

## *ALC Menu*

### *- Starters -*

Selection of bread with olive tapenade & olive oil £3.95

Soup of the day, homemade bread £4.95

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

Lobster coquille, chilli, fennel, garlic, rosemary, beurre blanc, parmesan £10.00

Homemade pappardelle with pulled duck, garlic, parsley, parmesan, veal reduction £8.95

Prawn risotto, rosemary, chilli, white wine £9.50

### *- Mains -*

Pan seared turbot, lemongrass, coconut orzo, pak choi, shiitake mushroom,  
coriander, parsnip crisps £19.95

Pan roast duck breast, caramelised fig, curly kale, roast beets, dauphinoise potatoes,  
red wine jus £19.50

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

Thai red curry, roast chicken breast, basmati rice, pak choi, sweet potato, pineapple £18.50

Pan fried salmon, char-grilled potatoes, aubergine, red peppers, courgettes,  
lobster butter £19.50

Slow roast pork belly, apple mash, roast turnip, crispy Comber kale, apple cider jus £17.50

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-*

Seasonal green vegetables £4.25

Mashed potato / Champ £3.95

Triple cooked chunky chips £3.95

Sautéed / baby boiled potatoes £3.95

Parmesan cheese £2.00 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*