 per night per dog.

Experiences & Activities

The championship course at St Enodoc Golf Club is directly accessible from the property, with the Guest Relations team on hand to arrange tee times, one-to-one coaching and buggy transfers to and from the course. Beyond the fairways, the surrounding coastline offers an abundance of watersports and outdoor adventures. Through St Enodoc's partnership with Camel Ski School, guests can book watersports, bespoke boat trips and tailored coastal experiences directly via the concierge, while George's Surf School offers both private and group surf lessons. The concierge is also able to book outdoor tennis courts, as well as indoor Padel courts at The Point at Polzeath. Three personalised BMWs are available to transport residents to and from local activities, as well as Rock car park and ferry station.

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Address: St Enodoc by Paul Ainsworth, Rock, Cornwall, PL27 6LA

Opening hours and room rates:

- Rooms start from £155 per night, subject to peak periods and availability
- The Estuary Grill: Breakfast 7.30am-10.45am | Lunch & Dinner 12pm - 9.30pm
 - The Flour Garden: Lunch & Dinner 12pm - late
 - The St Enodoc Bar & Terrace: 12pm-late
 - Room service: 7.30am - late

Website: [here](#)

Instagram: [@stenodoc](#) | [@paulainsw6rth](#)

About Paul Ainsworth

Southampton-born Paul Ainsworth is an acclaimed chef and restaurateur behind The Ainsworth Collection; a handful of celebrated venues on the North Cornwall coast, including the Michelin-starred Paul Ainsworth at No6, Caffè Rojano, Padstow Townhouse, Ci Ci's Bar, and The Mariners. Having trained under some of the UK's most influential chefs, including Gary Rhodes, Gordon Ramsay and Marcus Wareing, Paul has become one of the country's most respected culinary figures, celebrated for his ingredient-led cooking, warm hospitality, and longstanding contribution to Cornwall's food scene.

In July 2024, he published his debut cookbook, *For the Love of Food*, which became a Sunday Times bestseller. A familiar face on television, he regularly appears on *Saturday Kitchen*, *Sunday Brunch* and *James Martin's Saturday Morning* and *MasterChef* alongside a range of other broadcast appearances. Paul and Emma are ambassadors for the Cornwall Air Ambulance Trust and support a number of charities including Hospitality Action, the Padstow Lifeboats, RNLI, and Fisherman's Mission.

For more information, please contact CRAB Communications on ainsworth@crabcommunications.com