



# FOWEY VALLEY HOTEL

## February 2024 Evening Menu-Served Monday-Friday from 6-8pm

### Starters

- Soup of the Day (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 £9*  
*Sweet Potato Falafel (VG) Tabbouleh Salad, Hummus (Sesame) £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*  
*Honeyed Glazed Salmon Sweet Chili & Soy Noodles & Stir-Fried Vegetables (Sesame) £22*  
*Crispy Battered Cod Rustic Chips, Petit Pois & Tartare Sauce £19*  
*Moroccan Vegetable Tagine Fruit & Nut Couscous £19*

### Local Cornish Steak (GFO)

8oz Sirloin £30

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

### Desserts

- Vanilla Crème Brûlée (GF) Raspberry Sorbet £7*  
*Chocolate Belgian Waffle Vanilla Ice-Cream, Warm Berry Compote, Cornish Clotted Cream £8*  
*Chocolate & Orange Tart (VG) with Vegan Vanilla Ice Cream £7.50*  
*3\*Scoops of Ice Cream (Chocolate, Strawberry, Vanilla) £7*

### Cornish Cheeseboard

*A choice of 3 fabulous Cornish Cheeses,  
Jacobs Crackers, Grapes, Spiced Fruit Chutney £12*

**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.*