

ALC Menu

- Starters -

Selection of bread with olive tapenade & olive oil £3.95

Soup of the day, homemade wheaten bread £4.95

Pan seared foie gras, pickled shiitake, toasted fernet-branca bread, red wine jus £9.95

Lobster coquille, chilli, fennel, garlic, rosemary, beurre blanc, parmesan £10.00

Gruyere tart, roast aubergine, courgette, red pepper, mixed leaf salad £8.95

Homemade pappardelle with pulled duck, garlic, parsley, parmesan, veal reduction £8.95

Prawn risotto, rosemary, chilli, white wine £9.50

- Mains -

Pan seared turbot, lemongrass, coconut orzo, pak choi, shiitake mushroom, coriander,
crispy lotus root £19.95

28 day dry aged steak, triple cooked chips, celeriac, black truffle puree, pink peppercorn jus
Rib-eye £28.50 or Fillet £31.50

Thai red curry, roast chicken breast, basmati rice, pak choi, sweet potato, pineapple £18.50

Pan fried salmon, char-grilled potatoes, aubergine, red peppers, courgettes,
wild garlic butter £19.50

Slow roast pork belly, apple mash, roast turnip, crispy Comber kale, apple cider jus £17.50

Pan roast scallops, truffle mash, roasted cauliflower, carrots, crispy kale, red wine jus £21.50

Spinach gnocchi, shallots, goats cheese crumb, goats cheese cream, parmesan shavings £15.75

-Sides-

Mediterranean vegetables: aubergine, courgette, red peppers,
parmesan, lemon zest & kitchen garden oregano £4.95

Mashed potato / Champ £3.95

Triple cooked chunky chips £3.95

Sautéed / baby boiled potatoes £3.95

Parmesan cheese £2.00 Bordelaise / Red Wine Jus / Peppercorn Sauce £2.00

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

A discretionary 10% will be added to parties of 6 or more

Fontana