

Sunday Set Menu

2 Course Menu for £21.50

3 Course Menu for £26.50

- Starters –

Selection of bread with olive tapenade & olive oil

Roast tomato and basil soup, parmesan, homemade bread

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

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

Prawn risotto, rosemary, chilli, white wine

- Mains -

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

28 day dry aged steak Ribeye, chunky triple cooked chips, onion puree,
portabella, béarnaise sauce (£3.00 supplement)

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

Maple cured pork loin chop, potato gratin, braised Savoy cabbage, green beans, celeriac puree,
ras el hanout, red wine jus

Spinach gnocchi, shallots, sun-dried tomatoes, goats cheese cream, shallots parmesan shavings

-Desserts-

Warm apple & cinnamon crumble, homemade vanilla ice cream

Eggnog panna cotta, pannetone, apricot coulis, crushed pistachios

Chocolate truffle cake, strawberry ice cream, hazelnut praline

Vanilla crème brûlée, orange shortbread, macerated oranges

Selection of French and Irish cheese, red onion chutney

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