

SET MENU

Saturday

2 Course Menu for £20.50, 3 Course Menu for £23.50

- Starters -

Breads, oils and tapenade

Soup of the day

Char grilled pizzetta, red onion compôte, goats cheese, artichokes, parmesan, mixed leaf

Chicken liver parfait, pear & red onion compôte, crostini

Wild boar ravioli, wild boar reduction, fresh thyme, parmesan shavings

- Mains -

Slow roast pork belly, wholegrain mustard mash, roast root vegetables, curly kale, red wine jus

Pan fried seabass, triple cooked chips, pea purée, homemade tartar sauce

Chimmichurri basted 28 day dry aged rib-eye steak, crispy polenta, portobello mushroom, beetroot
(£3 supplement)

Gnocchi puttanesca, Kalamata olives, shallots, capers, parmesan

- Desserts

Chocolate brownie sundae, Chantilly cream, honeycomb, fresh berries,
chocolate soil, homemade strawberry ice cream

Warm apple & cinnamon crumble, homemade vanilla ice cream

A selection of French & Irish cheese, red onion chutney
(£3.00 supplement)

We work in an open kitchen, please advise your server of any allergies or intolerance.

Fontana

Michelin Bib Gourmand Food Award