

Room Service



Available 12-9pm

Starters

Pea & mint soup (VE)	8
Spring vegetable salad – cauliflower, wild rice, toasted almonds, broad beans, frisée (VE)	9/13
Slow cooked crispy pork belly, broccoli ketchup	11
Fowey Hall twice-baked cave-aged cheddar soufflé (V)	12
Smoked salmon, sourdough, caper, egg, gravadlax sauce	10

Mains

Fowey Hall burger & fries (plant based option available)	19
Chicken schnitzel Holstein, fries, capers & anchovies	26
Local beer battered haddock & chunky chips, crushed peas, tartare sauce	19
Slow cooked shepherd's pie, minted peas & picked greens	26
Buttered hake, chorizo, mixed bean & fennel stew	26
Rump steak & chips – choice of sauce or extra side	28
Spinach & ricotta tortellini, tarragon & mixed seeds (V)	24

Sides & Sauces

Chunky chips (V) Fries (V) Triple cheese & chive croquettes (V) Buttered corn on the cob (V)	5 each
Harissa roasted green beans (V) Garden mixed leaf salad (V) BBQ'd hispi cabbage (V)	
Café de Paris Red wine jus Peppercorn sauce	

Desserts

Chocolate torte, vanilla ice cream (V)	9
Yoghurt parfait, rhubarb & granola (V)	9
Egg custard tart, fresh berries (V)	9
Classic knickerbocker glory (V/VE)	9
Apple tarte tatin, vanilla ice cream (V/VE)	9
Selection of ice creams & sorbets (3 scoops)	9
Affogato (V)	9
Selection of 3 local cheeses, crackers, chutney (V)	15

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.

