

Sunday Set Menu

2 Course Menu for £21.50

3 Course Menu for £26.50

- Starters -

Selection of bread with olive tapenade & olive oil

Slow roast fresh beetroot soup, hazelnut & garlic oil garnish, homemade bread

Pulled pork bruschetta, parmesan shavings, balsamic reduction, mixed leaf salad

Portavogie prawn risotto, rosemary, chilli, white wine

- Mains -

Pan fried hake, triple cooked chips, sprouting broccoli, homemade tartar sauce

28 day dry-aged rib-eye, polenta, sprouting broccoli, portabello mushroom, peppercorn sauce
(£3.00 supplement)

Pan roast scallops, truffle mash, roasted cauliflower, carrots, crispy kale, red wine

Slow roast pork belly, apple mash, roast turnip, crispy Comber kale, apple cider jus

Roast cauliflower, pearl barley, wild mushroom, homemade apple vinegar,
smoked Gubbeen cheese, fresh thyme

-Desserts-

Tonka bean pannacotta, homemade honeycomb, poached pink rhubarb

Affogato la caffe, homemade vanilla ice-cream, chilled espresso coffee

Warm apple & cinnamon crumble, homemade vanilla ice cream

Vanilla crème brûlée, fresh strawberries

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

A discretionary 10% will be added to parties of 6 or more

Fontana