

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

Simple mash

Triple cooked chips

Herb crushed baby potatoes

Local green vegetables, French dressing

Mixed salad, mustard vinaigrette

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



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

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

A discretionary 10% service will be added to the bill