

## 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, grapes, celery and chutney.

### 1. CORNISH YARG

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

### 2. SHARPHAMS RUSTIC

*A semi-hard, unpasteurised cheese made with Jersey cow milk, with a savoury depth of flavour due to the fresh pureed garlic, complimenting the creamy character of the cheese.*

### 3. HOME SMOKED CHEDDAR

*A mature home smoked English cheddar cheese.*

### 4. SHROPSHIRE BLUE

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

### 5. 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 £9.95

HOT HAND CARVED ROAST BREAST OF TURKEY £8.95

HOT HAND CARVED ROAST PORK LOIN £8.95

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

BAKED MUSHROOM & BLUE CHEESE £8.50

HOMEMADE FISH FINGER & TARTARE SAUCE £8.50

BAKED RED PEPPER, CHEDDAR & MOZZARELLA £8.50

TRIPLE COOKED CHIP BUTTY (V) £7.50

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

A BOWL OF FRESH CHIPS £3.95

FRESH CHIPS & CHEESE £4.50

FRESH GARLIC CHIPS £4.50

FRESH CHIPS & STILTON £4.50

FRESH CHIPS & GRAVY £4.50



## SUNDAY LUNCH MENU

*Duty Managers: Emma/Nathan Head Chef: Carl*

*Starters: James Sweets: Josh*

*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 RED PEPPER & TOMATO SOUP (C-Available) (V)

*A smooth, velvety blended soup made with fresh tomato, red pepper, onions, celery and rich vegetable stock finished with a swirl of herb oil, accompanied with fresh home baked bread and butter. (Gluten free bread available on request)*

#### TIGER PRAWNS

4 (£5.00 supplement) 6 (£7.00 supplement) or 8 (£9.00 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 PARFAIT (C-Available)

*Chef's home recipe of a rich chicken liver parfait, with mixed leaves, onion marmalade and hunks of toasted bread.*

#### PULLED BEEF BRISKET WRAP

*Home smoked beef brisket served in a tortilla wrap with mixed leaves and a homemade smoked garlic mayonnaise.*

#### CRAB ARANCINI

*Deep fried crab arancini balls served on a bed of rocket with a homemade prawn bisque.*

#### LENTIL YUK SUNG (C) (Vegan)

*Green lentils with punchy flavours of lime, ginger and chilli, served in a fresh cos lettuce leaf with pickled vegetables.*

#### SMOKED SALMON (C-Available)

*Fresh smoked salmon served with balsamic onion, toasted thins and a homemade lemon mayonnaise. (Gluten free bread available on request)*

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

*Plain or with Cheddar & Mozzarella or Stilton*

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

## WELCOME

Sunday 27th January 2019

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

Hand carved Succulent loin of Pork and served with crackling.

### OUR FAMOUS LAMB POT ROAST (C) (£7.00 supplement)

Quarter Lamb shoulder braised for yonks in a rich brown sauce ("Melts in yer gob", says Richard). Our signature Dish, accompanied with homemade onion sauce.

### ROAST BREAST OF TURKEY

Roast hand carved locally sourced Turkey breast with a sage, onion and cranberry sausage meat 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.)

### DEEP FRIED POLLOCK, CHIPS & MUSHY PEAS

A fillet of fresh pollock, deep fried in our own, crisp, chip shop style batter accompanied with mushy peas, chips and fresh lemon to squeeze.

### TIKKA SWORDFISH

Fresh swordfish marinated in tikka masala, chargrilled, served on tomato and onion salad and mint yoghurt.

### MISO SALMON (C)

Miso marinated salmon served with sauteed pak choi cabbage and crispy vermicelli rice noodles, finished with soy sauce and spring onions and fresh chilli.

### QUARTER ROAST DUCK (C)

Quarter of a crisp roast duck served with a port and orange reduction, finished with caramelised orange.

### 5oz FILLET STEAK (£6.00 supplement) 10oz RIB-EYE STEAK (£9.00 supplement)

Cooked to your liking and accompanied with:-

**AU GARNI:** Grilled tomato, 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. (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

### PUMPKIN SEED & CHESTNUT ROAST (C) (Vegan)

A savoury roast of mushrooms, pumpkin seeds and chestnuts, accompanied with parmentier vegetables and finished with vegan, gluten free gravy.

### CARAMELISED ONION & GOATS CHEESE WELLINGTON

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

### MUSHROOM & GARLIC TAGLIATELLE (Vegan - available)

Fresh cooked tagliatelle pasta, tossed with spinach, mushroom and garlic in a cream sauce, finished with vegetarian Parmesan.

### BEETROOT & HORSERADISH RISOTTO (C)

Creamy arborio rice cooked with white wine and vegetable stock, bound with beetroot and horseradish, finished with a fresh watercress salad.

## Desserts

Please choose any three of the dishes below to make your assiette of sweets or one as a whole serving.

### HOMEMADE CHOCOLATE BROWNIE (V) (C)

A warm chocolate brownie, accompanied by a hot chocolate sauce shot and vanilla ice cream.

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

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

### HOMEMADE CHEESECAKE OF THE DAY

A creamy cheesecake mix resting on a biscuit base, ask your server for today's flavour.

### TIRAMISU

Sponge fingers soaked in coffee, topped with a mascarpone cream and dusted with cocoa.

### APPLE & MINCEMEAT FRANGIPANE

A homemade almond sponge with a mincemeat filling, served warm with hot custard.

### FRESH FRUIT SALAD (C) (V)

A mixture of fresh fruits served with fresh pouring cream.

### HOMEMADE STICKY DATE PUDDING (C)

Our very own sticky date pudding, served warm with lashings of toffee sauce and vanilla ice cream.

### STRAWBERRY TRIFLE

Layers of strawberry jelly, sponge cake and custard, topped with fresh whipped cream.

### CHOCOLATE DELICE (Vegan)

A vegan chocolate delice on a biscuit base, topped with roasted hazelnuts and finished with a magical sparkle, served with vanilla ice cream.

### MÖVENPICK LUXURY ICECREAM & SORBETS'S

- Today's selection is:

VANILLA DREAM, PISTACHIO, RASPBERRY RIPPLE, STRAWBERRY, RUM & RAISIN, MAPLE & WALNUT, SWISS CHOCOLATE, LEMON SORBET, MANGO & PASSION FRUIT SORBET

Accompanied with either homemade warm chocolate sauce or fruit coulis.

DAIRY FREE ICE CREAM AVAILABLE ON REQUEST

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

## 2 Courses £16.95

(Main plus Starter or Dessert)

## 3 Courses £20.95

## 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