

A La Carte Menu

-Starters-

Selection of bread with olive tapenade & olive oil 3.95

Soup of the day, homemade bread 4.95

Rotolo, wild mushrooms, spinach pine nuts, crispy sage, chestnut butter 8.5

Venison ravioli, cavolo nero, fresh thyme,
Norwegian aquavit laced wild blueberries, rich venison broth 9.00

Prawn risotto, rosemary, chilli, white wine 9.5

Fois gras terrine, rhubarb, red onion plum chutney, crostini thins 8.95

Lough Neagh Eel, ginger potato salad, watercress, yuzu mayo, crispy salmon skin 8.95

-Mains-

Pan seared scallops, truffle mash, caramelised cauliflower, black pudding crumb,
curly kale and red wine jus 21.5

Crispy spring roll pastry wrapped salmon, orange, fennel, lime leaf broth,
steamed pak choi, fennel and coriander leaves 19.5

Char grilled Irish lamb rump, potato gratin, braised Savoy cabbage, green beans,
celeriac puree, ras el hanout, red wine jus 19.5

28 day dry aged steak, chunky triple cooked chips, onion puree, portabella,
béarnaise sauce Ribeye 28.5 Fillet 31.5

Spinach gnocchi, sun dried tomatoes, shallot, goats cheese cream, parmesan 15.5

Pan roast corn fed chicken, cumin & maple glaze, mustard mash,
roast carrots, curly kale, 18.50

-Sides-

Seasonal green vegetables, lemon zest, garlic 4.25

Mashed / Champ / Sautéed / baby boiled potatoes 3.95

Triple cooked chunky chips 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