Fowey Hall

CORNWALL

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.

Nibbles

Gordal olives (Ve), 6 | **James Kittows porkers**, wholegrain mustard, hot honey, 6
Deep fried tomato polenta, aubergine dip (Ve), 7 | **Salt & pepper squid**, lemon aioli, 7
Sourdough bread, butter (V), 6
Rosemary & garlic focaccia, melting 3 cheese dip (sharing), 16

Starters

Seasonal soup, sourdough (Ve), 10
James Kittow beef short rib, celeriac purée, horseradish crumb, 15
Smoked salmon, capers, shallot, crème fraîche, 14
Balsamic roasted beetroot & red onion tart, whipped goats curd, poached apple & chicory salad (V), 13
Gochujang glazed Cornish pork cheek, bok choy, 15
Fowey Estuary mussels, white wine & parsley crème, sourdough, 14
Tofu satay skewers, peanut & mango sauce (Ve), 12
Luxury Family Hotels soufflé - 'Old Winchester', twice baked soufflé (V), 14

Mains

Fowey Hall burger, Gouda, smoked streaky bacon, bacon jam, lettuce, tomato, three mustard mayo, fries ('Beyond Meat' vegan option available), 23
Fish 'n' chips - crushed peas, tartare sauce, 23
Chasseur chicken supreme, green olives, smoked pancetta, buttered mash, 26
8oz ribeye steak, chunky chips, tomato, choice of sauce, 38
Roasted butternut squash risotto, whipped goats curd, rocket & toasted pumpkin seeds (V), 24
Harissa roasted aubergine, white bean & sweet potato purée, quinoa 'bacon' crumb, pickled shallots (Ve), 21
Marinated venison haunch steak, redcurrant & girolle reduction, braised red cabbage, 30
Market fish, clams, peas, samphire, tarragon, parsley & Pernod ragout, 28
Gnocchi, roasted heritage carrots, carrot purée, sage, parsley (V), 22
Dal Makhani curry, potato, spinach & crispy chickpeas, naan bread (Ve), 24

Sides & Sauces

Fries (Ve), 6 | **Chunky chips** (Ve), 6
Upgrade with house ailoi truffle mayo and truffle dust, 7
Hot honey & sea buckthorn carrots, orange purée, dukkah (V), 7
Dauphinoise potato (V), 7 | **Tenderstem broccoli**, olive oil (Ve), 7 | **Cavolo nero**, miso glaze (Ve), 7
New potatoes, garlic butter & kombu seasoning (V), 6 | **Spiced braised red cabbage** (Ve), 7
Bacon jam mac 'n' cheese, bacon crumb & Parmesan (sharing), 18
Red wine jus, 4 | **Peppercorn sauce**, 4

If you have a food allergy or intolerance, please speak to a member of our team. (V) Vegetarian, (Ve) Vegan. 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. Little ones can't take their eyes off your food? Speak to your server about a half portion at half price.

Wine List

Sparkling

	125ml	Bottle	Magnum
Knightor x Fowey Cuvée - England	15	77	
Brut NV Argeo Prosecco, Ruggeri - Italy	9	48	
Laurent-Perrier La Cuvée - France	17	89	160
Laurent-Perrier Cuvée Rosé - France	23	130	240
Laurent-Perrier Blanc de Blancs Brut Nature - France		180	
Wild Idol, Alcohol Free Sparkling Rosé - England	10	40	

White

	175ml	500ml Carafe	Bottle
Anciens Temps Blanc, Vin de France - France	8	21	29
Picpoul de Pinet, Réserve Roquemolière - France	10	27	38
Bacchus, Knightor - England	13	36	52
Knightor x Fowey Hall, Carpe Diem - England	14	38	53
Domaine de Varoux, Chablis - France	18	52	75
Blanco Sobre Lías, Care - Spain			35
Martín Códax, Albariño - Spain			54
Hautes Pistes Chardonnay, Aubert & Mathieu - France			50
Haus Klosterberg Riesling White Capsule, Markus Molitor - Germany			64
Viejas Tinajas Muscat, De Martino, 2022 - Chile			80
Sancerre 'Le Grand Rochoy' Blanc, Organic, Domaine Laporte, 2023 - France			90
The FMC, Chenin Blanc, Ken Forrester Wines - South Africa			120
Puligny Montrachet, Les 8 Climats, Alain Chavy, 2023 - France			160
Meursault 1er Cru Les Perrières, Jean-Michel Gaunoux, 2016 - France			210

Red

	175ml	500ml Carafe	Bottle
La Cadence Rouge, Vin de France - France	8	21	29
Crianza, Care - Spain	11	30	43
Appellation Vista Flores Malbec, Catena - Argentina	14	38	54
Rachel Pinot Noir Organic, Seresin Estate, 2024 - New Zealand	22	58	85
Mar de Cal, Tempranillo Organic, Verum - Spain			35
Biferno Rosso DOC, Palladino - Italy			38
Beaujolais Villages, Louis Tête - France			48
Cabernet Sauvignon, The High Trellis, d'Arenberg - Australia			60
Valpolicella, Ripasso Valpantena DOC, Bertani - Italy			73
Château La Croix Romane, Lalande-de-Pomerol - France			75
Barolo DOCG, Fontanafredda, 2021 - Italy			90
Cote de Beaune-Villages, Joseph Drouhin, 2021 - France			100
Margaux 3eme Cru, Chateau Desmirail, 2019 - France			120
Il Blu Rosso di Toscana Organic, Brancaia, 2020 - Italy			160
Nuits-Saint-Georges 1er Cru Damodes, Joseph Drouhin, 2023 - France			210

Rosé

	175ml	500ml Carafe	Bottle	Magnum
Carpe Diem Rosé, Knightor - England	14	38	53	
AIX, Coteaux d'Aix en Provence - France	12	39	45	85
Love by Leoube Organic Rosé, Domaine de Leoube - France	14	42	60	

Dessert & Port

	25ml	50ml	Bottle
Knightor Mena Hweg - Cornwall	9.5		52
Garonnelles Sauternes - France		7	40
Patricius, L. H. Tokaji Katinka - Hungary		8	50
Chateau d'Yquem, Sauternes, 2015 - France		30	220
Quinta Do Crasto, NV Tawny 10YO - Portugal		14	75
Quinta do Crasto, LBV Port - Portugal		9	45

125ml measures of wines by the glass are available upon request.
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