

Butty Board

Our open butties are served on home baked bread (Gluten free bread available on request) (Dairy Free Butter also 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 tiger bread or multi-seed bread:

DEEP FRIED KING PRAWNS & SWEET THAI CHILLI SAUCE £9.95

TRIPLE COOKED CHIP BUTTY (V) £7.50

HAND CARVED ROAST SIRLOIN OF BEEF, SAUTED ONIONS & DIJON MUSTARD £9.95

WARM STILTON & CRANBERRY (V) £8.50

SMOKED BACON & STILTON £8.95

WARM FIRE ROASTED PEPPERS & MOZZARELLA (V) £8.50

WARM HOME SMOKED PULLED BEEF BRISKET, CHEDDAR & GARLIC MAYONNAISE £8.95

FISH FINGERS & TARTARE SAUCE £7.50

Why not accompany your sandwich with our delicious chips?

A BOWL OF FRESH RUSTIC CHIPS £3.95

A BOWL OF FRESH RUSTIC CHIPS & CHEESE £4.50

A BOWL OF FRESH RUSTIC GARLIC CHIPS £4.50

A BOWL OF FRESH RUSTIC CHIPS & STILTON £4.50

A BOWL OF FRESH RUSTIC CHIPS & GRAVY £4.50

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 full timers are Nathan, Terry-Anne, Steve, Shannon and Emma and they are all here to ensure you enjoy your experience with us.

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

Carl, 30 is our head chef with a wealth of experience and ideas, ably assisted by his No. 2 Craig, 25. We then have our sweet chef Josh, 23 and our commis chef Oliver, 22. We also have Linda 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

Tuesday 29th January 2019

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.

BAKED MACKEREL (C)

Baked mackerel served with horseradish potato salad and dressed mixed leaves, finished with fresh lemon to squeeze.

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.

Main Courses

OUR FAMOUS LAMB POT ROAST (C) (£3.50 supplement)

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

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.

ROAST PORK LOIN (C)

Roast loin of pork resting on mashed potatoes with a red wine sauce.

PENNE, SMOKED SALMON & PRAWNS

Smoked salmon tossed with penne pasta, north atlantic prawns, peas, tomato and cream.

CHICKEN, BACON & MUSTARD (C)

Pan roasted breast of cornfed chicken supreme stuffed with mozzarella and wholegrain mustard, wrapped in bacon and served with a creamy red wine sauce.

TANDOORI SWORDFISH

Fresh swordfish marinated in tandoori spices, chargrilled, served on tomato and onion salad and mint yoghurt.

BLACK COUNTRY WELLINGTON

A local butchers hand made faggot wrapped with puff pastry and mushy peas then baked until golden. Served with caramelized onion gravy.

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.

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

All main meals are served with fresh chips, potatoes and a selection of four steamed vegetables (unless otherwise stated) If you need more please ask!

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 (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 todays flavour.

POTTED BLACK FOREST GATEAU

Layers of chocolate sponge, cherry syrup and fresh whipped cream, topped with pitted cherries.

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..

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

DAIRY FREE ICE CREAM AVAILABLE ON REQUEST

Accompanied with either homemade warm chocolate sauce or fruit coulis.

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

2 Courses

(Main plus Starter or Dessert)

£16.95

3 Courses

£19.95

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 (V) - Vegetarian (WF) - wheat free (VN) - very naughty