

Sunday Mid-Winter Menu

Delicious comfort

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

- Starters -

Breads, oils and tapenade

Soup of the day

Chicken liver parfait, pear & red onion compôte, crostini

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, mash potatoes, purple carrots, red wine jus

Pan-fried salmon, herb & jerusalem artichoke risotto, cavolo nero, tomato salsa

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

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

Duo of pan- fried seabass & scallops cauliflower purée, caramelised cauliflower, curly kale, purple potatoes,
Samphire, herb beurre blanc, red wine jus

-Desserts -

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

Homemade lemon tart, raspberries, fresh cream

Raspberry millefeuille

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