



FOWEY VALLEY
HOTEL

25th Mar-31st May 2024 Evening Menu-Served Monday-Friday from 6-8pm

Starters

- Soup of the Day (VG) (GFO) Warm Ciabatta Roll & Butter £8*
Chicken Liver Parfait (GFO) Toasted Brioche & Caramelised Red Onion Chutney £8.50
Smoked Haddock, Cod & Salmon Fishcake Creamy Leeks £8.50
Creamy Garlic Mushrooms (V) on Toasted Brioche £8

Mains

- Cornish Lamb Rump (GF) Port & Rosemary Sauce, Dauphinoise, Tenderstem & Honeyed Carrots £24*
Cornish Pork Belly (GF) Crackling, Apple Cider & Sage Sauce, Celeriac Mash, Braised Red Cabbage £21
Crispy Skin Chicken Supreme (GF) Wild Mushroom & Thyme Risotto, Parmesan Tuile £23
Honey Glazed Salmon Sweet Chili & Soy Noodles and Stir-Fried Vegetables (Sesame) £22
Crispy Battered Cod Rustic Chips, Petit Pois & Tartare Sauce £19
Moroccan Vegetable Tagine (VG) Fruit & Nut Couscous £19

8oz Cornish Sirloin Steak £30

Served with Rustic Chips, Onion Rings, Garden Peas, Grilled Tomato & Mushrooms
Add Blue Cheese or Pepper Sauce £3

Desserts

- Rich Chocolate Brownie, Chocolate Sauce & Vanilla Ice Cream £8.50*
Lemon Tart, Berry Compote, Cornish Clotted Cream £8
Sticky Toffee Pudding, Toffee Sauce & Crème Anglaise £8.50
Chocolate & Orange Torte (GF) & (VG) with Vegan Vanilla Ice Cream £8
3 Scoops of Ice Cream (Chocolate, Strawberry, Vanilla) £7*

Cornish Cheeses, Crackers & Chutney £12

One Child (12 and under) eats Free (usually £8) with every Adult main course!

- 9" Margarita Pizza*
Mini Fish & Chips
Pasta & Tomato Sauce

Coffees & Cornish Teas £3

Allergen Statement: Please advise us if you have any dietary requirements, as we cannot guarantee your order is 100% free from any of the known 14 allergenic ingredients. Fish dishes may contain bones/shell.
(V) Vegetarian (VG) Vegan (GF) Gluten Free (GFO) Gluten Free Option

Please note, the Hotel bar is owned and operated separately from the Hotel.
We kindly ask that payments for drinks are made directly to the Bar by card.
Receipts are available. Fowey Valley Drinks is not VAT registered.