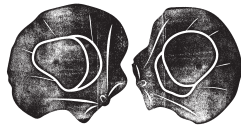


À la carte



Starters

Treacle cured Coln Valley salmon, charred fennel, beetroot	10	Cornish crab, avocado, pink grapefruit	14
Cornish Yarg, burnt watermelon, fig (V)	9	Overnight pork belly, anise carrot, burnt onion jus	12
Fowey Hall prawn cocktail, shell-on tiger prawns, chicory, boozy marie rose	12	Fowey moules marinière, white wine cream sauce	12
Seared hand dived Cornish scallops, cucumber, lime, mustard dressing	14	Confit Canara Farm cauliflower, quinoa, sunblushed tomato (VE)	9
		Newlyn seabass ceviche, lime & coriander marinade	12



Mains

Whole Dover sole, samphire, beurre noisette	26	James Kittow's 8oz sirloin steak, chunky chips, forest mushrooms, vine tomato	32
Cornish sea trout, crème fraîche potato, cucumber, romero pepper	22	Half or whole lobster, skin on fries, Lizard leaf salad;	50/95
Roast halibut, seafood bouillabaisse, aioli	28	– Garlic butter	
Chargrilled aubergine, teriyaki gnocchi, confit tomato (V)	18	– Chilli coconut	
Spring lamb, roast rump & breaded shoulder, crushed peas, fondant potato	30	James Kittow's Cote de boeuf to share, chunky chips, forest mushrooms, vine tomato;	60
Red lentil moussaka, lemon roasted potato (VE)	18	– Cracked pepper	
Fowey Hall burger, James Kittow's beef patty, Cornish blue cheese rarebit, chilli jam	20	– Red wine	
		– Chimichurri	



Sides

5 each

Grilled corn on the cob, chilli butter	Grilled tenderstem broccoli, almonds (VE)	Skin-on-fries (VE)
Crisp chicory house salad (VE)	Roasted beetroot, mint (VE)	Herby new potatoes
Orange braised chantenay carrots (VE)	Buttered samphire	



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.
Little ones can't take their eyes off your food? Speak to your server about the possibility of a half portion at half price.



**Fowey
Hall**

CORNWALL