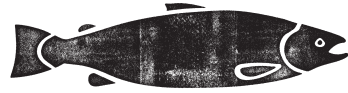


The Terrace

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. All prices are inclusive of VAT.



Pea and mint soup (ve)	9.00
Cornish crab tian with spiced guacamole	10.00
Heritage tomato caprese salad with fresh basil and balsamic reduction (v)	7.00
Blow-torched line-caught mackerel and warm baby gem salad with pink peppercorn butter	15.00
Pan-fried black bream niçoise salad with chive crème fraiche	16.00
Classic club sandwich	10.00
Open crab sandwich – handpicked Cornish white crab, lemon, chives and shallots	12.00
Beetroot, crispy chickpea and hummus ciabatta (v)	9.00
Pulled ham hock and cheddar croque monsieur with wholegrain mustard bechamel	10.00
Lightly spiced coconut, sweet potato and aubergine curry with Asian greens (v)	15.00
Chimichurri cauliflower steak with pomegranate and lime couscous (ve)	14.00
Fowey Hall fish and chips with crushed minted peas and crab tartare sauce	14.00
Fowey Hall gourmet burger	14.50

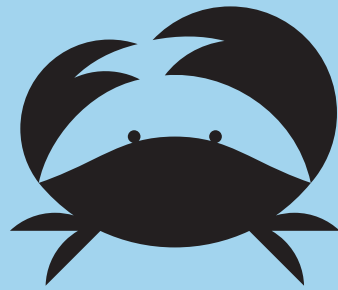


Cocktails

Pimm's and lemonade – a fruity summer classic!	6.00
Classic Mojito – Bacardi Carta Blanca, sugar, lime, and mint, topped with soda water	8.00
Fowey Hall French 75 – Beefeater Gin, lemon and sugar, topped with Hambledon Brut	10.00
Aperol Spritz – Aperol and Fever Tree soda water, topped with Prosecco	9.00

Non-alcoholic

Lemon Spritz – a dash of elderflower, lemon juice, ginger ale, finished with mint, cucumber and lime	6.00
Virgin Mojito – apple juice, sugar, lime, mint, topped with soda water	6.00
Aecorn Dry Spritz – Aecorn dry, lemon and soda water	6.00
Aecorn Clementine – Aecorn aromatic and clementine syrup, topped with aromatic Fever Tree tonic	6.00



Fowey Hall

CORNWALL