

FOWEY HARBOUR HOTEL

KITCHEN • BAR • TERRACE

ALL DAY MENU

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| STARTERS | DAILY SOUP | 5 |
| | ROQUEFORT SALAD, PICKLED WALNUTS, RED APPLE, ENDIVE, TARRAGON SALAD (V) | 6 |
| | TWICE-BAKED CHEESE SOUFFLÉ, AGED CHEDDAR (V) | 6 |
| | <i>ADD SMOKED HADDOCK</i> | 2 |
| | GIANT TEMPURA PRAWNS, SAMPHIRE, CHILLI, LEMON | 9 |
| | BEEF FILLET CARPACCIO, TREVISO, CORNISH NANNY | 9 |
| | SEARED SCALLOPS, PEA PUREE, BACON | 8 |
| | SMOKED SALMON, LEMON, RYE BREAD | 7 |

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| MEAT | SLOW BRAISED OX CHEEK & SHORT RIB, SALT BAKED CELERIAC | 18 |
| | HARBOUR CHEESEBURGER, TOMATO & GHERKIN, CHIPS | 12 |
| | ROAST HALF CHICKEN, CHIPOLATAS, SAGE STUFFING | 15 |
| | CONFIT DUCK LEG, JERUSALEM ARTICHOKES, KALETTES, PICKLED BLACKBERRIES | 16 |
| | VENISON LOIN, SPROUT TOPS, TRUFFLED HONEY & CHESTNUT | 21 |
| | RIB-EYE STEAK ON THE BONE, TRIPLE COOKED CHIPS, BÉARNAISE | 24 |

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| FISH | BRILL, GIROLLES, CLAMS, VINAIGRETTE | 19 |
| | CORNISH SOLE, BROWN SHRIMP BUTTER | 18 |
| | MOULES MARINIÈRE, BUTTER GARLIC, WHITE WINE, PARSLEY | 8/12 |
| | HARBOUR SEAFOOD BURGER, CRAB CLAW, PRAWN, SCALLOP MEAT, CITRUS SLAW | 15 |
| | FISH & CHIPS, MUSHY PEAS, TARTARE SAUCE | 12 |
| | HARBOUR FISH PIE | 10 |

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| PLANT BASED & GRAINS | GRILLED BROCCOLI, TAHINI, SMOKED ALMONDS (VG) | 9 |
| | VEGETABLE BURGER, SECRET SAUCE, CHIPS (V) | 9 |
| | WHOLE CAULIFLOWER, BUCKWHEAT & ALMONDS, PICKLED ROMANESCO (V) | 10 |

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| SIDES | CHIPS, THYME SEA SALT | 3 |
| | SWEET POTATO FRIES, CUMIN ASH | 4 |
| | ROASTED ROOT VEGETABLES, THYME HONEY | 4 |
| | CREAMED MASH POTATO | 3 |
| | SEASONAL GREENS & BEANS | 4 |

V VEGETARIAN
VG VEGAN

If you are concerned about any food allergies or dietary requirements please speak to a member of the team who would be delighted to assist. All prices are inclusive of VAT and a discretionary gratuity of 10% is added to the total bill and divided fairly between the staff and independently from the business.