

# The Fountain

## LUNCH MENU

### Nibbles

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

### Starters

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

### Baguettes - All Served With Chunky Chips

<b>Grilled Steak</b> , Garlic Mayo, Balsamic Roasted Tomatoes, Rocket <b>(DF)</b>	15.95
<b>'Posh Dog'</b> , Local Pork Sausage, Homemade Sweet Mustard, Caramelised Onion <b>(DF)</b>	14.95
<b>Vegan 'Posh Dog'</b> , Plant Based Sausages, Homemade Sweet Mustard, Caramelised Onion <b>(Vegan, DF)</b>	13.95

### Salads

<b>Warm Chicken and Bacon Salad</b> , Organic Leaves, Balsamic Glaze, and Pine Nuts <b>(GF, DF)</b>	16.50
<b>Grilled Halloumi Salad</b> , Organic Leaves, Sundried Tomatoes, and Pine Nuts <b>(V, GF)</b>	15.50

## Mains

<b>Local Steak &amp; Scallops</b> , 8oz Sirloin, Scallops, Garlic Butter & Parmesan Frites ( <b>GF, DF Option</b> )	29.95
<b>Wholetail Scampi</b> , Chunky Chips, Homemade Tartare sauce, Smashed Minted Peas ( <b>DF</b> )	15.75
<b>Haddock, Beer Battered</b> or <b>Grilled with White Wine, Butter, Dill</b> - Both served with Chunky Chips, Homemade Tartare Sauce, Smashed Minted Peas ( <b>GF Option, DF</b> )	18.50
<b>Parmesan &amp; Herb Crusted Chicken Schnitzel</b> , Gruyere Cheese Sauce, Sweet Potato Fries, and Organic Salad	18.95
<b>Duo of Local Award-Winning Pork Sausages</b> , Mustard Mash, Pea Puree, Caramelised Onion, Apple and Onion Gravy ( <b>GF Option, DF</b> )	17.95
<b>Vegan Sausages</b> , Mustard mash, Pea Puree, Caramelised Onion, Apple and Onion Gravy ( <b>Vegan, DF</b> )	15.50
<b>Chermoula Aubergine</b> , Bulgar Wheat, Olives, Almonds, Sultanas, Lemon Mint Yoghurt, Sweet Potato Fries ( <b>Vegan/DF Option</b> )	19.50
<b>Chicken &amp; Butternut Madras Curry</b> , Coconut Rice, Mango Chutney, Poppadom, and Cucumber Raita ( <b>GF, DF Option</b> )	16.95
<b>Authentic Indian Vegetable Curry</b> , Coconut Rice, Mango Chutney, Poppadom, and Mint Yoghurt ( <b>V, GF, Vegan/DF Option</b> )	15.50
<b>Traditional Homemade Meat Lasagne</b> , Garlic Bread and Organic Salad	16.25
<b>Halloumi Burger</b> , Hummus, Griddled Butternut, Caramelised Onion, Chunky Chips, and Sweet Chilli Relish ( <b>V, GF option</b> )	16.50
<b>8oz Sirloin Steak</b> , Chunky Chips & Organic Salad ( <b>GF, DF</b> )	25.95

**Add a Sauce:**      Peppercorn Sauce 3.95      Stilton Sauce 3.95

## Sides

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)**

"We pride ourselves in freshly prepared dishes using carefully sourced ingredients. All our dishes are made to order and may take a little longer". All cash and credit/debit card tips are paid in full to our team members.