

**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

Teriyaki salmon, pickled white cabbage, fresh pea shoots

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

Roast Goats cheese, fennel pollen, caramelized fig, olive oil, fresh pea shoots

**- Mains -**

Slow roast pork belly, simple mash, maple & cumin carrots, curly kale, red wine jus

Pan fried hake, baby boiled potatoes, herb grilled chicory, broccoli, salsa rossa

28 day dry aged Ribeye, triple cooked chips, roast beetroots, pepper sauce  
(£6.50 supplement)

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

**- 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 & blackberry 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*