

Sunday Set Menu

2 Course Menu for £23

3 Course Menu for £28

- Starters –

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

Tomato and basil soup, homemade wheaten bread

Prawn risotto, rosemary, chilli, white wine

Lamb Yufka, Greek yoghurt, zataar

Duck pappardelle, veal reduction, garlic, parsley and Parmesan

- Mains –

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

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

28 day dry aged ribeye steak and egg, chunky triple cooked chips, braised button mushrooms, pepper sauce or red wine jus (£3 supplement)

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

-Desserts-

Vanilla crème brûlée, lemon shortbread, fresh strawberries and blackberries

Cinnamon and apple crumble, lemon zest, vanilla ice cream

Prune semifreddo marinated in red wine, cloves, lemon zest, ginger crumb

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