

**SATURDAY
14TH APRIL
2012**



Welcome

A LA CARTE MENU

Duty Managers: Russell Grindley Chef: Mark Speirs Starters & Sweets: Rob Gibbs

Not only do we try to use local suppliers, we ask them to source locally produced foods whenever possible... a little more expensive but well worth the effort.

Welcome to the Fountain Inn

Richard, Jacque & the team at The Fountain Inn welcome you to our friendly establishment, where we try to serve good quality fayre at a reasonable price with friendly and efficient service.

Our newly promoted manager Russell Grindley and Bar Manager, Carl Burgess, have worked very hard to earn their positions and are fantastic assets to the firm.

Our Head Housekeeper, Christine (Mother), 69, is responsible for keeping our establishment spotless and doesn't she just.

Our Office Manager is Amy Lingard, 33, and if there is any information you require she will be glad to help in any way she can.

Mark Speirs our Oxford born head chef is bringing fantastic new ideas and creations to The Fountain.

The rest of the team are mainly part time and an excellent asset, particularly with the pleasant and helpful way in which they look after our customers.

And finally, the wife and I (I'm the one in shorts!) do anything else that's needed; I do all the food development work and back the two excellent chefs and the Dragon takes the food orders, as well as a million other things.

Thank you for eating at The Fountain Inn at Clent and if you enjoy your visit please tell a friend, if not please tell us.

Oh, by the way... we're only the 5th pub in the country to be awarded The Platinum Award for Beautiful Beer and only the second to retain it, not bad, eh?

Meat is a Treat

OUR FAMOUS LAMB POT ROAST

Half Shoulder £17.50 Quarter Shoulder £14.95

Half a shoulder of locally reared spring lamb braised for yonks in a rich brown sauce ("Melts in yer gob", says Richard). Our signature Dish.

SWEET & SOUR PORK £14.95

Belly pork marinated in Chinese spices, garlic and chilli braised slowly in duck fat dipped in tempura batter and served on stir fried vegetables and sweet and sour sauce.

HALF A ROAST DUCK (C) £15.95

Breast of duck cooked pink with a confit of duck leg served with cucumber, spring onion, sesame soy noodles and oyster sauce.

STUFFED CHICKEN (C)(VH) £13.95

Fresh chicken breast stuffed with French brie, basil and sun dried tomatoes on a rich tomato and garlic sauce served with rocket and parmesan salad.

RUMP OF LAMB £16.95

Rump of lamb marinated in garlic and olive oil cook pink and served with roast Mediterranean vegetables and an olive and tomato jus.

FARMHOUSE BEEF WELLINGTON £18.95

A sealed fillet steak topped with Shropshire blue cheese and red onion marmalade, wrapped in puff pastry and served with a red wine sauce.

SEE OVER FOR GRILL MENU

Starters

HOMEMADE CREAM OF MUSHROOM SOUP £5.50

A creamy soup of button mushrooms cooked in a beurre blanc, finished with sea salt flakes, accompanied with freshly baked ciabatta.

TIGER PRAWNS

4 @ £7.95 6 @ £9.95 or 8 @ £11.95

These monsters are done one of two ways. You choose:

1. With garlic butter or 2. Deep fried in batter with sweet Thai chilli dip.

SMOKED MACKEREL £6.25

A smoked mackerel fillet served warm on toast and finished with a tomato and garlic sauce.

TRADITIONAL PRAWN COCKTAIL £5.95

Atlantic prawns served in a homemade Marie Rose sauce with dressed mixed leaves and a wedge of lemon to squeeze.

DEEP FRIED WHITEBAIT £6.25

Whitebait deep fried and dusted with paprika, accompanied with homemade tartare sauce, lemon and dressed mixed leaves.

HOMEMADE CHICKEN LIVER PARFAIT £6.50

A very rich smooth homemade chicken liver parfait served with fig relish, dressed mixed leaves and freshly baked ciabatta.

THE RETURN OF OUR GARLIC BREAD

Returned by popular demand, torn chunks of mixed bread smothered in garlic and parsley butter baked in the oven til crisp

Plain £3.95 Cheddar & Mozzarella £4.95

WARM FRENCH BAKED CAMEMBERT £6.50

Half a French camembert baked in its container topped with rosemary and olive oil, accompanied with rustic croutes and mixed leaves.

All the above can be served Monday-Friday with homemade chips, potatoes and vegetables as a main course for an additional £4.

