

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. CORNISH YARG

A semi-hard cow's milk cheese made in Cornwall.

3. SHROPSHIRE BLUE

An orange coloured cheese, is a soft cheese with a sharp, strong flavour and a slightly tangy aroma.

4. TUNWORTH

A slow ripened British cows 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 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

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: Russell Page-Grindley Head Chef: Carl Burgess & Craig Wassell

Starters : Oliver Harper Sweets: Joshua 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 ROASTED TOMATO & RED PEPPER SOUP (V)

A silky blend of slow roasted tomatoes, red peppers, shallots, and vegetable stock finished with fresh herbs, accompanied with locally baked bread (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 either:

- 1. In garlic butter, with fresh bread and lemon wedge to squeeze (gluten free bread available on request)*
- or 2. Deep fried in batter with a Thai sweet chilli dip.*

HOMEMADE CHICKEN LIVER PATE (C-Available)

Chef's home recipe of a rich chicken liver pate, with mixed leaves, onion marmalade and toasted soldiers.

CRUSTED GOATS CHEESE (C)

Baked goats cheese with a nut crust on dressed leaves in a balsamic reduction, finished with a beetroot & cranberry compote.

PRAWN COCKTAIL (C-Available)

Classic dish of north Atlantic prawns bound in a marie rose sauce served on top of baby gem lettuce, with brown bread and butter. (Gluten free bread available on request)

SZECHAUN CHICKEN (C)

Tender szechuan marinated cornfed chicken served with an oriental salad and fresh lemon to squeeze.

SMOKED MACKEREL KEDGEREE (C)

Freshly cooked smoked mackerel resting on basmati rice base and finished with curried mayonaise and a soft boiled egg.

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 1st April 2018

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 sausage meat and sage stuffing wrapped in bacon.

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 QUARTER SHOULDER OF LAMB POT ROAST (£4.50 supplement)

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

SALMON & PRAWN BISQUE

Roasted fillet of salmon accompanied with a homemade prawn bisque and fresh samphire.

STEAMED COD & MUSSELS (C)

Steamed fillet of cod with mussel meat, garden peas and fish stock veloute.

DEEP FRIED HADDOCK, CHIPS & MUSHY PEAS

Fresh fillet of haddock, deep fried in our own crisp, chip shop style batter accompanied with mushy peas, chips 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, flat 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

VEGETABLE TAGINE (C-available) (Vegan)

A Moroccan based stew of aubergine, peppers, chickpeas and courgettes, served with a lemon and apricot cous cous.

CARAMELISED ONION & GOATS CHEESE WELLINGTON

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

LENTIL & PORCINI BOLOGNESE (Vegan)

Green lentils cooked in an authentic bolognese sauce with porcini mushrooms tossed with tripoline lunghi pasta.

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 warm chocolate brownie accompanied with a hot chocolate sauce shot and vanilla ice cream.

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

Our homemade rich and very tasty creme brulee..... delicious!

CHEESECAKE OF THE DAY (VN)

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

HOMEMADE STRAWBERRY TRIFLE (VN)

An old fashioned classic of layers of strawberry jelly, custard and fresh whipped cream, garnished with a sprig of fresh mint.

STICKY TOFFEE PUDDING (VN)

Homemade sticky toffee pudding finished with homemade toffee sauce and a scoop of vanilla ice cream.

CHOCOLATE & RASPBERRY TART (VN) (VEGAN)

A vegan sweet pastry case with a chocolate and raspberry filling.

OR A WHOLE PORTION OF:-

WHITE CHOCOLATE PANNA COTTA (VN) (C)

A homemade white chocolate panna cotta topped with a rhubarb compote.

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

VANILLA, STRAWBERRY, DOUBLE CHOCOLATE, SALTED CARAMEL, MINT CHOCOLATE CHIP, LEMON SORBET (Vegan), MANGO SORBET (Vegan).

Accompanied with either homemade warm chocolate sauce or fruit coulis.

Please note, some of our ice creams may contain traces of gluten.

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

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