

SET MENU

Tuesday to Thursday

*3 Course Menu for Two Persons, and a selected bottle of wine,
for £59.50*

2 Course Menu for £21.50, 3 Course Menu for £26.50

- Starters -

Breads, oils and tapenade

Soup of the day

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

Teriyaki salmon, pickled white cabbage, fresh coriander leaves

Coulter Farm beetroot terrine, goats cheese, beetroot puree, butternut puree, mixed leaf salad

- Mains –

Slow roast pork belly, mustard mash, roast carrots, crispy kale, apple cider jus

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

28 day dry aged Ribeye, crispy polenta, portobello mushroom, peppercorn sauce,
(£3.00 supplement)

Spinach gnocchi, shallots, goats cheese crumb, goats cheese cream, parmesan shavings

- Desserts -

Eggnog panna cotta, pannetone, apricot coulis, crushed pistachios

Chocolate brownie sundae, fresh cream, choc soil, homemade honeycomb,
fresh berries, strawberry ice-cream

Warm apple & cinnamon crumble, homemade vanilla ice-cream

Selection of French and Irish cheese, red onion cheese

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