

- Starters -

Selection of bread with olive tapenade & olive oil £3.95

Soup of the day, home baked wheaten bread £4.95

Pulled pork bruschetta, rocket, parmesan shavings, balsamic vinegar reduction £8.25

Lobster coquille, beurre blanc, fennel, chilli, parsley, rosemary, bread & parmesan crumb £10.00

Pan seared foie gras, toasted brioche, scallop, red wine jus £10.00

Portavogie prawn risotto, fresh rosemary, white wine, red chilli £8.95

Char-grilled squid, shallot, chilli, lemon, mixed leaf salad £8.50

- Mains -

Pan-fried salmon, char-grilled baby potatoes, samphire, grilled courgette,
grilled aubergine, salsa rossa £21.50

Pan-seared scallops, cauliflower purée, caramelised cauliflower, curly kale, purple potato,
samphire, parsnip crisp, chiver beurre blanc, red wine jus £21.50

Char-grilled lamb rump, gnocchi, roast root vegetables, salsa verde, red wine jus £19.50

Maple & cumin glazed chicken, barley & porcini risotto, purple carrots, curly kale £19.50

28 day dry aged steak, triple cooked chunky chips, onion purée, wild mushroom fricassee with a
bordelaise, red wine jus or peppercorn sauce Rib-eye £26.50 or Fillet £29.50

Vegetable moussaka, courgette, aubergine, tomato, pecorino, béchamel sauce,
triple cooked chunky chips £16.50

-Sides-

Brussels sprouts, chestnuts, brown butter £3.50

Sweet potato gratin £4.95

Mashed potato / Champ £3.95

Triple cooked chunky chips £3.95

Sautéed / baby boiled potatoes £3.95

Fresh green salad £3.95

Bordelaise / Red Wine Jus / Peppercorn Sauce £2.00

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

Fontana

Michelin Bib Gourmand Food Award