



# À la carte lunch

## To Start

### Soup of the Day

Charred Sourdough Bread (V)  
£9

### Hunters Mushrooms on Sourdough

Sun blushed Tomato & Spinach (V)  
£10

### Beef Carpaccio

Crispy Onions, Truffle Mayo  
£10

### Pan Fried Fowey Scallops

Black Pudding, Canara Farm Cauliflower Purée  
£14

### Fowey Bay Moules Marinière

Charred Sourdough Bread  
£12/£22

### Crab Linguine

Parmesan  
£14/£24

## To Follow

### 8oz 29-day Aged Ribeye

Skin on Rosemary Fries, Garlic Mushroom & Tarragon Butter  
£32

*Choose between Béarnaise Sauce or Peppercorn Sauce*

### 6oz Gourmet James Kittow Beef Burger

Cornish Yarg & Triple Cooked Chips  
£18

### Cornish Pheasant Breast

Creamy Artichoke & Potato Mash, Wild Mushroom Farce, Red Wine Sauce  
£24

### Catch of the Day

Sautéed Potatoes, Seasonal Greens & Chive Butter Sauce  
£24

### St Austell Bay Battered Cod

Triple Cooked Chips, Crushed Minted Peas  
£20

### Fowey Hall Club Sandwich

Skin on Rosemary Fries  
£15

### Wild Mushroom Risotto

White Truffle Oil (V)  
£18

### Superfood Salad

Pistachio Dukkah, Soya Beans & Quinoa (V)  
£16

*Add Tofu, Grilled Chicken or Catch of the Day for £6*

## Sides

£5

Rocket & Fig Salad with Parmesan and Balsamic

Heritage Carrots

Salted Skin on Fries

Winter Greens

Creamy Mash

Ratatouille

If you have an allergy to certain foods, please inform a member of the team before ordering.

A discretionary service charge of 12.5% will be added to your bill, and all prices are inclusive of VAT.