THE FOUNTAIN

snacks & starters

Olives £4 (ve)
Seasonal soup, bread, butter ~ £7.50 (v)
Wild mushroom risotto, parsley ~ £9 (v)
Smoked salmon, dill, creme fraiche ~ £12
Prawn cocktail, rose marie, gem lettuce ~ £9
Baked camembert, bread, caramelised onion ~ £14
Chicken liver pate, chutney, crackers ~ £12

main courses

Herb-roasted chicken, crushed potatoes, carrots, greens, gravy ~ £24
Wild mushroom risotto, black truffle, parsley oil, Jerusalem artichoke ~ £15 (v)
Cauliflower steak, rainbow chard, seeds & grains, cauliflower puree ~ £18 (v)
¼ Lamb shoulder, dauphinoise, minted seasonal veg, choice of gravy ~ £28
Market fish, espelette pepper sauce, kale, artichoke, celeriac puree ~ £26
Sirloin steak, triple-cooked chips, flat mushroom, green salad ~ £34
Hand-battered cod fillet, triple-cooked chips, mushy peas, tartar sauce ~ £19

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)

after

Sticky toffee pudding ~ £9(v)
Creme brulee ~ £8.50(v)
Crumble, custard or ice cream ~ £8(v)
Bread & butter pudding, custard or ice cream ~ £10(v)
Trio of ice cream or sorbet ~ £6.50(v)

4 cheese selection, house crackers, and pickled walnut purée £14

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