

Sunday Set Menu

2 Course Menu for £23

3 Course Menu for £28

- Starters –

Selection of bread with olive tapenade & olive oil

Comber leek & potato soup, herb cream, homemade bread

Teriyaki salmon, pickled white cabbage

Roast goats cheese, fennel pollen, caramelized fig, olive oil, pea shoots

Lobster Coquille, fennel, chilli, beurre blanc, breadcrumbs, parmesan
(£3.00 supplement)

Pulled pork bruschetta, parmesan shavings, balsamic reduction, mixed leaf salad

- Mains –

Duo of Dover Sole & Hake Thai green curry, red pepper, shallots, pak choi,
basmati rice, toasted peanuts

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

28 day dry aged Ribeye, triple cooked chips, roast beets, pepper sauce
(£6.00 supplement)

Maple syrup & cumin cured pork chop, mustard mash, buttery cabbage, red wine jus

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

-Desserts-

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

Warm apple & fresh berry crumble, homemade vanilla ice cream

Coffee panna cotta, orange & chocolate ganache, hazelnut praline

Vanilla crème brûlée, orange 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