

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

Fontana's sushi plate, soya, pickled ginger

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,
(£6.50 supplement)

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

- Desserts -

Coffee panna cotta, orange & chocolate ganache, hazelnut praline

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

Warm apple & cinnamon crumble, homemade vanilla ice-cream

Duo of cheese, red onion chutney, artisan biscuits

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