Fontana

A La Carte

Wednesday – Saturday
5-9:30

Mixed olives 4
Homemade focaccia confit tomato butter, tapenade 8
Salt cod croquettes, wild garlic mayo 5

Starter

Wild mushroom soup, Jerusalem artichoke, confit garlic- 7

Burrata, pistachio pesto, charred peach, olive oil, croute 10

Prawn risotto, rosemary, red chilli, white wine 12

Lamb ragu, rigatoni, basil pesto, parmigiano Reggiano 12

Steak tartar, whipped foie gras butter, shaved truffle, cured egg yolk, mustard toast 12

Seared scallops, cannellini beans, nduja butter, salsa verde 12

Confit duck leg salad, cashel blue, walnut dressing 12

Bloody Mary mussels, tomato concasse, celery, toasted mustard bread

Main

Roast duck breast, fondant potato, spiced red cabbage, Cumberland orange jus 32

Sea trout, peas a la francaise, braised baby gem, horseradish butter, baby potatoes 24

Chicken supreme, creamy mash, tenderstem broccoli, bacon thyme gravy 24

Moroccan spiced lamb rump, tagine sauce, sumac yoghurt, saffron rice 30

Seared cod, Sicilian caponata, herb crushed new potato, salsa rossa, samphire 30

McKee's farm ribeye, wilted spinach, green beans, Rooster chips, peppercorn sauce 34

Curry battered haddock, chilli minted mushy peas, tartar sauce, skinny fries 24

Sides 5.5

Duck fat roasties

Chips

Green beans

Creamy mash

Mixed leaf

White asparagus, truffle & herb butter

MICHELIN 2025

All dishes may contain nuts, please advise your server of any allergies or intolerances.
A discretionary 10% service charge will be added to your bill.

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