

# Evening Dining

Available 5-9pm

## Starters

Pea & mint soup (VE)	8
Slow cooked crispy pork belly, broccoli ketchup	11
English burrata, Isle of Wight tomatoes, basil oil (V)	12
Smoked salmon, sourdough, caper, egg, gravadlax sauce	11
Superfood salad – tenderstem broccoli, avocado, wild rice, toasted almonds, broad beans, frisée (VE)	12/16
Fowey Hall twice-baked local cheese soufflé (V)	12

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## Mains

Fowey Hall 8oz beef burger, lettuce, tomato, wholegrain mustard mayo, fries ('Beyond Meat' vegan option available)	20
Local cider battered haddock, chunky chips, crushed peas, tartare sauce	20
Mixed green pappardelle – asparagus, basil pesto, pine nuts (VE)	24
Chicken schnitzel, fried egg, capers, anchovies, fries	26
Lemon sole, brown butter shrimp sauce – your choice of side	30
Lamb rump, baby gem lettuce, Cornish new potatoes, goats curd, salsa verde	30
Locally sourced 8oz sirloin steak & chips – choice of sauce or extra side	30

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## Sides & Sauces

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

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## Desserts

Chocolate torte, raspberry sorbet	9
Yoghurt parfait, white peach & granola (V)	9
Classic knickerbocker glory (V/VE)	9
Fig frangipane, clotted cream ice cream (V)	9
Selection of ice creams & sorbets (3 scoops)	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.

