

THE
FOXHAM

by Freddie Spickernell

| Head Chef, Tom Bryant |

Tom has 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. Tom and his culinary team are committed to delivering the freshest, most flavorful 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

Antipasti Board of Cured Meats Olives, Homemade Focaccia	£12	Selection of Homemade Breads Extra Virgin Olive Oil, Balsamic, Butter	£6
House Olives	£5		

S T A R T E R S

Wild Mushroom Arancini (v) Pesto Mayonnaise, Parmesan	£9	Potted Cornish Crab Homemade Focaccia	£13
Whipped Chicken Liver Parfait Toasted Brioche, Crispy Onions	£9	Pan Fried King Prawns Garlic Butter	£12/24
Burrata (v) Heritage Tomatoes, Basil Dressing	£10	Crispy Calamari Lemon Mayonnaise	£10
Moules Mariniere Garlic Cream, Focaccia	£10	Tempura Soft Shell Crab Soy and Ginger Sauce	£19
Scallops Hollandaise, Spinach, Crispy Parma Ham	£16	Cornish Oysters Sauce Mignonette, Tabasco, Lemon	£4 6 for £20

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 Mussels, Cavolo Nero Peas, Beurre Blanc	£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 Garlic Cream, Focaccia	£20
Cornfed Chicken Breast Truffle Mash, Sweetcorn, Mushrooms, Madeira Velouté	£24	Butternut Squash Risotto (V) Cavolo Nero, Pumpkin Seeds, Feta	£18.5
Salmon Fillet Sweetcorn Velouté, Spinach, White Crab Meat	£30	Whole Grilled Sea Bass Buttered New Potatoes	£24

STEAKS

8oz Fillet Steak Roast Tomato and Mushroom, Chips	£39	8oz Ribeye Steak Roast Tomato and Mushroom, Chips	£30
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Sauces: Blue Cheese £4 | Peppercorn, £4

SIDES

Chips	£5	Garlic Tenderstem Broccoli	£5
Creamed Mash Potato	£5	Truffle and Parmesan Chips	£6
Herb New Potatoes	£5	Squash and Feta Salad	£7
Soy and Ginger Pak Choi	£5	Asian Coleslaw	£5
House Salad	£5		

P U D D I N G

Dark Chocolate Mousse Crème Fraiche Ice Cream, Honeycomb	£8.5	Custard Tart Roasted Banana Ice Cream	£8.5
Espresso Crème Brûlée Chocolate and Hazelnut Biscotti	£8.5	Raspberry Mousse Dome Chocolate Biscuit Base, Salted Chocolate Shard	£8.5
Ice Cream Selection Vanilla, Chocolate, Salter 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
Poached Pear (v/ve) Champagne Sorbet, Granola	£8.5		

P U D D I N G W I N E

Botrytis Semillon, Reserve, Berton Vineyard, South Eastern Australia
100ml 6.5 Bottle 29

Chateau Suduiraut, Castelnau de Suduiraut, Sauternes, Bordeaux, France
100ml 8 Bottle 35

P O R T

LBV Port, Barros, Douro, Portugal
100ml 6 Bottle 40

10 Year Old Tawny Port, Barros, Douro, Portugal
100ml 7 Bottle 50

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