

Vegetarian Dishes

FENNEL & AUBERGINE GREEN THAI CURRY (C) (VVH) £13.95

Roast baby corn fennel and aubergine finished with a green thai curry sauce accompanied with a timbale of rice.

CARAMELISED ONION & GOATS CHEESE WELLINGTON £13.95

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

FRESH GNOCCHI WITH SPINACH & TOMATO £13.95

Fresh potato gnocchi tossed with fresh spinach in a garlic and tomato sauce.

A Sample from our Sunday Menu

Starters

HOMEMADE PEA & HAM SOUP (C)

A homemade smooth pea and ham soup, made with rich ham stock and sweet garden peas. 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)

DEEP FRIED WHITEBAIT

Whitebait in a fine crispy coating, deep fried and served in a basket with homemade tartar sauce and salad leaves.

SALMON CHEESE CAKE

A homemade smooth cheesecake made with hot smoked salmon, with an oat biscuit bas. Served with sunblushed tomato and basil mayonnaise.

BARBECUE PORK RIB

Home cooked barbecue rib meat served on a bed of crunchy salad.

HERB CRUSTED GOATS CHEESE

Fresh ripe goats cheese sat on a crunchy crouton, topped with a herb crust and served with a redcurrant and port jelly.

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. 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.

LEMON SOLE (C)

Whole lemon sole simply grilled, finished with parsley and lemon butter.

SWORDFISH LOIN (C)(VH)

Chargrilled swordfish loin, on a bed of charred radicchio and mushrooms. Finished with pesto oil.

FILLET OF SALMON (C)

Baked fillet of salmon, served with fresh samphire and a brown shrimp butter.

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 pasty case served resting on a rich tomato sauce.

TRIPOLINE FUNGHI E PORCINI

Tripoline pasta cooked with porcini and field mushrooms, in a creamy sauce with a touch of brandy and tomato and fresh thyme.

SPRING ONION, SMOKED GARLIC & MASCARPONE RISOTTO (C)

Creamy arborio rice cooked with vegetable stock, white wine, home smoked garlic and spring onion, finished with mascarpone cheese.

2 COURSES - 15.95, 3 COURSES - £19.95

CHILDREN UNDER 10: 2 COURSES - £9.95, 3 COURSES - £12.95

Al Fresco Sunday Lunch Hot Roast Butties

Served Sundays (outside only): 12noon - 6pm

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

HOT HAND CARVED ROAST BREAST OF TURKEY AND STUFFING £7.95

HOT HAND CARVED ROAST LEG OF LAMB £8.95

HOT HAND CARVED ROAST 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

IF YOU HAVE ANY ALLERGIES PLEASE LET US KNOW WHEN ORDERING

ALL FOOD IS PREPARED IN A KITCHEN THAT USES GLUTEN AND NUT PRODUCTS

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

The Fountain Inn, Adam's Hill, Clent, West Midlands DY9 9PU

Tel: 01562 883286

Fax: 01562 886491

E-mail: macey@yesit.co.uk

Designed by Keith Harris. keith.harris4@gmail.com



A LA CARTE MENU

Duty Manager: Russell Page-Grindley Chef: Carl Burgess

Starters: Craig Wassell Sweets: Oliver Harper

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.

Welcome to the Fountain Inn

Richard, Jacque & the team at The Fountain Inn welcome you to our friendly establishment, where we try to serve good quality fayre at a reasonable price with friendly and efficient service.

Our No. 2, Russell, 35, ably assisted by Kamarah, 24, are here to help you enjoy your visit with us today.

Our other full timer is Steve, 51, behind the bar.

Our Office Manager is Georgia Mobberley and if there is any information you require she will be glad to help in any way she can.

Carl, 29 is our head chef with a wealth of experience and ideas, ably assisted by his No. 2 Craig Wassell, 25. We then have our sous chef Josh Notice, 21 and our commis chef Oliver Harper, 21. We also have Linda Collins doing a lot of our prep work, if you need any special requirements please ask for her help.

The rest of the team are mainly part time and an excellent asset, particularly with the pleasant and helpful way in which they look after our customers.

And finally, the wife and I (I'm the one in shorts!) do anything else that's needed; I do all the food development work and back our two excellent chefs and the Dragon takes the food orders, as well as doing a million other things.

Thank you for eating at The Fountain Inn at Clent and if you enjoy your visit please tell a friend, if not please tell us.

Oh, by the way... we're only the 5th pub in the country to be awarded The Platinum Award for Beautiful Beer and only the second to retain it, not bad, eh?

WELCOME

Thursday 5th April 2018

Starters

HOMEMADE FRENCH ONION SOUP (C-Available) £5.95

A classic french onion soup made with a red wine beef stock finished with a croute of cheddar cheese and mozzarella, accompanied with locally baked bread (gluten free bread available on request.)

