

Lunch Menu

Soup of the day, wheaten bread **6**

Nicoise salad, chargrilled salmon, soft egg, green beans, black olives **11 /18**

Foie gras parfait, pickled shallot, homemade soda bread red wine jus **9**

Prawn risotto, rosemary, red chilli, white wine **11/18**

Tacos, pulled pork, tempura fish, kimchi, Chinese leaf, sour cream **11/18**

Pan seared scallops, potato pave, curry emulsion, crisp apple, **28**

Pan seared chicken breast, simple mash, local kale, tender stem broccoli, jus **23**

Fish of the Day (See server) **Market Price**

Red wine braised beef feather blade, rigatoni, parmesan 11/18

10 oz Hereford sirloin, triple cooked chips, pickled red onion rings, blow torched cherry tomatoes, roast shallot, pepper or red wine jus **30**

Sides 5

Simple mash, triple cooked chips, herb crushed baby potato

Roast carrot, parsnip, maple syrup butter

Mixed salad, pickled shallot, cucumber, mustard vinaigrette

Charred sweetheart cabbage, spiced miso butter

All dishes may contain nuts, please advise your server of any allergies or intolerances.

A discretionary 10% service will be added to the bill.

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Prix Fixe Menu

-Starters-

Today's soup (**see server**)

Foie gras parfait, pickled shallot, red wine jus, soda bread

Nicoise salad, black olives, soft egg, chargrilled salmon, potato, green beans

Pulled pork or tofu taco, kimchi, Chinese leaf, sour cream

-Mains-

Chicken breast, celeriac fondant, Jerusalem artichoke espuma,
local kale, tenderstem broccoli

Hake, puy lentils, braised fennel. Lemon pangrattato, oregano, extra virgin olive oil

Butternut risotto, toasted hazelnuts, brown butter crispy sage

Red wine braised Irish venison, pearl onions, simple mash, glazed heritage carrots red
wine jus

-Dessert-

Warm cinnamon apple crumble, vanilla ice cream

Mango cheesecake, fresh mango, mango sorbet

Young buck blue cheese, biscuits, red onion & Medjool date compote

2 courses 26.5

3 courses 32.5

Wednesday & Thursday-3 courses for 2 people inclusive of a select bottle of wine 79.5

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A La Carte

-Starters-

Today's Soup (**see server**) 6

Homemade soda, wheaten, sourdough, milk breads, homemade butter, dips 7.5

Pork tonnato, tuna mayonnaise, capers, lemon, extra virgin olive oil 9

Prawn Risotto, red chilli, rosemary, white wine 12

Goats cheese beignets, honey, black pepper, watercress, chilli 10

Nicoise salad, black olives, soft egg, chargrilled salmon, potato 11

Sushi plate, chargrilled salmon, smoked salmon,
cucumber role, Fresh crab, avocado, wasabi 11

-Mains-

Scallops, curry emulsion, apple, mushroom, spinach, potato pave 28

Hereford 10 oz sirloin, pickled red onion ring, blow torched cherry tomatoes,
roast shallot, spinach, pepper or red wine jus 32

Roast chicken, celeriac fondant, Jersusalem artichoke espuma, jus,
local kale, tenderstem broccoli 23.5

10 hour slow cooked red wine braised beef, rigatoni, parmesan 18

Salmon, cumin, maple, mushroom wontons, spinach, crispy carrot 23

Aubergine, courgette, red pepper lasagne, spinach, herb ricotta 20

Pan seared local duck breast, roast butternut squash & puree, sauteed potatoes,
local veg, blackberry jus 29