Fresh Fish is Bliss

SALMON ROYAL (C) £13.95

Roast salmon supreme topped with smoked Wye Valley salmon, smothered in a rich prawn and sliced mushroom sauce.

WHOLE SEA BASS £15.95

Two fillets of sea bass served with tomato and red pepper salsa on mixed salad leaves and wholegrain mustard dressing.

FRESH COD WITH CHORIZO AND BUTTER BEANS (C)(VH) £15.95

Fresh cod pan fried resting on a bed of chorizo, butter bean and tomato casserole.

SMOKED HADDOCK MORNAY £14.95

Fresh smoked haddock on a bed of baby spinach and wild mushrooms with a rich cheese sauce.

PLAICE FRITTE £12.95

Two fresh plaice fillets breaded and deep fried, served with fresh tartar sauce.

**(C) - coeliac (VH) - very healthy (WF) - wheat free
(VN) - very naughty**

Wines of the Week

White: Anakena Single Vineyard Voigner - Chile

Intense apricot and citrus aromas matched by a tropical fruit palate in a rich well-balanced wine.

125ml: £5.25 175ml: £5.60 250ml: £7.40 Bottle: £21.50

Red: Anakena Pinot Noir - Chile

Ripe strawberry and wild cherry flavours with a touch of oak enhances this soft delicate Pinot Noir

125ml: £5.00 175ml: £5.30 250ml: £6.60 Bottle: £19.95

Rose: Woolloomooloo Rose - Australia

Lovely fruit flavours with a crisp light finish.

125ml: £4.50 175ml: £4.65 250ml: £6.10 Bottle: £17.95

Vegetarian Dishes

MUSHROOM STROGANOFF £12.95

Button, Shitake and oyster mushrooms cooked with garlic, onions, paprika, lemon juice and brandy, finished with cream and served with rice.

MEDITERRANEAN VEGETABLE AND CHEESE WELLINGTON £12.95

Mediterranean vegetables cooked in a tomato sauce encased in puff pastry and served on a chilli tomato sauce.

STUFFED BUTTERNUT SQUASH £12.95

Half a butternut squash filled with cannellini beans mozzarella cheese, peppers, tomatoes and pumpkin seeds.

Extras

GARLIC TOSSED MUSHROOMS £2.50

BUTTER TOSSED MUSHROOMS £2.50

MIXED SALAD £2.95

HOME MADE ONION RINGS IN BATTER £1.95

2 HOME LAID HEN'S EGGS £1.50

2 HOME LAID DUCK EGGS £1.95

A Sample from our Sunday Menu

Starters

HOMEMADE BLOODY MARY SOUP

A rich deep tomato soup garnished with celery salt, celery sticks, tabasco and Worcestershire sauce and a shot of vodka, served with fresh bread and butter.

TIGER PRAWNS

4 (£4 supplement) 6 (£6 supplement) or 8 (£8 supplement)

These monsters are done one of two ways. You choose:

1. With garlic butter or 2. Deep fried in batter with sweet Thai chilli dip.

GARLIC BREAD

Torn white and brown bread smothered with garlic and parsley butter and served plain or topped with cheddar and mozzarella cheese accompanied with olives.

PORTABELLO MUSHROOM RAREBIT

A baked portabello mushroom filled with rarebit stuffing, onion marmalade and served on mixed leaves.

HOME CURED GRAVADLAX (£2.00 supplement)

Home cured gravadlax sliced onto horseradish mayonnaise and served with a mixed leaf salad.

HOMEMADE CHICKEN LIVER PARFAIT

A slice of homemade rich chicken liver parfait accompanied with fig relish, truffle oil powder and a chunk of warmish toast.

GOATS CHEESE IN FILO

Mature goats cheese wrapped in filo with Thai jelly, baked in the oven and served on a bed of mixed leaves.

Main Courses

ROAST RIB EYE OF ABERDEENSHIRE BEEF

Hand carved roast ribs of Aberdeenshire beef served PINK OR NOT PINK accompanied with Yorkshire pudding.

ROAST FREE RANGE PORK LOIN

Roast loin of free range pork served with crackling and fresh apple sauce.

ROAST LEG OF LAMB

Roast hand carved leg of lamb from a local farm, served with home made white onion sauce.

ROAST BREAST OF TURKEY

Roast hand carved turkey breast from local sources, with our very own homemade bacon and sausage meat roll.

