

- Starters -

Selection of bread with olive tapenade & olive oil £4.00

Soup of the day, homemade 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 £10.50

Pan seared foie gras, toasted brioche, scallop, red wine jus £11.00

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

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

- Mains -

Pan-seared fillet of Turbot, baby potatoes, pan-fried brussel sprouts, purple broccoli, samphire, beurre noisette, crispy pineapple sage £23.50

Pan-seared scallops, cauliflower purée, caramelised cauliflower, savoy, baby new potatoes, samphire, parsnip crisp, chive beurre blanc, red wine jus £22.95

Pan seared duck breast, potato gratin, poached red wine pear, spiced red cabbage, plum jus £21.50

Thai red curry, chicken breast, pineapple, sweet potato, pak choi, red pepper, basmati rice £19.50

28 day dry aged steak, triple cooked chunky chips, onion purée, fricassee of wild mushrooms with a bordelaise, red wine jus or peppercorn sauce Rib-eye £27.50 or Fillet £29.50

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

**-Sides-
£4.50**

Seasonal vegetables

Mashed potato / Champ

Triple cooked chunky chips

Sautéed / baby boiled potatoes

Fresh green salad

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

Fontana

Michelin Bib Gourmand Food Award