

FOWEY HARBOUR HOTEL

KITCHEN • BAR • TERRACE

SUNDAY SET MENU

FOUR COURSES FOR 19.95

INCLUDES: SOUP OF THE DAY, A STARTER, MAIN OR ROAST & A DESSERT

BITES	OLIVES, ORANGE & FENNEL (VG)	3
	SPICED SMOKED ALMONDS (VG)	2.5
	LOBSTER ARANCINI, SAFFRON AIOLI	4
	AVOCADO & CHILLI DIP, TARO CHIPS (VG)	5

STARTERS	ROQUEFORT SALAD, PICKLED WALNUTS, RED APPLE, ENDIVE, TARRAGON DRESSING
	TWICE-BAKED CHEESE & HADDOCK SOUFFLÉ, AGED CHEDDAR
	BEEF FILLET CARPACCIO, RADISHES, CORNISH NANNY
	FOWEY MOULES MARINIÈRE, BUTTER GARLIC, WHITE WINE, PARSLEY
	SMOKED SALMON, LEMON, RYE BREAD

MAINS	SLOW BRAISED OX CHEEK & SHORT RIB, SALT BAKED CELERiac
	HAKE LOIN, BROWN SHRIMP BUTTER
	GRILLED BROCCOLI, TAHINI, SMOKED ALMONDS (VG)
	FISH & CHIPS, MUSHY PEAS, TARTARE SAUCE
	HARBOUR FISH PIE

ROAST	CORN FED CHICKEN, PIGS IN BLANKETS, BREAD SAUCE
	DRY AGED BEEF RIB, YORKSHIRE PUDDING
	OLD SPOT PORK BELLY, BRAMLEY APPLE SAUCE
	NUT ROAST, WALNUT, MUSHROOM DRESSING (V)
	<i>ALL SERVED WITH SEASONAL VEGETABLES, CAULIFLOWER CHEESE & ROAST POTATOES</i>

DESSERTS	MILK CHOCOLATE DELICE, HAZELNUT CARAMEL BRITTLE
	POMEGRANATE TRIFLE, LEMON SHORTBREAD, RASPBERRY RIPPLE CREAM
	THE FOWEY ICE CREAM SUNDAE
	APPLE & BLACKBERRY PIE, VANILLA ICE CREAM OR CUSTARD
	GLAZED LEMON TART, SEASONAL BERRIES

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.