

# VALENTINE'S DAY

14 | 02 | 19

## INTRODUCTION

Poached Oyster, Cucumber, Caviar, Salty Fingers

VEUVE CLICQUOT 'YELLOW LABEL' NV CHAMPAGNE

## STARTERS

Beetroot & Goats Cheese, Pickled Walnut, Pear, Balsamic

BASA BLANCO, RUEDA, SPAIN

## FISH

Warm Lobster & Crab, Lemon Hollandaise, Bloody Mary, Crispy Samphire

SAUVIGNON BLANC, GRAUZAN, FRANCE

## MAIN

Beef Fillet, Pomme Puree, King Oyster Mushroom, Parsley

SHIRAZ, CURRABRIDGE, AUSTRALIA

## PRE-DESSERT

Romeo & Juliet

## DESSERT

Poached Rhubarb, Lime, Champagne Sorbet

ELYSIUM CALIFORNIA BLACK MUSCAT, USA

6 Course | £65.00 | Wine Pairing | £25.00

Provenance and food miles are hot topics in the food industry. So here at 'OQH' we do our best to lessen our environmental impact; where possible we source produce from local suppliers, who are mostly from Cornwall & Devon.

Our fish is caught by local fishermen, and is supplied to us by Fish for Thought. We also have a great butcher right here in Fowey called Kittow's and their farms supply us with all our meat.

We take full advantage of the abundance of seasonal, locally grown fruits & vegetables.

*'Five hours at the dinner table are a reasonable latitude when the company is numerous and no lack of good cheer'*

HUMELBERGIUS SECUNDUS | 1829

Our aim is to offer the best selection of seasonal meat, fish and vegetarian dishes.

We can easily cater for coeliacs, vegans and any allergies you may have.

10% discretionary service charge is added to your bill automatically. If you wish not to pay this please just inform your server



theoldquayhousehotel



theoldquayhouse



oldquayhouse



Restaurant