

## A Selection of Local Cheeses (£2.00 supplement)

Choose 3 cheeses from our cheeseboard. Served with biscuits and chutney.

### 1. SNOWDONIA ORIGINAL

*A delicious, tangy, mature cheddar.*

### 2. SHROPSHIRE BLUE

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

### 3. CORNISH YARG

*A semi-hard cows milk cheese with a creamy and soft texture on the outside with a crumbly center.*

### 4. CELTIC PROMISE

*A raw farmhouse cheese made from sheep's milk.*

### 5. BABY STILTON

*A semi hard unpasteurized cheese with a delicious creamy flavor.*

### 6. PORTED STILTON

*A stilton cheese fed with port.*

## Al Fresco Sunday Lunch

### Hot Roast Butties

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

HOT ROAST HAND CARVED SIRLOIN OF BEEF & YORKSHIRE PUDDING £8.95

HOT ROAST HAND CARVED BREAST OF TURKEY AND STUFFING £7.95

HOT ROAST HAND CARVED LEG OF LAMB £8.95

HOT ROAST HAND CARVED PORK LOIN £8.95

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

BAKED TOMATO, CHEDDAR AND MOZZARELLA £6.95

GOATS CHEESE, RED PEPPER AND BASIL PESTO £8.50

*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

Designed and produced by Keith Harris. Applemminster Events. 07973 266842

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



## SUNDAY LUNCH MENU

Duty Managers: Kamarah Disley and Russell Grindley Head Chef: Carl Burgess

Starters : Alex Foteinos Sweets: Josh Notice

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

### Starters

#### HOMEMADE BROCCOLI SOUP

*Smooth blend of onions, vegetable stock and fresh broccoli, accompanied with fresh locally baked bread and butter. (Gluten free bread available on request)*

#### TIGER PRAWNS

4 (£4 supplement) 6 (£6 supplement) or 8 (£8 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 rustic, homemade chicken liver pate, served with mixed leaves, onion chutney and char grilled toast (Gluten free bread available on request)*

#### GOATS CHEESE (V) (C - Available)

*Creamy goats cheese roulade, rolled in crushed walnuts with a caramelized fig chutney and thyme scented bread crisps.*

#### ROASTED MACKEREL WITH GARLIC & PAPRIKA (C)

*Roasted fillet of mackerel marinated in home-smoked garlic & smoked paprika, served on a bed of homemade potato & onion salad finished with a saffron & mustard dressing.*

#### TANDOORI CHICKEN (C)

*Tender pieces of cornfed chicken, marinated in authentic tandoori spices. Served on a fresh red onion and tomato salad, finished with mint yoghurt.*

#### THE RETURN OF OUR GARLIC BREAD (V)

*Plain or with Cheddar & Mozzarella*

*Back by popular demand, mini loaves smothered in garlic and parsley butter baked in the oven till crisp.*

## WELCOME

Sunday 26th February 2017

## 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 crackling served with apple sauce.

### 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 wrapped in smoked bacon.

*All served with Yorkshire pudding, fresh Roast Potatoes, Honey Roast Parsnips, Cauliflower Cheese, Steamed Vegetables, Dauphinoise and Gravy .(Gluten free gravy available).*

### 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.

### FILLET OF HAKE (C)

Steamed fillet of hake with a crab, white wine and tomato sauce, with fresh coriander and a touch of chilli and garlic.

### SALMON WITH CRAB AND DILL (C)

Steamed Fillet of Salmon served with a crab and dill sauce finished with white wine and cream.

### WHOLE PLAICE (C)

Whole plaice simply grilled, brushed with butter, fresh parsley and lemon.

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

Cooked to your liking and accompanied with:-

**AU GARNI:** Grilled tomato, and flat mushroom 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.

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

*All served with Fresh Chips, Steamed Vegetables and Dauphinoise*

## Vegetarian Dishes

### CARAMELISED RED ONION CHUTNEY & GOATS CHEESE WELLINGTON

Goats cheese and caramelised red onion chutney, encased in a hand rolled puff pastry case served resting on a rich tomato sauce.

### TRIPOLINE, SAUTEED MUSHROOMS & SPINACH

Tripoline pasta tossed in a creamy white wine sauce with sauteed mushrooms, spinach and a touch of garlic. Finished with white truffle oil.

### PORCINI & RADICCHIO RISOTTO(C)

Creamy arborio rice cooked in vegetable stock, white wine and herbs with porcini and spring onion. Finished with grated pecorino cheese.

## Desserts

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

### 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.

### PASSION FRUIT CHARLOTTE

A passion fruit jelly set on top of a creamy mousse and jaconde sponge base.

### HOMEMADE STRAWBERRY CHEESECAKE (VN)

A homemade strawberry infused cheesecake, laid on a digestive biscuit base.

### STICKY TOFFEE PUDDING (VN)

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

### APPLE CRUMBLE (VN)

Fresh steamed apples topped with our own homemade crumble. An old fashioned favourite, accompanied with hot creme anglaise.

### FRESH FRUIT PAVALOVA (VN)

A homemade meringue nest topped with fresh whipped cream and a mixture of fresh fruits, simply finished with a dusting of icing sugar.

**All desserts are available as a whole portion upon request.**

**LUXURY ICE CREAM & SORBET** - Today's selection is:

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

Served on a base of a crushed hob nob biscuit, accompanied with warm chocolate sauce or fruit coulis. Please note, our 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