

Butty Board

Our half open butties are served on home baked bread (Gluten free bread available on request) which you choose, we then hand carve the bread, into two slices with mixed leaves and homemade slaw on one side and the filling of your choice on the other.

Today's bread choices are fresh white bread or multi-seed bread:

HOT CHEDDAR, MOZZARELLA & CHERRY TOMATO £7.95

HOMEMADE FISH FINGER & TARTAR SAUCE £7.50

BACON, BRIE & RED ONION CHUTNEY £7.95

HOT BEEF & STILTON £8.95

DEEP FRIED KING PRAWNS & SWEET THAI CHILLI SAUCE £9.95

PORK & RED ONION CHUTNEY £7.95

HOT GARLIC MUSHROOM & STILTON £7.50

TRIPLE COOKED CHIP BUTTY £6.95

CHORIZO & BRIE MELT £7.95

ROAST PINK BEEF & MUSTARD £7.95

TURKEY & CRANBERRY £7.95

Why not accompany your sandwich with our delicious chips?

A BUCKET OF FRESH RUSTIC CHIPS £2.95

A FRYING PAN OF FRESH RUSTIC CHIPS & CHEESE £3.75

A BUCKET OF FRESH RUSTIC GARLIC CHIPS £2.95

A FRYING PAN OF FRESH RUSTIC CHIPS & STILTON £3.75

A FRYING PAN OF FRESH RUSTIC CHIPS & LAMB POT ROAST GRAVY £3.75

Served: Monday - Saturday, 12.00 noon - 2.30pm



PRIX FIXE MENU

Served Monday - Saturday: 12noon - 2pm

Monday - Thursday: **6pm & 6.30pm** sittings only

THIS MENU CANNOT BE USED IN CONJUNCTION WITH EARLY DINERS MEMBERSHIP

NB: PRICED PER PERSON - NOT TO SHARE

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)

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 (£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.

SUNBLUSHED TOMATO & MOZZARELLA TARTLET (V)

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

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)

CHICKEN & TARRAGON TERRINE (C-Available)

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

SMOKED MACKEREL KEDGEREE (C)

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 or with Cheddar & Mozzarella

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

Main Courses

OUR FAMOUS LAMB POT ROAST (£2.00 supplement)

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

SEA BASS & CRAB (C)

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

GLOUCESTER OLD SPOT PORK CHOP

French trim pork chop chargrilled and served with an apple and onion jam tatin, finished with a red wine jus.

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.

QUARTER THAI CHILLI DUCK (C)

A crispy skinned quarter duck resting on a noodle salad and drizzled with a warm sweet Thai chilli sauce.

CHAR GRILLED SWORDFISH (C)

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

CHICKEN CHAMPIGNON (C)

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

FRESH SALMON FLORENTINE (C) (VH)

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

VEGETARIAN OPTIONS - Please make a selection from the A La Carte Menu.

All main meals are served with fresh chips, Dauphinoise potatoes and a selection of five steamed

Assiette of Desserts

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

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.

LEMON SORRENTO (VN)

Layers of delicate sponge and buttercream finished with a fresh lemon curd and white chocolate curls.

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

(Main plus Starter or Dessert)

£15.95

3 Courses

£18.95

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 (VN) - very naughty