ALL SERVED WITH ROAST POTATOES, ROAST ROOT VEGETABLES, CAULIFLOWER CHEESE, STEAMED GREEN VEGETABLES AND DAUPHINOISE POTATOES.

OUR FAMOUS LAMB POT ROAST

1/4 shoulder (£4.00 supplement) 1/2 shoulder (£7.00 supplement)

Half a shoulder of locally reared lamb braised for yonks in a rich brown sauce ("Melts in yer gob", says Richard). Our signature dish.

POACHED SALMON WITH SPICY PUY LENTILS (£2.00 supplement)

Fresh salmon served on a casserole of spiced lentils ras-el-hanout.

SEA BASS AND FENNEL (£4.00 supplement)

Two fillets of sea bass grilled with a fennel, lemon and shallot compote, served on dressed mixed leaves.

STUFFED CHICKEN

Chicken breast stuffed with dolcellate, pea shoots, wild rocket and peppercorns, served with pepper and tomato salsa, rocket and parmesan salad.

BRIE AND BEETROOT TART

Beetroot and brie cooked in a pastry case with red onion, apple and thyme, served on a bed of garden leaves with roasted beetroot and wholegrain mustard dressing.

RED ONION AND GOATS CHEESE TARTE

A pastry case filled with red onion and goats cheese, baked and served on a tomato and herb salad.

PHEASANT (£3.00 supplement)

Crown of pheasant served on haggis and red cabbage, with a rich red wine sauce.

5oz FILLET STEAK (£6.00 supplement) 8oz FILLET STEAK (£9.00 supplement)

Cooked to your liking and accompanied with:- **GARNI:** Roast button mushrooms, vine tomato, watercress and homemade horseradish and tomato ketchup.

Or **AU POIVRE:** Peppercorn, sherry and cream sauce

Or **DIANE:** French mustard, red wine and mushroom sauce finished with cream.

ALL SERVED WITH CHIPS, DAUPHINOISE POTATOES AND STEAMED VEGETABLES.

Steak & Saucery Board

16oz T-BONE (Scottish) £24.95

5oz FILLET STEAK (Larder Trim) £16.95

8oz FILLET STEAK (Larder Trim) £21.95

8oz FREE RANGE CHICKEN BREAST £12.95

Cooked to your liking and accompanied with:-

GARNI:

Pan fried button mushrooms, vine tomato and watercress salad.

GARLIC AU GARNI:

Steak cooked smothered in garlic, parsley and sea salt accompanied with mushrooms, vine tomato and watercress salad.

Or topped with:-

DIANE:

French mustard, red wine and mushroom sauce finished with cream.

STILTONAGE:

Stilton, cream and garlic sauce

TOMATO & GARLIC:

Tomato, garlic and white wine sauce

GARLIC & MUSHROOM:

Quarter mushroom and garlic in a creamy white wine sauce

AU POIVRE:

Brandy, cracked black pepper, green peppercorns and cream sauce

RED WINE & MUSHROOM:

Sliced button mushrooms in a red wine sauce

HOME MADE GARLIC BUTTER £1.25

2 HOME LAID HEN'S EGGS £1.50

2 HOME LAID DUCK EGGS £1.95

Al Fresco Sunday Lunch Hot Roast Butties

Served Sundays (outside only): 12noon - 6pm

HOT ROAST HAND CARVED SIRLOIN OF BEEF AND YORKSHIRE PUDDING £7.50

HOT ROAST HAND CARVED BREAST OF TURKEY AND STUFFING £6.95

HOT ROAST HAND CARVED LEG OF LAMB £7.50

HOT ROAST HAND CARVED PORK £7.50

All served with hand carved freshly baked brown or white bread and piping hot gravy.

GOAT'S CHEESE & GARLIC MUSHROOMS £6.50

ROAST PEPPER & GRILLED MOZZARELLA £6.50

HOMEMADE FRESH GARLIC CHIPS £2.95

HOMEMADE FRESH CHIPS 'N' CHEESE £3.50

PORTION OF HOMEMADE FRESH CHIPS £2.85

HOMEMADE FRESH CHIPS & STILTON £3.50

All main courses are served with homemade chips, potatoes of the day and steamed seasonal vegetables.

IF YOU HAVE ANY ALLERGIES PLEASE LET US KNOW WHEN ORDERING

(VH) Very Healthy (H) Healthy Option (C) Coeliac (V) Vegetarian
(LB) Light Bite