

A Selection of Local Cheeses

Choose any cheese from our cheeseboard. The first 60g is included in the set menu price and then sold at £7.50/100g. Served with cheese biscuits, apple, grapes, celery and chutney.

1. SNOWDONIA ORIGINAL

A delicious, tangy, mature cheddar.

2. SHROPSHIRE BLUE

Made from pasteurised cows milk, with a sharp strong flavour and a slightly tangy aroma.

3. MINI CAMEMBERT

A smooth, runny interior, with a buttery taste, sealed inside a bloomy white rind.

4. QUES MANCHEGA

A Spanish semi hard sheeps milk cheese.

5. BABY STILTON

A semi hard pasteurized cheese with a delicious creamy flavour.

6. PORTED STILTON

A Stilton cheese fed with port.

WHY NOT ENJOY A GLASS OF PORT WITH IT?! SEE THE WINE LIST FOR OUR SELECTION.

Al Fresco Sunday Lunch Hot Roast Butties

Served Sundays (outside only): 12noon - 6.00pm

HOT HAND CARVED ROAST SIRLOIN OF BEEF & YORKSHIRE PUDDING £9.50

HOT HAND CARVED ROAST BREAST OF TURKEY AND STUFFING £8.50

HOT HAND CARVED ROAST LEG OF LAMB £8.95

HOT HAND CARVED ROAST PORK LOIN £8.50

All served with hand carved freshly baked brown onion bread or white tiger bread, roasted potatoes and piping hot gravy.

HOT CHEDDAR, TOMATO & MOZZARELLA (V) £7.95

DEEP FRIED KING PRAWNS & SWEET THAI CHILLI SAUCE £9.95

HOT GARLIC MUSHROOM & STILTON (V) £8.25

TRIPLE COOKED CHIP BUTTY (V) £6.95

Any Extras? (ONLY SERVED AS AN ACCOMPANIMENT TO THE BUTTIES)

A BASKET OF FRESH CHIPS £2.95

A FRYING PAN OF FRESH CHIPS & CHEESE £3.75

A BASKET OF FRESH GARLIC CHIPS £2.95

A FRYING PAN OF FRESH CHIPS & STILTON £3.75



SUNDAY LUNCH MENU

Duty Manager: Kamarah Disley Head Chef: Carl Burgess

Starters: Kyle Willetts Sweets: Josh Notice

Not only do we try to use local suppliers, we ask them to source locally produced ingredients whenever possible! A little more expensive, but well worth the effort.

Starters

HOMEMADE CARROT & CUMIN SOUP (C) (V)

Carrots cooked in a rich vegetable broth, with a hint of cumin spice, served with fresh baked & butter. (Gluten free bread available on request).

TIGER PRAWNS

4 (£4.50 supplement) 6 (£6.50 supplement) or 8 (£8.50 supplement)

These monsters are done one of two ways. You choose:

1. With garlic butter (Gluten free bread available on request) or 2. Deep fried in batter with sweet Thai chilli dip.

HOMEMADE CHICKEN LIVER PATE (C-Available)

A rich, creamy homemade chicken liver pate, accompanied with toasted bread soldiers, mixed dressed leaves and onion marmalade.

PRAWN COCKTAIL (C-Available)

Prawns dressed in the Fountain's home made Marie rose sauce garnished with crisp baby gem lettuce and fresh ripened cherry tomatoes.

CAMEMBERT & ROSEMARY (C-Available)

Half a mini camembert spiked with home grown rosemary and fresh garlic, baked and served with chunky pieces of toast for dunking.

HOMEMADE CHICKEN & TARRAGON BON BONS

Chicken, tarragon and potato mash bon bon's coated with panko breadcrumbs and served topping a Waldorf salad tossed in a blue cheese dressing.

SMOKED SALMON (C) (VVH)

Fresh smoked salmon served on a bed of dressed leaves with home pickled balsamic shallots.

THE RETURN OF OUR GARLIC BREAD (V)

Plain or with Cheddar & Mozzarella

Chunks of freshly baked bread smothered in garlic and parsley butter baked in the oven until crisp.

WELCOME

Sunday 20th August 2017

The Fountain Inn, Adam's Hill, Clent, West Midlands DY9 9PU
Tel: 01562 883286 E-mail: macey@yesit.co.uk

Main Courses

ROAST SIRLOIN OF BEEF

Hand carved roast Sirloin of beef served PINK OR NOT PINK accompanied with Yorkshire pudding.

