

## **Sunday Set Menu**

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

### **- Starters -**

Breads, oils and tapenade

Soup of the day

Chargrilled pizzetta, red onion compôte, goats cheese, artichokes, parmesan, mixed leaf

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

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

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

### **- 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

Sofrito basted 28 day dry aged rib-eye steak, triple cooked chips, roast beetroot, portobello mushroom  
(£3 supplement)

Pan fried scallops, cauliflower purée, caramelised cauliflower, curly kale, purple potato, samphire, herb beurre blanc, red wine jus

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

### **-Desserts -**

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

Poached plum & crushed meringue frangipane tart, mango ice cream

Warm apple and cinnamon crumble, homemade vanilla ice cream

Vanilla panna cotta, poached pink rhubarb

### **-Sides (all £4.50)-**

Seasonal vegetables/ Mashed potato / Champ/ Triple cooked chunky chips

Sautéed potatoes / Baby boiled potatoes /Fresh green salad

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

*Fontana*

Michelin Bib Gourmand Food Award