

FOWEY HARBOUR HOTEL

KITCHEN • BAR • TERRACE

VALENTINE'S SHARING SPECIALS

OYSTERS

SELECTION OF OYSTERS
6 OYSTERS 12 OR 12 OYSTERS 20
SERVED FRIED, POACHED & RAW
WITH KIMCHI, PICKLED GINGER, SPRING
ONIONS, SPICY SAUSAGE

STARTERS

SELECTION OF BRITISH CHARCUTERIE 16
BRESAOLA, WILD BOAR SALAMI
& PROSCIUTTO

QUEEN SCALLOPS 18
BAKED IN THE SHELL, GARLIC,
SAMPHIRE, CHILLI

MAINS

HOT FRUIT DE MARE 35
CRAB CLAWS, SKATE WING, MUSSELS,
PRAWNS, CLAMS, BAKED OYSTERS &
RAPESEED AIOLI

35 DAY AGED CÔTE DE BOEUF 45
TRIPLE COOKED CHIPS, BÉARNAISE SAUCE

DESSERTS

RED VELVET-GANACHE TRIFLE 12
LAYERS OF RED VELVET CAKE, CHOCOLATE
GANACHE, MASCARPONE WHIPPED CREAM

SELECTION OF 5 LOCAL CHEESES 9
FIG CHUTNEY, OAT CRACKERS

Some dishes may contain nuts, dairy, wheat or garlic traces.
All prices are inclusive of VAT at the current rate. Discretionary
gratuity of 10% is added to the total bill.