

A La Carte

Fowey Hall prides itself on building relationships with local producers and suppliers, for the best quality ingredients. We endeavour to use only sustainable and ethically sourced produce, meat & seafood.

Starters

Sourdough bread (V), 5
Salted butter

Seasonal soup (Ve), 10
Sourdough bread

Chopped salad (Ve), 10
Fresh mixed vegetable salad, crispy chickpeas, pickled onions, citrus dressing

Roasted carrots & vegan feta (Ve), 10
Hazelnuts, chilli

Smoked maple glazed Creedy Carver duck breast, 14
Carrot purée, 'Korev' beer pickled onion

Hay smoked steak tartare, 14
Confit egg yolk

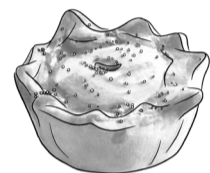
Smoked salmon, 13
Pumpnickel, dill crème fraîche

King prawn scampi, 13
Sweet chilli mayo, fennel slaw

Luxury Family Hotels soufflé (V), 12
'Old Winchester', twice baked soufflé

Roasted sweet potato, heritage beetroot salad (Ve), 11
Crisp apple, hazelnut

Salmon & miso tartare, 15
Cucumber, avocado, ginger



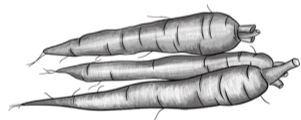
Mains

Fowey Hall burger, 23
Cheese & bacon, mustard mayo, fries ('Beyond Meat' vegan option available)

Fish 'n' chips, 22
Crushed peas, tartare sauce

Calves liver & bacon, 26
Spring onion mash, seasonal greens

Sweet potato & BBQ pineapple curry (Ve), 20
Pilaf rice



Grilled

Grilled BBQ 'Walled Garden' vegetables (Ve), 19
Marinated tofu, red pepper hummus, pickled shallot, chilli salsa

Spatchcock chicken, 25/45
Half with one side, one sauce, whole with two sides, two sauces

Steak frites, 25

James Kittow 8oz ribeye, 36
On vine cherry tomatoes, fries

Toad in the hole, 21
Seasonal greens, stout & onion gravy

Grilled cod fillet, 26
Parsnip purée, one side of choice

Homemade fishcake, 22
Buttered spinach, poached egg

Chicken Caesar salad, 15/21
Grilled chicken, cos lettuce, Parmesan, anchovy dressing

James Kittow 8oz fillet, 45
On vine cherry tomatoes, fries

Catch of the day, Market Price
Lemon butter sauce, one side of choice



Beef bourguignon, 26
Scallion mash

Pie of the day, 24
One side of choice

Pick your own pesto pasta (V), 15
Add: chorizo (5), prawns (6), chicken (6), smoked pancetta (5), root veg (4)

Sides & Sauces

Seasonal greens, miso & chilli, 5

Honey roasted carrots, vegan feta, 5

Fries, 5

Chunky chips, 5

Buttered new potatoes, nori, 5

Roasted sweet potato, heritage beetroot salad (Ve), 5

Chopped salad (Ve), 5

Buttered corn on the cob, 5 side/9 starter

Mac 'n' cheese, 5 side/10 starter/18 main

Sauces

Red wine jus, 3

Peppercorn sauce, 3

Blue cheese sauce, 3

Desserts

Treacle tart, 9
Vanilla ice cream

Chocolate delice, 11
Poached blackberries

Creamy rice pudding, 9
Seasonal compote

Apple & blackberry crumble, 9
Vanilla ice cream

Saffron cake (Ve), 9
Lemon curd



Sticky toffee pudding, 9
Butterscotch sauce, clotted cream ice cream

Build your own sundae, 10
Chocolate buttons, popping candy, marshmallows, glacé cherries, gummy bears (per scoop)

Cheese

Cheese selection
Chutney, Fudge's biscuits, grapes, celery

Three cheese, 15

Five cheese, 18





Fowey Hall

CORNWALL

Wine

Sparkling

	125ml	175ml	250ml	Bottle
Brut Réserve NV, Taittinger - France	16			85
Prestige Rosé NV, Taittinger - France				95
La Grande Année, Bollinger - France				195
Stelle d'Italia NV, Prosecco - Italy	8			39
Stelle d'Italia, Prosecco DOC Rosé - Italy				39
Classic Cuvée Brut, Knightor - England	14			75
Classic Cuvée Brut, Hambledon - England				68
Classic Cuvée Rosé, Hambledon - England				72

