

## *A La Carte Menu*

### *-Starters-*

Selection of homemade wheaten and black pepper bread with olive tapenade & olive oil 3.95

Tomato and basil soup, homemade wheaten bread 4.95

Prawn risotto, rosemary, chilli, white wine 9.00

Lamb Yufka, Greek yoghurt, zataar 8.00

Duck pappardelle, veal reduction, garlic, parsley and Parmesan 8.50

### *-Mains-*

Today's fish; whole lemon sole; hake or salmon panfried with beurre noisette baby potatoes,  
Comber cavolo nero, spring onions £19.50

Pistachio crusted rack of Lamb, dauphinoise potatoes,  
omber purple sprouting broccoli, red wine jus 29.50

28 day dry aged steak, chunky triple cooked chips, crispy red onion, braised button  
mushrooms, pepper sauce or red wine jus Ribeye 29.50 Fillet 31.50

Spinach gnocchi, sun dried tomatoes, shallots, goats cheese cream, parmesan cheese 15.50

### *-Sides-*

Seasonal green vegetable, shallots, lemon zest, garlic 3.95

New Comber potatoes 3.95

Triple cooked chunky chips 3.95

Champ or simple mash 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*