



Lunch at FOWEY HALL

Served daily from 12pm to 2pm

small plates

Bread & olives
aged balsamic, extra virgin olive oil,
hummus & breadsticks 5.5

Soup of the day
crusty bread 6.5

Pork & black pudding scotch egg
apple & cider chutney 8

River Fowey Mussels
shallots, garlic, white wine, cream & parsley 8

Wild Mushroom & chive aranchini
truffle aioli, rocket salad 7

Tomato & basil bruschetta 6.5

Smoked mackerel pâté
granary toast, piccalilli, leek 8

Crispy belly pork bites 7.5

pasta & salads

Tiger Prawn linguini
lemon, chilli, parsley & garlic 19

Smoked salmon & prawn Caesar salad
garlic crouton, anchovies, Parmesan 17

Cornish crab salad
watercress, toasted focaccia, pickled cucumber 17

Roasted pumpkin & sage ravioli
parmesan sauce, spinach & pine nuts 17

Tomato & Mozzarella salad
rocket, pesto 14

"Superfood" salad
carrot, soya beans, feta, dukkah, broccoli 16
Add goat's cheese for 4

ciabattas

Served with

French fries 11 Vegetable crisps 9.5

Organic smoked salmon
horseradish cream, watercress

Crab & prawn
crab Marie Rose, guacamole, rocket

Mediterranean vegetables
mozzarella, pesto dressing

Coronation chicken
mango chutney, coriander cress

Fowey Hall Ploughman's
ham hock, Cheddar, gherkins, onion mayonnaise

big plates

Luxury Family Burger
smoked cheese, pancetta, relish, aioli, fries 16

10oz sirloin steak
triple cooked chips, watercress, grilled tomato 27

Fowey Hall "Fish & Chips"
beer battered haddock, tartare sauce, crushed
pea, triple cooked chips 17

TO FINISH

Tiramisu 7

Sticky toffee pudding
cornish clotted cream, toffee sauce 7

Vanilla Crème brûlée
shortbread biscuits, winter berry compote 7

West Country cheese selection
crackers, chutney 9

A discretionary 10% service charge will be added to your bill.

If you have any dietary requirements or allergies, please inform a member of the restaurant team before placing your order

our favourite wines & drink

sparkling (125ml glass)

Prosecco Spumante, Porte Leone 7.95

Camel Valley Brut 11.95

Camel Valley Pinot Noir Rosé Brut 12.95

white (125ml glass)

Picpoul de Pinet, Domaine Reine Juliette 7

Grüner Veltliner, Terrassen, Rudolf Rabl 8.5

Chardonnay, Bodegas Vinessens 9.8

ROSE (125ml glass)

Grenache/Cabernet Syrah, Domaine Montrose 7

Red (125ml glass)

Cuvee Rouge, Domaine Cassagneau, 7

Scandalo, Bodegas Vinessens 6.8

Sangiovese, The Luna Winery 9

BEER (330ml bottle)

Pilsner Urquell 4.75

Lerryn Blonde 5.95

Lerryn Boathouse cider 5.95

Cornish Orchards Blush cider 5.95

G&T & COCKTAILS

Cornish Tarquin's G&T 8.55

Death's Door G&T 9.7

Dutch courage G&T 8.3

Fragola Spritz 12.5

Amalfi Spritz 12.5