ROAST FREE RANGE PORK LOIN

Succulent loin of free range pork and served with homemade crackling.

ROAST LEG OF LAMB

Roast hand carved leg of spring lamb locally sourced accompanied with homemade onion sauce.

ROAST BREAST OF TURKEY

Roast hand carved turkey breast locally sourced, with our homemade fresh sage and onion stuffing.

All served with Yorkshire pudding, fresh Roast Potatoes, Honey Roast Parsnips, Cauliflower Cheese, Steamed Vegetables, parsley buttered new potatoes and Gravy. (Gluten free gravy available upon request.)

OUR FAMOUS LAMB POT ROAST

Quarter Shoulder (£4.00 supplement) Half Shoulder (£7.00 supplement)

Half a shoulder of locally reared lamb braised for yonks in a rich brown sauce ("Melts in yer gob", says Richard). Our signature dish.

WHOLE PLAICE (C)

Whole grilled plaice, simply brushed with butter and lemon to squeeze.

ROASTED HAKE WITH CHORIZO & PARSLEY CRUST

Fresh fillet of hake, roasted with a chorizo and parsley crust, on a rich tomato and oregano sauce.

DEEP FRIED POLLOCK & MUSHY PEAS

Fillet of Pollock certified by the M.S.C. (Marine Stewardship Council) deep fried in our own, crisp, chip shop style batter accompanied with mushy peas and fresh lemon to squeeze.

5oz FILLET STEAK (£6.00 supplement) 8oz FILLET STEAK (£9.00 supplement)

Cooked to your liking and accompanied with:-

AU GARNI: *Grilled tomato, button mushrooms and salad leaves.*

Or GARLIC AU GARNI: *As above with your steak finished in a garlic, parsley and sea salt oil.*

Or AU POIVRE: *Brandy, cracked black pepper, green peppercorns and cream sauce. (C)*

Or RED WINE & MUSHROOM: *Sliced button mushrooms in a red wine sauce. (C)*

All served with Fresh Chips, Steamed Vegetables and parsley buttered, new potatoes.

Vegetarian Dishes

MIXED BEAN & PUY LENTIL CHILLI (C-Available) (Vegan Available)

Mixed beans & puy lentils bound with an authentic chilli sauce, served with triple rice and tortilla chips.

SUNBLUSHED TOMATOES & GOATS CHEESE WELLINGTON

Goats cheese and sunblushed tomatoes, encased in a hand rolled puff pasty case served resting on a mixed leaf base.

CAPELLINI POMODORO E SPINACI

Fine angel hair pasta cooked with baby spinach, garlic, tomato sauce and homegrown oregano, finished with extra virgin olive oil.

Desserts

Please choose any THREE of the dishes below to make your assiette of sweets.

All of our desserts are available as a whole portion upon request.

HOMEMADE CHOCOLATE BROWNIE (VN)

A chocolate brownie with a moist center served warm with warm chocolate sauce and vanilla ice cream.

HOMEMADE VANILLA CREME BRULEE (WF) (C) (VN)

A set vanilla English custard finished with a scorched sugar topping.

FRESH STRAWBERRY & SHERRY TRIFLE (VN)

Potted strawberry jelly infused with sherry, topped with custard and finished with a swirl of fresh whipped cream.

CHEESECAKE OF THE DAY (VN)

A creamy vanilla cheesecake mix topping a biscuit base, finished with a fruit compote of the day.

HOMEMADE STICKY TOFFEE PUDDING (VN)

A warm sticky toffee pudding served with a delicious flavour toffee sauce and accompanied with vanilla ice cream.

LEMON SORRENTO (VN)

Layers of sponge, whipped cream and lemon curd finished with white chocolate swirls.

CHOCOLATE MOUSSE (VN)

A homemade chocolate mousse topped with stemmed ginger biscuits.

Luxury Ice Creams & Sorbets

Today's selection is:

VANILLA, STRAWBERRY, DOUBLE CHOCOLATE, MINT CHOCOLATE CHIP, HONEYCOMB, MANGO SORBET, LEMON SORBET.

Accompanied with either warm chocolate sauce or fruit coulis. Please be advised that some ice creams may contain traces of Gluten.

2 Courses £15.95

(Main plus Starter or Dessert)

3 Courses £19.95

Children under 10:

2 Courses £9.95 3 Courses £12.95

IF YOU HAVE ANY ALLERGIES PLEASE LET US KNOW WHEN ORDERING

(C) - coeliac (VH) - very healthy (WF) - wheat free (VN) - very naughty