

Fontana

LUNCH

Pork belly bites sesame seeds, honey soy dressing 4
Mix olives 4
Bread selection, butter, dips 8,5
Pork belly bites, sesame seeds, honey soy dressing 4
Selection of breads, butter, dips 8.5

To Start

Selection of breads, butter, dips	8.5
Soup, wheaten bread, butter	7
Ham hock, piccalilli, apple cider gel, soughdough	9
Primavera risotto, peas, courgette, tenderstem, mint, basil	11
Ajo bianco espuma, pressed cucumber, white grapes, radish, micro leafs	11
Prawn risotto, red chilli, white wine	12
Burrata, heritage tomato, labneh, olive oil pearls, basil	12

Mains

Catch of the day (see server)	Market Price
Chicken breast, hazelnut labneh, polenta fondant, sweetcorn espuma, kale, pistachio dukkah	25
La tua trofie pasta, garden pea, courgettes, sundriedtomatoes,parmesan	18
Pear barley risotto, beetroot, blackcurrant, roasted pistachio, radicchio, cais na tire	18
Prawn risotto, red chilli, white wine	20
Zathar pork belly, fermented celeriac sauce, char-grilled sweetheart cabbage, sweetwalnut	27
Wagyu, tenderstem, pink peppercorn sauce, confitofshallots,balsamicreduction,	32

Sides £5.5

Simple mash
Triple cooked chips
Herb crushed baby potato
Local seasonal vegetables, french dressing
Mixed salad, mustard vinaigrette

Desserts

Sweetcorn panna cotta, rosemary crumble, char-grilled peach, bourbon & apricot jam	8
Peach frangipane tart, apricot glaze, peach cream	8
Warm apple crumble, cinnamon, ice cream	8
Dark chocolate, banana almond brownie, blackcurrant compote vanilla ice cream	8

Cheese board, Young Buck Blue, Mount Leinster Cheddar, Tolla Crottin, biscuits, fresh fig, fig chutney
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Dessert Wine

Elysium Black Muscat, California 2014	29.95	6.75
Essensia. Orange Muscat, California 2013	29.95	6.75
Oliver Zeter "Sweetheart" Sauvignon	36.95	8.00
Cypres de Climens, Sauternes, Barsac 2015	52.50	10.95

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

A discretionary 10% service will be added to the bill

Fontana

PRIX FIXE MENU

2 Course 26.5

3 Course 32.5

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

WHILE YOU WAIT

Selection of marinated olives 4

Pork belly bites, sesame seeds, honey soy dressing 4

Selection of breads, butter, dips 8.5

To Start

Soup, wheaten bread, butter

Ham hock, piccalilli, apple cider gel,
sourdough

Ajo bianco espuma, pressed cucumber,
white grapes, radish, micro leafs

Whipped goats cheese, pickled beetroot
raspberry, hazelnuts, walnut syrup

Mains

Catch of the day (**see server**)

Chicken breast, hazelnut labneh,
polenta fondant, kale, pistachio dukkha, green oil

Ras el hanout Cauliflower steak, cauliflower
puree, spiced chickpeas, kale and hazelnut
Gremolata

Zathar pork belly, fermented celeriac sauce,
char-grilled sweetheart cabbage,
sweet walnut

Desserts

Warm cinnamon apple crumble, vanilla ice cream

Sweetcorn panna cotta, rosemary crumble,
char-grilled peach, bbourbon & apricot jam

Young Buck blue cheese, biscuits, fig chutney

Sides £5.5

Simple mash

Triple cooked chips

Herb crushed baby potatoes

Local green vegetables, French dressing

Mixed salad, mustard vinaigrette



AFTER DINNER DRINKS

Irish Espresso Martini

Born Irish Whiskey, Coffee liqueur,
Espresso, sugar syrup

10.95

Liquor Coffee

Irish, Royale, Baileys, Calypso

7.95

The PB

Sheepdog Peanut Butter Whiskey, Kailua,
Creme De Cacao, Espresso

10.95

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-Desserts-

Sweetcorn panna cotta, rosemary crumble, char-grilled peach, bourbon & apricot jam **8**

Warm apple crumble, cinnamon, vanilla ice cream **8**

Peach frangipane tart, apricot glaze, peach cream **8**

Dark chocolate, banana almond brownie, Comber blackcurrant, vanilla ice cream **8**

Cheese board, Young Buck Blue Mount Leinster Cheddar, Tolla Crottin, biscuits, fresh figs, fig chutney **12**

-Dessert Wines-

	375mlbottle	70mlglass
Essensia Orange Muscat, California 2013	29.95	6.75
Elysium Black Muscat, California 2014	29.95	6.75
Oliver Zeter "Sweetheart" Sauvignon Blanc	36.9	8.00
Cypres de Climens, Sauternes, Barsac 2015	5	10.9
Chateau Fleur D'Or Sauternes,	52.5	8.50
Turkey Flat Pedro Ximenez	0	13.50
	36.9	-Port-
	5	70ml glass
Churchill's White Aperitif Port	65.0	8.95
Churchill's Reserve Port	0	6.75
Churchill's L.B.V 2016		7.95
Churchill's 20 Tawny Port		13.95

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Sunday Menu

Snacks

Pork belly bites sesame seeds, honey soy dressing 4 / Mix olives 4 / Bread selection, butter, dips 8.5

-Starters-

Celeriac soup, caramelized pecans, wheaten bread

Prawn risotto, red chilli, rosemary **(3 supplement)**

Ham hock, piccalilli, apple cider gel, Sourdough

Burrata, heritage tomato, labneh, olive oil pearls, basil

Duck rillettes, fig chutney, port glaze, charred grill sourdough

Lobster coquille

-Main Course-

Pan seared hake, baby boiled potatoes, tempura courgettes, leek and scallion emulsion, peas, broad beans

Chicken breast, hazelnut labneh, polenta fondant, sweetcorn emulsion, kale, pistachio dukkha

Primavera risotto, basil, mint, Italian parsley

Roast Hereford sirloin, Yorkshire pudding, roast carrots, roast potato, gravy, simple mash

Prawn risotto, red chilli, white wine

La tua trofie pasta, garden pea, courgettes, fresh tomatoes, parmesan

2 Courses 30

3 Courses 35

-Desserts-

-Sides-

Triple cooked chips

Buttery baby boiled potatoes

Simple mash

Local vegetables

All sides 5.50

Warm cinnamon apple crumble, vanilla ice cream

Chocolate tart, berries, vanilla ice cream

Dark chocolate, banana almond brownie, black current jam, vanilla ice cream

Elderflower panna cotta, meringue, shards elderflower syrup, black current jam

Frangipane tart, peach glaze, vanilla ice cream

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