

ALC Menu

- Starters -

Selection of bread with olive tapenade & olive oil £3.95

Soup of the day £4.95

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

Goats cheese pizzetta, butternut squash, sun-dried tomatoes, hazelnut crumb, fresh basil £8.95

Lobster coquille, chilli, fennel, white wine cream, parmesan £9.95

Local fresh crab cakes, winter salad leaf, ghost chilli mayo, ponzu £8.75

Prawn risotto, rosemary, chilli, white wine £9.50

Crispy duck rolls, rocket salad, thai dipping sauce £8.95

- Mains -

Pan seared Turbot, lemongrass, coconut broth,
lotus root, orzo, pak choi, coriander £19.95

Pan fried salmon, char-grilled potatoes, curly kale, roast beets, caviar beurre blanc £19.50

Thai red roast breast of chicken curry, basmati rice, pak choi, toasted peanuts £18.50

Pan seared duck breast, potato gratin, poached red wine pear, curly kale, red wine jus £18.95

28 day dry aged steak, triple cooked chips, celeriac, black truffle puree, pink peppercorn jus
Angus Sirloin £26.50, Rib-eye £28.50 or Fillet £31.50

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-

Roast heritage carrots, parsnip, turnip, honey, fresh thyme £4.95

Mashed potato / Champ £3.95

Triple cooked chunky chips £3.95

Sautéed / baby boiled potatoes £3.95

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