

Lunch

Available 12-5pm

Small plates

Fresh local oysters, shallot vinegar	Three for 7, six for 12, or twelve for 20
Padron peppers (VE)	6
Mini chicken Caesar salad bites	7
Salt baked beetroot, goats curd, aged balsamic (V)	7
Chicken liver parfait, sourdough	8
Tempura calamari, saffron aioli	8
Mini crab bites on pumpernickel, pickled shallots	11
Peruvian style seabass ceviche	11
Grilled garlic prawns	11
Fowey River mussels, sourdough	13

Sandwiches

Sandwiches will be accompanied with a local mixed leaf salad, balsamic vinaigrette & Burt's crisps

Cornish Club	16
Grilled chicken, fried egg, bacon, lettuce, tomato, coriander mayo	
Fowey Hall crab on toast	18
White & brown crab meat on toasted sourdough, spring onion, capers, brown shrimp mayo	
Falafel & hummus tortilla wrap (V)	14
Falafel, lettuce and hummus	
Local cheese & tomato toastie, fries (V)	14

Large plates

Superfood salad – tenderstem broccoli, avocado, wild rice, toasted almonds, broad beans, frisée (VE)	16
Add chicken – 5	
Add tofu – 5	
Crab & apple salad bowl	19
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
Fowey River mussels, fries	20
Chicken schnitzel, fried egg, capers, anchovies, fries	26
Seafood sharing platter	35
Seabass ceviche, garlic prawns, crab bites, oysters, padron peppers, tempura calamari	

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.

