



Fowey Hall

Charles Hanson's classics
Cornish fish soup

Grilled red mullet, Rouille, Parmesan crouton
(Rioja Blanco, Bodegas Baigorri 2015 – Rioja, Spain)

Driftwood goat's cheese mousse v
Walnuts, pickled golden beetroot, beetroot puree
(Grüner Veltliner, Terrassen, Rudolf Rabl 2015 – Kamptal, Austria)

Confit pork & ham hock terrine
Turmeric mayonnaise, pickled vegetables, toasted brioche
(Chianti, Guicciardini Strozzi 2015 – Tuscany, Italy)

Cornish crab & mackerel tian
Mackerel tartare, dressed white crab, pickled cucumber, pomegranate
(Pinot Blanc d'Alsace, Domaine Michael Fonne 2014 – Alsace, France)

Grilled halloumi v
Carrot puree, bean & herb salad, pistachio dukkah
(Ripasso della Valpolicella, Le Tobele 2014 – Veneto, Italy)

Cornish catch of the day
English asparagus, tempura langoustine, Cornish crushed new potatoes, fish velouté
(Chablis 1er Cru Beauregard, Domaine St Marc Brocard 2014 – Burgundy, France)

Duo of Charlie Harris' beef
Seared fillet, braised feather blade croquette, truffle Dauphinoise, Merlot sauce
(Priorat, Els Igols 2005 – Priorat, Spain)

Wild garlic & English asparagus risotto v
Chive crème fraîche, crispy Jerusalem artichoke
(Godello, Terras do Cigarrón 2014 – Galicia, Spain)

Gelly Farm organic free range chicken
Roasted breast, confit thigh, pancetta, herb mash, morel sauce
(Scandalo, Bodegas Vinessens 2015 – Alicante, Spain)

Pan fried black bream
Parmesan polenta, Provençal vegetables, red pepper dressing, olive tapenade
(Grüner Veltliner, Terrassen, Rudolf Rabl 2015 – Kamptal, Austria)

Green beans
Gnocchi, garlic, chilli

Heritage cherry tomato salad
Aged balsamic dressing

Two courses 33
Three courses 43

Supplement charge:
Beef Main 5

Sides 3.75 each