TIGER PRAWNS

4 @ £8.50 6 @ £10.95 or 8 @ £13.95

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) £5.95

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

SUNBLUSHED TOMATO & MOZZARELLA TARTLET (V) £6.25

Puff pastry case with a sunblushed tomato and mozzarella filling served warm on a salad of mixed leaves, cherry tomato, basil and shallot.

PRAWN COCKTAIL (C-Available) £6.25

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)

CHICKEN & TARRAGON TERRINE (C-Available) £6.50

Confit cornfed chicken terrine served with a homemade tarragon mayo, balsamic shallots and toasted granary bread soldiers.

SMOKED MACKEREL KEDGEREE (C) £6.50

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

THE RETURN OF OUR GARLIC BREAD (V)

Plain: £4.50 Cheddar & Mozzarella: £4.95 Blue Cheese: £4.95 Cheese & Parma Ham: £5.95

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

All the above can be served Monday-Friday with fresh rustic chips, potatoes and vegetables as a main course for an additional £4

Fresh Fish is Bliss

FRESH SALMON FLORENTINE (C-Available) (VH) £15.75

Fresh spinach topped with steamed salmon and laced with a rich white sauce, topped with Parmesan breadcrumbs.

COD ROYALE (C) £16.50

Steamed fillet of cod with a clam meat, prawn, mushroom, parsley and tomato concasse veloute, finished with a touch of cream.

CHAR GRILLED SWORDFISH (C) (VVH) £14.95

Char grilled swordfish loin accompanied with dressed mixed leaves and a sweet chilli jam.

SEA BASS & CRAB (C) £15.95

Steamed Sea bass fillets served with a white wine, cream, crab and dill sauce.

KING PRAWN THERMIDOR (C) £18.95

Our super king prawns tossed in a little butter with a rich mustard, mushroom and cream sauce, finished with cheddar cheese and a timbale of rice.

ALL FOOD IS PREPARED IN A KITCHEN THAT USES GLUTEN AND NUT PRODUCTS
(C) - Coeliac (VH) - Very Healthy (WF) - Wheat Free

Meat is a Treat

OUR FAMOUS QUARTER SHOULDER OF LAMB POT ROAST £17.95

Spring Lamb shoulder braised for yonks in a rich brown sauce ("Melts in yer gob", says Richard). Our signature Dish.

BEEF WELLINGTON £19.95

A sealed fillet steak (pink or not - up to you) topped with chicken liver pate and sliced mushrooms, wrapped in puff pastry and served with a rich red wine sauce.

SLOW ROASTED PORK BELLY (C-Available) £16.95

Tender slow roasted pork belly with a savory apple tatin, crackling and a sage and pork jus.

CHICKEN CHAMPIGNON (C) £15.95

Fresh cornfed chicken breast stuffed with a garlic and mushroom farce, pan fried and served with a red wine and mushroom sauce.

HALF CRISPY ROAST DUCK (C) £19.95

A slow roasted ½ crispy skinned duck, served with a fresh orange and star anise sauce, finished with caramelised oranges.

Steak & Saucery Board

ALL GRILLED ON OUR NEW CHAR GRILL

10oz RIB-EYE STEAK - MINIMUM 28 DAY AGED(C) £21.95

One of the more flavour some steaks, an eye of meat surrounded by the rib flank, a little more fat yet tastier.

5oz FILLET STEAK (Larder Trim) (C) £17.95

8oz FILLET STEAK (Larder Trim) (C) £23.95

The fillet steak is the most tender and lean of all steak cuts.

Cooked to your liking

8oz CORNFED CHICKEN BREAST (C) £14.50

all accompanied with:-

GARNI: Half a beef tomato, flat mushroom and salad leaves.

GARLIC AU GARNI: Smothered in garlic, parsley and sea salt accompanied with half a beef tomato, flat mushroom and salad leaves.

Or topped with:-

DIABLO: Tomato, garlic, chilli, parsley and white wine - very spicy! (C)

BLUE CHEESE: Blue cheese, cream and garlic sauce (C)

TOMATO & GARLIC: Tomato, garlic and white wine sauce (C)

DIANE: Red wine, mushrooms, French mustard and cream(C)

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

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

HOME MADE GARLIC BUTTER £1.25 2 HEN'S EGGS £1.50

Extras

FRESH MUSHROOMS SERVED EITHER: BUTTER & PARSLEY TOSSED OR GARLIC TOSSED £2.95

MIXED SALAD £2.95 HOME MADE ONION RINGS IN BATTER £1.95

All main meals are served with fresh chips, dauphinoise and a selection of fresh steamed vegetables (unless otherwise stated)

If you need or want more, please ask!