

THE FOUNTAIN

snacks & starters

- Olives ~ £4 (ve)
- Seasonal soup, sourdough, butter ~ £7.50 (v)
- Mackerel, Isle of Wight tomatoes, tomato tea, basil cracker ~ £12.50
- Orzo pasta, pea purée, asparagus, lemon ~ £9.50 (v, ve)
- Prawn cocktail, rose marie, gem lettuce ~ £9.50
- Charcuterie board, crackers, cheddar, olives ~ £12.95
- Blade of beef, potato, silver skin onion, wild mushroom, gravy ~ £14.00

main courses

- Roast chicken, confit thigh, cabbage compote, wild mushroom, kale, sauce supreme ~ 24.95
- Orzo pasta, pea purée, asparagus, lemon ~ £16 (v, ve)
- Lamb shoulder, dauphinoise, minted seasonal veg, choice of gravy ~ £28
- Market fish, cauliflower purée, vadouvan sauce, roasted cauliflower florets, sea vegetables ~ 27.00
- Hand-battered haddock fillet, triple-cooked chips, mushy peas, tartar sauce ~ £19
- Spring lamb rump, asparagus, Jersey royals, wild garlic ~ £32.00
- Roasted courgette, black olive, courgette purée, spring vegetables ~ 19.00 (v, ve)

Steak Menu

All of our steaks are prepared in-house by our chefs. Each cut is cooked sous vide — a precise water-bath method that brings the meat to the perfect temperature — then finished over Japanese coals on our barbecue for exceptional flavour and tenderness.

8oz Fillet £36 | 10oz Ribeye £35 | 10oz Sirloin £34

included with all of our steaks

triple-cooked chips, side salad, grilled mushroom, peppercorn, or red wine jus

sides

- Chips ~ £4
- Dauphinoise potatoes ~ £5.50 (v)
- Seasonal veg ~ £4 (v)

desserts

- Apple and blackberry crumble ~ £9.50
- Yorkshire rhubarb crème brûlée ~ £9.50
- Lemon drizzle cake ~ £9.50
- Cheesecake of the day ~ £9.50
- Trio of ice cream or sorbet ~ £9.50

Four cheese selection, house crackers, grapes, pickled walnut ~ £14.00

complimentary top up of the vegetables, potatoes, chips or gravy that come with your dish available on request