

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

Lobster Coquille, fennel, chilli, beurre blanc, breadcrumbs, parmesan 10.00

Pickled Mackerel, horseradish yoghurt, Comber gooseberry pulp 9.75

Pan seared foie gras, toasted brioche, caramelized white peach, red wine jus 9.50

-Mains-

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

Pan fried Monkfish Thai green curry, red pepper, shallots, pak choi,
basmati rice, toasted peanuts, 21.50

Pan roast salmon, warm garlic buttermilk, hispi cabbage, fresh garden peas,
Comber broad beans, herb crushed potatoes 19.50

Mustard & herb crusted rack of Lamb, dauphinoise potatoes, roast beets, red wine jus 23.50

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, char-grilled potatoes, Mediterranean vegetable, salsa rossa 18.50

Spinach gnocchi, sun dried tomatoes, shallots, goats cheese cream, parmesan cheese 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 3.95

Sweet potatoes wedges with lemongrass crème fraîche 3.95

New Comber potatoes 3.95

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