Rosé

	125ml	175ml	250ml	Bottle
Pinot Grigio Blush, Il Sospiro - Italy	6	8	11	29
Cuatro Pasos Rosé, Martin Codax - Spain				39
Love by Léoube Organic Rosé, Château Léoube - France				55
Pinot Noir Rosé, Knightor - England	10	14	19	55
Secret de Léoube Organic Rosé, Château Léoube - France				65

White

	125ml	175ml	250ml	Bottle
Crisp, Dry & Light				
Signus Vinho Verde, Quinta da Lixa - Portugal	6	8	11	29
Pinot Grigio Venezia Vigna Mescita IGT, Sartori - Italy				33
Coeur du Mont Sauvignon Blanc, Vignobles Dubard - France				36
Picpoul de Pinet, Réserve Roquemolière - France	7	10	14	38
Gavi di Gavi, La Minaia, Nicola Bergaglio - Italy				46
Domaine de Vauroux, Chablis - France				60
Aromatic & Fruity				
Les Archères, Vermentino - France				32
The Stump Jump Riesling, d'Arenberg - Australia				41
Martín Códax, Albarino - Spain	9	12	17	49
Reserve Sauvignon Blanc, Rapaura Springs - New Zealand	9.5	12.5	17.5	53
Frescobaldi, Pomino Bianco - Italy				55
Santorini Assyrtiko, Domaine Sigalas - Greece				65
Fuller-bodied & Oaked				
Les Mougeottes Chardonnay, IGP Pays d'Oc - France	8	10.5	14.5	39
Soave DOC Sereole, Bertani - Italy				45
Bacchus, Knightor - England	9	12.5	17	50
Madeline Angevine, Knightor - England	9.5	13.5	17.5	52
Grande Reserve White, Viognier, Ixsir - Lebanon				59
Ladies Who Shoot Their Lunch, Wild Ferment Chardonnay, Fowles Wine- Australia				64
The FMC, Chenin Blanc, Ken Forrester Wines - South Africa				85
Puligny-Montrachet, Domaine Jean Louis Chavy - France				110



Red

	125ml	175ml	250ml	Bottle
Fruity & Juicy				
Carignan/Grenache, Vin de France, La Lande - France	6	8	11	29
Merlot IGP Pays d'Oc, Longue Roche - France	6.5	8.5	11.5	32
Barbera Amonte, Volpi - Italy				34
Domaine de Petit Roubié, Organic Syrah - France				36
Brouilly 23, Louis Tete - France				52
Pinot Noir, Knightor - England	10.5	14.5	19.5	56
MOMO Organic Pinot Noir, Seresin Estate - New Zealand				58
Smooth, Rounded & Elegant				
Saumur Rouge, Cave de Saumar, La Cabriole - France				38
Crianza, Care - Spain	8	10.5	14.5	39
Bonterra Organic Vineyards, Cabernet Sauvignon - USA				54
Château La Croix Romane, Lalande-de-Pomerol - France				52
Merlot Cabernet Sauvignon, Knightor - England	11	16	22	58
Côte de Beaune-Villages, Joseph Drouhin - France				95
Margaux 3ème Cru, Château Desmirail - France				120
Full-bodied, Rich & Spicy				
Maison Sinnae, Cotes du Rhone Villages Laudun Rouge, Luna - France				41
El Esteco, Cuma Organic Malbec - Argentina	8.5	11.5	16	44
Are You Game? Shiraz, Fowles Wine - Australia	9	12	17	48
Sierra Cantabria, Rioja Reserva - Spain				60
Barolo DOCG, Fontanafredda - Italy				85
Napa Cabernet Sauvignon, Beaulieu Vineyard - USA				105

Alcohol Free

	125ml	175ml	250ml	Bottle
Wild Idol, Alcohol Free Sparkling Rosé	10			40

If you have a food allergy or intolerance, please speak to a member of our team.
 All our food and drinks are freshly prepared on our premises where we handle all allergens.
 A discretionary service charge of 12.5% will be added to your bill, and all prices are inclusive of VAT.