

THE FOUNTAIN

Spring Lunch Menu

snacks & starters

- Prawn cocktail (v, ve) ~ 9.50
Rose Marie sauce, gem lettuce, croutons
- Cured mackerel ~ 12.50
Isle of Wight tomatoes, tomato tea, basil cracker
- Orzo pasta (v, ve) ~ 9.50
Pea purée, asparagus, lemon
- Seasonal soup (v, ve) ~ 7.50
Sourdough bread and butter
- Charcuterie board ~ 12.95
Crackers, cheddar, olives, pickles
- Olives (ve) ~ 4.00
Mixed, pitted olives
- Blade of beef ~ 14.00
Potato, grelot onion, wild mushroom, gravy

desserts

- Apple and blackberry crumble (v, ve) ~ 9.50
Custard or vanilla ice cream
- Yorkshire rhubarb crème brûlée (v) ~ 9.50
A sharp and seasonal classic
- Lemon drizzle cake (v) ~ 9.50
Light, zesty and fresh
- Cheesecake of the day (v) ~ 9.50
Please ask for today's flavour
- Trio of ice cream or sorbet ~ 9.50
A seasonal, light and refreshing choice. Please ask for flavours
- Four cheese selection ~ 14.00
House crackers, grapes, pickled walnut

main courses

- Fish and chips ~ 19.50
Haddock, house batter, mushy peas, tartare sauce
- Lamb shoulder ~ 28.00
Dauphinoise potato, seasonal vegetables, mint
- Orzo pasta (v, ve) ~ 16.00
Pea purée, asparagus, lemon
- Roast chicken ~ 24.95
Confit thigh, cabbage compote, wild mushrooms, kale, sauce supreme
- Monkfish ~ 27.00
Cauliflower purée, vadouvan curry sauce, roasted cauliflower florets, sea vegetables
- Roasted courgetti (v, ve) ~ 19.00
Black olive, courgette purée, spring vegetables
- Spring lamb rump ~ 32.00
Asparagus, Jersey Royals, wild garlic
- Dauphinoise potato 5.50 | Chips 4 | Seasonal veg 4*

Please inform us of any allergies. A complimentary top up of any vegetables, potatoes & gravy available on request