

# 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 BEEF & STILTON £8.95**

**HOMEMADE FISH FINGER & TARTAR SAUCE £8.50**

**HOT CHEDDAR, MOZZARELLA & CHERRY TOMATO £7.95**

**DEEP FRIED KING PRAWNS & SWEET THAI CHILLI SAUCE £9.95**

**HOT BACON & BRIE £8.95**

**HOT GARLIC MUSHROOM & STILTON £8.25**

**TRIPLE COOKED CHIP BUTTY £6.95**

**HOME ROAST BREAST OF TURKEY & CRANBERRY £7.95**

**HOME ROAST LOIN OF FREE RANGE PORK & PICCALILLI £7.95**

**HOT BRIE & CRANBERRY £7.95**

*Why not try 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**

**Served: Monday - Saturday, 12.00 noon - 2.30pm**

The Fountain Inn, Adam's Hill, Clent, West Midlands DY9 9PU  
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## 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, 34, ably assisted by Kamarah, 23, 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.*

*Damon, 42 is our head chef with a wealth of experience and ideas, ably assisted by his No. 2 Carl Burgess, 28. We then have our sous chef Josh Notice, 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 5<sup>th</sup> pub in the country to be awarded The Platinum Award for Beautiful Beer and only the second to retain it, not bad, eh?*

## WELCOME

**Friday 25th August 2017**

## Starters

### HOMEMADE SUMMER VEGETABLE BROTH (C) (V)

A selection of summer vegetables cooked in a homemade vegetable stock, served with fresh baked tiger bread & butter. (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:

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 rich, creamy homemade chicken liver pate, accompanied with toasted multi-seed bread soldiers, mixed dressed leaves and onion marmalade.

### PRAWN COCKTAIL (C-Available)

Prawns dressed in the Fountain's home made Marie rose sauce garnished with avocado, crisp baby gem lettuce and fresh ripened cherry tomatoes.

### SUN-DRIED RISOTTO ARANCINI BALLS (V)

Sun-dried tomato and cheese risotto balls garnished with a rocket and Parmesan salad, finished with a balsamic dressing.

### HOMEMADE CHICKEN & TARRAGON BON BONS

Chicken, tarragon and potato mash bon bon's coated with panko breadcrumbs and served topping a Waldorf salad with cucumber ribbons, tossed in a blue cheese dressing.

### SMOKED SALMON (C) (VVH)

Fresh smoked salmon served on a bed of dressed leaves with home pickled balsamic shallots.

### 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.

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## Main Courses

### OUR FAMOUS LAMB POT ROAST (£2.00 supplement)

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

### 6oz RIBEYE STEAK (C)(£2.00 supplement)

6oz Ribeye steak, cooked to your liking and served with a peppercorn sauce.

### HAKE & CRAB (C) (VVH)

Fillet of hake with fresh crab, tomato, garlic, coriander, white wine and a touch of chilli.

### CHICKEN & SHALLOT TATIN (C-Available)

Pan roasted breast of cornfed chicken, served with a balsamic roasted shallot tatin and finished with a red wine sauce and oyster mushrooms.

### WHOLE PLAICE (C)

Whole grilled plaice simply brushed with butter, served with lemon to squeeze.

### SLOW ROASTED PORK BELLY (C)

Slow roasted pork belly resting on a bed of wilted cabbage and smoked bacon, with a pork and cider reduction sauce.

### SALMON & PESTO (C)

Roasted fillet of salmon, served on a bed of dressed mixed leaves with fresh lemon and a home grown garden pesto.

### DEEP FRIED POLLOCK, CHIPS & MUSHY PEAS

Fresh fillet of pollock certified by the M.S.C. (Marine Stewardship Council) deep fried in our own, crisp, chip shop style batter accompanied with mushy peas, chips and fresh lemon to squeeze.

**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 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 (VN)

A chocolate brownie with a moist center served warm with warm chocolate sauce and vanilla ice cream.

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

A set vanilla English custard finished with a scorched sugar topping.

### CHEESECAKE OF THE DAY (VN)

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

### HOMEMADE STICKY TOFFEE PUDDING (VN)

A warm sticky toffee pudding served with a delicious flavour toffee sauce and accompanied with vanilla ice cream.

### LEMON SORRENTO

Layers of sponge cake, whipped cream and lemon curd finished with white chocolate swirls.

### OR A WHOLE PORTION OF:

### FRESH STRAWBERRY TRIFLE (VN)

Potted strawberry jelly infused with a tiny hint of sherry, topped with custard and finished with a swirl of fresh whipped cream.

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

**VANILLA, STRAWBERRY, DOUBLE CHOCOLATE, SALTED CARAMEL, MINT CHOCOLATE CHIP, LEMON SORBET, MANGO SORBET.**

Accompanied with warm chocolate sauce or fruit coulis. Please note, our ice creams may contain traces of gluten.

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

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## 2 Courses

(Main plus Starter or Dessert)

**£15.95**

## 3 Courses

**£18.95**

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**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