

## *A La Carte Menu*

### **-Starters-**

Selection of bread with olive tapenade & olive oil 3.95

Soup of the day, homemade bread 4.95

Ewings smoked salmon, pickled Comber celeriac, soft egg, toasted rye crumb 9.00

Seared Foie gras, ginger puree, pickled blackberries 9.50

Prawn risotto, rosemary, chilli, white wine 9.0

Duck confit, chestnut, red cabbage roulade, pickled pear, puy lentil puree,  
gingerbread crumb 9.00

### **-Mains-**

Roast monkfish, black curry aubergine, lemongrass, fresh coriander,  
coconut cream, pak choi 21.50

Pan seared chicken, simple mash, thyme roasted butternut squash, roast cauliflower,  
chicken gravy 19.50

28 day dry aged Steak, portabello mushroom, purple broccoli, triple cooked chunky chips,  
classic peppercorn or red wine jus  
Ribeye 28.50 Fillet 32.50

Roast cauliflower, crispy Gubbeen cheese, pearl barley 18.00

Pan fried Salmon, herb crushed potatoes, savoy cabbage, fine beans,  
tomato dill chive lemon cream 18.50

### **Sides-**

Seasonal vegetables, shallots, lemon zest, garlic 3.95

New baby potatoes, simple mash, buttery champ 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*