

## **Farms to Feed Us**

Since the beginning of the first lockdown in 2020, we began to work closely with Farms to Feed Us, an organisation which aims to bring honest, local food to our doorsteps in a sustainable and eco-friendly way.

Since then, Chef Wesley has visited many farms from dairy, meat, herbs and garden vegetables to build relationships with our local producers and help curate some of the most local and sustainable menus we here at Fowey Hall have created to date.

In today's dinner menu you will find Turbot from Newlyn, berries from Mora Farm, a wide range of local dairy items and so much more.

LUXURY FAMILY HOTELS

# Fowey Hall Market Menu

## To Start

Cornish crab bisque, Newlyn grilled red mullet and rouille  
11.00

Mora Farm Cornish gooseberry, char grilled chicory,  
creamed feta and walnut  
8.00

Polruan beef carpaccio with truffle mayo and rocket  
10.00

## To Follow

Pan fried Newlyn turbot, bourguignon sauce, pancetta,  
wild mushrooms and crispy shallots  
24.00

Lesquite Organics beef fillet, Colwith wild garlic mash,  
buttered heritage carrots and red wine jus  
27.00

Charred haloumi, royal snow peas with Crocadon Farm  
caramelised red baron onions  
18.00

## To Finish

Cornish brie cheesecake with raspberry coulis  
8.00

Cornish whipped cream, crushed meringue and Mora Farm berries  
8.00

Trewithen Dairy crème brûlée with local rhubarb  
8.00

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.