Lamb rump, gnocchi, tender stem, kale, salsa verde, jus, 29

-Sides-

Simple mash, triple cooked chips, herb crushed baby potato

Local kales, tender stem, Romanesco cauliflower, green beans, honey vinaigrette

Roast carrot, parsnip, maple syrup butter

Mixed salad, pickled shallot, cucumber, mustard vinaigrette

Charred sweetheart cabbage, spiced miso butter

All 5

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-Desserts-

- Trio of crème brulee, coffee cardamom, white chocolate passionfruit,
new season rhubarb custard 8
- Elderflower panna cotta, textures of strawberry, candied pecan, basil shortbread
Warm apple crumble, cinnamon, vanilla ice cream 8
- Mango cheesecake, dark chocolate, ginger crumb, mango sorbet, fresh mango 8
- Dark chocolate, banana almond brownie, strawberry gel, vanilla ice cream 8
- Cheese board, Young Buck Blue Mount Leinster Cheddar, Tolla Crottin, biscuits, Medjool,
onion chutney 12

-Dessert Wines-

	375ml bottle	70ml glass
Elysium Black Muscat, California 2014	29.95	
6.75		
Essensia. Orange Muscat, California 2013	29.95	
6.75		
La Fleur D'Or, Sauternes, 2011	35.95	
8.00		
Cypres de Climens, Sauternes, Barsac 2015	52.50	
10.95		

-Port-

	70ml glass
Churchill's White Aperitif Port	8.95
Churchill's Reserve Port	6.75
Churchill's L.B.V 2016	7.95
Churchill's 20 Tawny Port	13.95

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Vegetarian Menu

Goats cheese beignets, honey, black pepper, Glasswater Farm salad, chilli **10**

Wild mushroom risotto, fresh thyme. Parmesan **11/18**

Vegetable tart, goats cheese, date onion chutney, sun-dried tomatoes **11/18**

Aubergine, courgette, red pepper lasagne, spinach, herb ricotta **20**

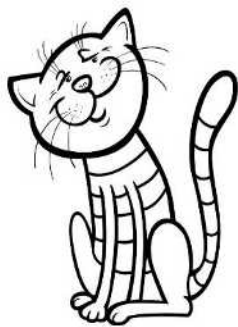
Chickpea & barley risotto, sun-dried tomatoes, char-grilled pepper,
courgette, aubergine **11/18**

Peppered puy lentils, cumin, cauliflower, roast carrots, crispy cavolo nero
11/18

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Kids Menu



-Starters-

Today's soup, bread, butter

Prawn cocktail, baby gem, Louis sauce

Veggie sticks, carrots, celery, tomatoes, cucumber, mayo, tomato relish, hummus

-Main Course-

Today's roast, Yorkshire pudding, mash, roasties, tender stem

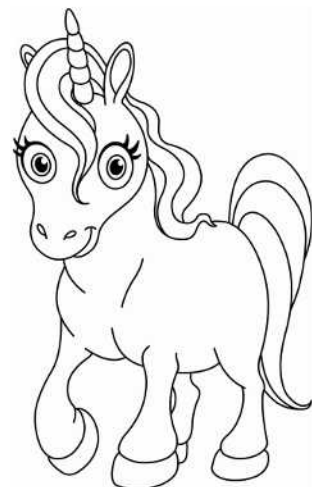
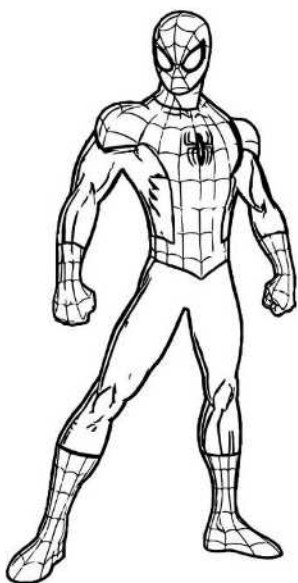
Beef, rigatoni, Parmesan

Plain buttered pasta, broccoli

Pan seared steak & chips

Tacos, mixed leaf, sour cream

Choice of Fish / Chicken / Tofu



-Desserts-

Ice cream sundae, vanilla ice cream, choc brownie crumb, honeycomb, whipped cream, strawberry sauce

Warm apple crumble, custard, vanilla ice cream

1 Course 10

2 Course 14

3 Course 18

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