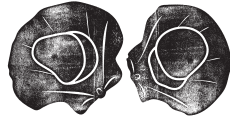


# À la carte



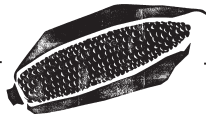
## Starters

Fowey Bay scallops rockefeller, parmesan and pancetta	12.00	Courgette and mint soup, parmesan scone (V)	8.00
Smoked duck, bitter green salad, pear and walnuts	9.00	Newlyn king crab on toast with fresh lemon	9.00
		Fowey moules marinière served with fries	9.00/15.00



## Mains

Crispy paprika chicken, lentils and tomatoes with crème fraîche	17.00	All steaks are served with one sauce, fries and pesto tomato	
Garden herb crusted James Kittow Cornish lamb rump with fondant potato, creamed chickpeas and grilled aubergine	24.00	James Kittow Kilhallon Farm ribeye	29.00
Cornish catch of the day – chorizo, chive and shallot, crushed potatoes with tender stem and chive hollandaise	26.00	James Kittow Kilhallon Farm sirloin	26.00
Smoked haddock risotto, garlic prawns, Dijon mustard	19.00	Fowey Hall gourmet burger	17.00
Coconut curry, poached local fish and Fowey moules	19.00	Pan-roasted harrisa spiced Cornish cauliflower, cauliflower rice, olive tapenade, pomegranate, hazelnut dukka (VE)	16.00
Mac 'n' cheese with streaky bacon	14.00	Superfood salad (VE)	14.00
		– Add Cornish catch of the day fish	8.00
		– Add tofu	5.00
		– Add chicken	5.00



## Sides & Sauces

All 4.50

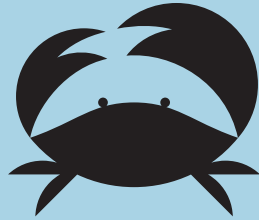
Rocket, parmesan, and balsamic salad	Sweet potato fries	Peppercorn sauce
Avocado and baby gem lettuce	French fries	Béarnaise sauce
Local seasonal greens	Roasted field mushrooms with garlic	Blue cheese sauce
Mashed potato	Mac 'n' cheese	

Where possible we are committed to sourcing the most sustainable and local foods we can.

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

A discretionary service charge of 10% will be added to your bill, and all prices are inclusive of VAT.

If your little one's fork keeps making its way to your plate during meal time, please ask a member of staff about the possibility of half a portion, at half the price.



# Fowey Hall

CORNWALL