

THE FOUNTAIN

snacks & starters

- Olives ~ £4 (ve)
Seasonal soup, sourdough, butter ~ £7.50 (v)
Cured 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, pickles ~ £12.95
Blade of beef, potato, gelot onion, wild mushroom, gravy ~ £14

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
Monkfish, cauliflower purée, vadouvan curry sauce, roasted cauliflower florets, sea vegetables ~ £27
Hand-battered haddock fillet, triple-cooked chips, mushy peas, tartar sauce ~ £19
Spring lamb rump, asparagus, Jersey royals, wild garlic ~ £32
Roasted courgette, black olive, courgette purée, spring vegetables ~ £19 (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

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