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The Fountain

DINNER MENU

Nibbles

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| Olives (Vegan) | 3.95 |
| Bread Basket, Olive Oil and Balsamic Dip (Vegan/DF Option) | 5.95 |
| Focaccia Garlic Bread with Balsamic Glaze (Vegan/DF Option) | 4.95 |
| Wasabi Peas | 1.95 |
| Smokehouse Nut Mix | 2.95 |

Starters

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| Homemade Soup, Crusty Bread and Butter (GF Option, DF/Vegan Option) | 7.95 |
| Crumbed Brie, Tarragon and Honey, Organic Salad (V) | 8.95 |
| Crispy Calamari, Organic Salad, Garlic Mayo | 9.25 |
| Mezze, of Olives, Sundried Tomatoes, Caper Berries, Focaccia Bread, Olive Oil and Balsamic Dip (Vegan, DF, GF Option) | 8.50 |
| Smoked Salmon Parcel, Horseradish Crème Fraiche, Organic Salad, Lemon Dill Dressing, and Toasted Bread (GF Option) | 9.25 |
| Ham Hock & Parsley Terrine, Homemade Chutney, Toasted Bread (DF Option, GF Option) | 8.95 |
| Tempura Vegetables, Wasabi Mayo (Vegan, DF) | 7.95 |

Mains

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| Braised Lamb Shank, Mustard Mash, Honey-Glazed Baby Carrots, Redcurrant and Port Gravy (GF, DF) | 24.95 |
| Local Steak & Scallops, 8oz Sirloin, Scallops, Garlic Butter & Parmesan Frites (GF, DF Option) | 29.95 |
| Pan-fried Sea Bream, Mediterranean Potato Cake, Wilted Greens, Lemon Garlic Aioli (GF, DF) | 23.95 |

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| Wholetail Scampi , Chunky Chips, Homemade Tartare sauce, Smashed Minted Peas (DF) | 15.75 |
| Haddock, Beer Battered or Grilled with White Wine, Butter, Dill - Both served with Chunky Chips, Homemade Tartare Sauce, Smashed Minted Peas (GF Option, DF) | 18.50 |
| Parmesan & Herb Crusted Chicken Schnitzel , Gruyere Cheese Sauce, Sweet Potato Fries, and Organic Salad | 18.95 |
| Duo of Local Award-Winning Pork Sausages , Mustard Mash, Pea Puree, Caramelised Onion, Apple and Onion Gravy (GF Option, DF) | 17.95 |
| Vegan Sausages , Mustard mash, Pea Puree, Caramelised Onion, Apple and Onion Gravy (Vegan, DF) | 15.50 |
| Chermoula Aubergine , Bulgar Wheat, Olives, Almonds, Sultanas, Lemon Mint Yoghurt, Sweet Potato Fries (Vegan/DF Option) | 19.50 |
| Chicken & Butternut Madras Curry , Coconut Rice, Mango Chutney, Poppadom, and Cucumber Raita (GF, DF Option) | 16.95 |
| Authentic Indian Vegetable Curry , Coconut Rice, Mango Chutney, Poppadom, and Mint Yoghurt (V, GF, DF Option, Vegan Option) | 15.50 |
| Traditional Homemade Meat Lasagne , Garlic Bread and Organic Salad | 16.25 |
| Halloumi Burger , Hummus, Griddled Butternut, Caramelised Onion, Chunky Chips, and Sweet Chilli Relish (V, GF Option) | 16.50 |
| 8oz Sirloin Steak , Chunky Chips & Organic Salad (GF, DF) | 25.95 |

Add a Sauce: Peppercorn Sauce 3.95 Stilton Sauce 3.95

Sides

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| Wilted Greens 3.95 | Onion Rings 4.50 | Parmesan Truffle Fries 7.50 |
| Sweet Potato Fries 5.95 | Chunky Chips 4.95 | Skinny Chips 4.95 |
| Crusty Bread (2 Slices) 1.95 | Side Salad 3.50 | |

Gluten Free (GF)

Vegetarian (V)

Dairy Free (DF)