

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 lunch menu you will find local breads from Da Bara bakery, local king crab sandwiches, a wide range of local dairy items and so much more.

Fowey Hall Market Menu

To Start

Melilot Farm spring pea and Coombeshead Farm pancetta soup
8.00

Cornish king crab fishcakes with Melilot Farm salad leaves
and balsamic dressing
9.00

Cornish sharing board including a selection of Cornish cheeses,
Commbeshead charcuterie served with baked, rustic Da Bara bread,
hummus and Cornish olives
16.00

To Follow

Cornish king crab open sandwich with rocket, chives and lemon
14.00

Tywardreath ribeye steak baguette with Da Bara bread,
Melilot Farm salad leaves and horseradish
16.00

Glazed southwest Driftwood goatscheese, Good Earth Growers
superfood salad with pistacho crumb
14.00

To Finish

Selection of Treleavens handmade ice cream
6.00

Whipped Trewithen Dairy cream, crushed meringue and Melilot Farm berries
8.00

Trewithen Dairy crème brûlée with local rhubarb
8.00