

Sunday Lunch at Fowey Hall

25.00 for two courses

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

(VE) – Vegan

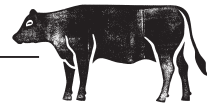


To Start

Ham hock and leek terrine
with plum chutney and toasted sourdough

**Prawn, smoked salmon and
avocado cocktail**
with caper mayonnaise

Spring pea and mint soup (VE)



To Follow

**Roast sirloin of Herefordshire beef
from Lesquite Farm**
Yorkshire pudding, honey glazed carrots,
mustard roast parsnips

Pan-fried Cornish hake
Caper and herb crushed new potatoes,
sautéed spinach and chive beurre blanc

Aubergine Milanese (VE)
in a tomato provençale sauce



To Finish

Selection of three Cornish cheeses
Cornish Blue, Cornish Yarg and Cornish Brie

Selection of Treleavens ice cream

Fowey Hall lemon posset

Not done yet? For just £6 extra, treat yourself to another course.

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

Sunday Lunch at Fowey Hall



The Bloody Mary

9.00

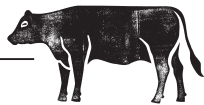
Sapling Vodka

Sapling is a climate positive British wheat vodka that gives back to the environment by planting one tree for every bottle sold. Each tree can absorb up to 1.5 tonnes of carbon in its lifetime; more than 50 times the amount of carbon made during its production, making each Sapling cocktail significantly climate positive. Sapling has planting projects across the UK in Bristol and London to tackle urban pollution and help reconnect people with nature, and in Scotland, Sussex and Exeter on reforestation projects. Since 2018, Sapling have planted over 20,000 trees and 30 different native species.

The Pickle House Spiced Tomato Mix

Florence founded The Pickle House after a trip to New York, where she was first introduced to a Pickleback; a shot of whiskey followed by a shot of pickle juice. The whole concept seemed bonkers, but once she tried it, she was hooked. Once back in London, she started concocting her own pickle juice recipe and adding it to an array of different cocktails. Her favourite was a Bloody Mary, which led her to launch the infamous Spiced Tomato Mix. Using only the finest ingredients, The Pickle House Spiced Tomato Mix is a blend of tomato juice, pickle juice, fresh horseradish, black pepper and their own spice mix. All hand produced and bottled on Florence's grandparents' farm in Suffolk.

Sunday Lunch at Fowey Hall



The Meat & Fish

Through our collaboration with Farms to Feed us, we were introduced to Nicola and Tom Tolputt of Lesquite Organics and Farm. The idea behind their farming is regenerative. Using innovative methods, the techniques are designed to give the cattle the most space to roam, taking in nutrients from the lush crop planted before they are moved into that particular field. Once the crop is gone, they are moved to the next field, which is, by this point, waist-high full of flowers and vegetables, all waiting for the cows; and so the cycle continues. We have also teamed up with James Kittow Butchers, being a sixth-generation butcher still living in and using the property

used by his great-grandfather in the 1800s. James produces outstanding quality beef cuts from his own farms, located in Tywardreath; just five miles down from us along those windy country lanes. Moving into the new year, we have decided to jump ship to a different fish supplier, named Harvester Seafoods.

Will Hancock used to have a local fishery further down the river but has recently moved to St Austell to barter off the fish he sources from Mevagissey and Fowey. Beautiful Fowey Bay scallops and local mackerel brought in through Mevagissey harbour, are prepped and served to you alongside the picturesque scenes here at Fowey Hall.

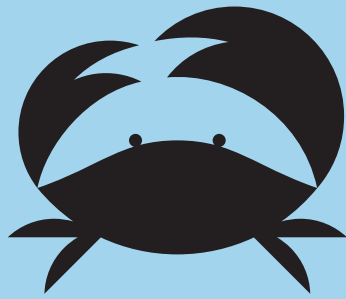


The Veg

Crocadon Farm is located just outside Saltash and is currently being showcased by Good Earth Growers. Their mission was to bring together a group of small-scale farmers, who wouldn't usually have the scale and power to sell to large businesses. By combining forces and working together under the Good Earth Growers umbrella, they now

offer access to the most amazing seasonal and local produce. Currently in season, and flourishing, is the local rhubarb that we source from Canara Farm, located near Falmouth.

Used in our sweets selection, poached in-house by sous-chef Brian, the quality is second to none, which we hope you'll taste for yourself!



Fowey Hall

CORNWALL