

THE  
FOXHAM

*by Freddie Spickernell*

We have created this menu to reflect the very best of local ingredients, sustainability, seasonality, and freshness.

Indulge in the freshest catch of the day from the Cornish coast. We are committed to delivering the freshest, most flavorsome seafood dishes that showcase the essence of the Cornish coastline

Please see 'The Foxham Specials' board in the dining room.

## S N A C K S

Selection of Homemade Bread Extra Virgin Olive Oil, Balsamic, Butter	£5	House Olives	£4
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## S T A R T E R S

Salmon and Haddock Fishcake Hollandaise	£9	Potted Cornish Crab Homemade Focaccia	£13
Whipped Chicken Liver Parfait Toasted Brioche, Chutney	£9	Pan Fried King Prawns Garlic Butter	£12/24
Burrata (v) Heritage Tomatoes, Basil Dressing	£10	Crispy Calamari Lemon Mayonnaise	£11
Moules Mariniere Cream, Garlic, Parsley	£11	Scallops Hollandaise, Chorizo, Spinach	£16

Cornish Oysters  
Sauce Mignonette, Tabasco, Lemon

Each £4 | ½ Dozen £22 | Dozen £40

## LOBSTER

(Served with Fries, Garlic and Truffle Mayonnaise)

### Grilled

With Garlic Butter  
Half/Whole MP

### Thermidor

Cheese Sauce, Parmesan  
Half/Whole MP

### Dressed

Mayonnaise, Tomato  
Half/Whole MP

## MAINS

### Hake Fillet

White Bean and Chorizo Cassoulet, Cavallo Nero

£28

### Surf and Turf

4oz Fillet Steak, King Prawns or Half Lobster

£35/MP

### Beer Battered Haddock

Mushy Peas, Tartar, Chips

£19.5

### Moules Mariniere

Cream, Garlic, Parsley

£22

### Whole Cornish Plaice

Shrimps, Capers, Lemon, Parsley, Shallot

£26

### Whole Sea Bass

Lemon Butter

£24

### Duck Breast

Chinese 5 Spice, Bok Choi, Nero, Soy and Sesame Jus

£24

### Pan Fried Gnocchi (V)

Sweet Potato Puree, Crispy Nero, Blue Cheese

£19

## STEAKS

### 8oz Fillet Steak

Roast Tomato, Mushroom, Chips

£40

### 8oz Ribeye Steak

Roast Tomato, Mushroom, Chips

£34

*Sauces:* Blue Cheese £4 | Peppercorn, £4

## SIDES

### Chips

£5

### Garlic Tenderstem Broccoli

£6

### Dauphinoise Potato

£5

### Truffle and Parmesan Chips

£6

### Sauté New Potatoes

£5

### House Salad

£5

### Soy and Ginger Pak Choi

£6

### Asian Coleslaw

£5

## P U D D I N G

Dark Chocolate Mousse Crème Fraiche Ice Cream, Honeycomb	£8.5	Apple and Blackberry Crumble Custard/Vanilla Ice Cream	£8.5
Sticky Toffee Pudding Butterscotch Sauce, Vanilla Ice Cream	£8.5	Orange and Cinnamon Posset Shortbread Crumb	£8.5
Ice Cream Selection Vanilla, Chocolate, Salted Caramel, Strawberry Mango Sorbet, Raspberry Sorbet (Marshfield Farm, Wiltshire)	£7.5	Cheese and Biscuits Ford Farm Cheddar, Long Clawson Blue, Bath Soft, Grapes, Quince, Crackers	£12
Affogato Double Espresso, Vanilla Ice Cream	£6.5		
Add Liquor	£3.75		

## P U D D I N G W I N E

Botrytis Semillon, Reserve, Berton Vineyard, South Eastern Australia  
75ml 6.5      Bottle 29

Chateau Suduiraut, Castelnau de Suduiraut, Sauternes, Bordeaux, France  
75ml 8      Bottle 35

## P O R T

LBV Port, Barros, Douro, Portugal  
75ml 6      Bottle 40

10 Year Old Tawny Port, Barros, Douro, Portugal  
75ml 7      Bottle 50

Please speak to a member of the team if you have any specific dietary requirements.  
Service is at your discretion.