

## *A La Carte Menu*

### *-Starters-*

Selection of bread with olive tapenade & olive oil 3.95

Soup of the day, homemade bread 4.95

Pan seared scallops, salsify, tobiko & lemon verbena beurre blanc 9.95

Prawn risotto, rosemary, chilli, white wine 9.50

Flat bread, wild mushrooms, butternut squash, crispy fried kale leaves, mustard greens 8.5

Acorn squash ravioli, kale, black garlic sauce 8.95

Fois gras chicken liver parfait, rhubarb, red onion plum chutney, crostini thins 9.50

### *-Mains-*

Pan fried Dover sole, English asparagus, fresh peas, baby boiled potatoes, crispy caper beurre noisette 24.00

Pan fried Monkfish curry, pineapple, sweet potatoes, pak choi, basmati rice, toasted peanuts, 21.50

Roast salmon, herb crushed potatoes, English asparagus, curly kale, wild garlic beurre blanc 19.50

Slow braised lamb shank, lemon, black garlic, spiced giant couscous, salsify crisps 19.50

28 day dry aged steak, chunky triple cooked chips, onion puree, portabella, pepper sauce  
Ribeye 28.50 Fillet 31.50

Pan roast corn fed chicken, mustard mash, English asparagus, curly kale, apple cider jus 18.50

Roast cauliflower, pearl barley, wild mushroom, homemade apple cider vinegar, smoked Gubbeen cheese, fresh thyme 15.50

Moussaka of grilled aubergine, courgette, red onion, pepper, tomatoes, béchamel sauce, parmesan cheese 15.50

### *-Sides-*

Seasonal green vegetable, shallots, lemon zest, garlic 4.50

Sweet potatoes wedges with lemongrass crème fraîche 4.50

Za'atar sautéed potatoes 4.50

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*