

Sunday Set Menu

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

- Starters -

Breads, oils and tapenade

Asparagus soup, garlic croutons, fennel, parsley

Courgette flowers filled with mascapone, goat & parmesan cheese, light tempura batter

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

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

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

- Mains –

Thick cut pork chop on the bone, pineapple sage, Kilmegan cider jus, cannellini beans, garden thyme, summer truffle

Pan fried salmon, salas rossa, romanesco, char grilled new potato, Comber rainbow chard

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

Pan fried scallops, seabass, cauliflower purée, caramelised cauliflower, savoy cabbage, baby potatoes
samphire, herb beurre blanc, red wine jus

Courgette, aubergine, tomato, pecorino moussaka, side salad, triple cooked chips

-Desserts -

Chocolate brownie sundae, chantilly cream, honeycomb, fresh berries,
chocolate soil, homemade hazelnut ice cream

Tonka bean crème brûlée, poached cherries

Eton mess, raspberries, blueberries, homemade coconut ice cream, mango crumb, Tonka bean cream

Warm cinnamon, oat, lemon apple crumble, vanilla ice cream

A selection of French & Irish cheese, red onion chutney

-Sides (all £4.50)-

Seasonal vegetables / Triple cooked chunky chips / Mash

Sautéed potatoes / Baby boiled potatoes / Fresh green salad

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

Fontana