

## Sunday Set Menu

*\*2 Course Menu for £23\**

*\*3 Course Menu for £28\**

### **- Starters –**

Selection of bread with olive tapenade & olive oil

Slow roasted tomato soup, thyme oil and homemade bread

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

Fois gras chicken liver parfait, rhubarb, red onion plum chutney, crostini thins

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

### **- Mains –**

Smoky hake, cannellini beans, chilli, lemon, chorizo, spinach

28 day dry aged Ribeye, triple cooked chips, green beans, peppercorn sauce  
(£3.00 supplement)

Pan seared Salmon, char grilled potatoes, broccoli, green beans, crispy kale, prawn butter

Slow roast pork belly, crispy polenta, roast carrots, crispy kale, apple cider jus

Moussaka of grilled aubergine, courgette, red onion, pepper, tomatoes, béchamel sauce, parmesan

### **-Desserts-**

Warm apple & cinnamon crumble, homemade vanilla ice cream

Coffee panna cotta, orange & chocolate ganache, hazelnut praline

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

Vanilla and cardamom crème brûlée, orange and cinnamon shortbread

***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