

T H E
F O U N T A I N
SUNDAY LUNCH

STARTERS

Olives ~ £4.50 (ve)
Seasonal soup, sourdough and butter ~ £6.75 (v)
Duck liver & pork pâté, crackers, onion chutney ~ £9.75
Prawn cocktail, Marie Rose, gem lettuce ~ £9.50
Pork belly bites, sticky glaze, sesame seeds, chives ~ £8.75
Tempura garlic prawns, garlic butter, sweet chilli dip ~ £10
Spicy cauliflower wings, soy glaze, sesame seeds, chives ~ £9 (ve)

ROASTS

Roast loin of beef, horseradish ~ £27
Roast pork belly, apple sauce ~ £23.50
Roast chicken, stuffing ~ £24.50
Cauliflower steak, puffed grains ~ £20.50
Trio of roasts, beef, pork, chicken, & extras ~ £31

*All roasts served with bottomless
Roast potatoes | Seasonal vegetables | Gravy | Yorkshire pudding
Please ask your server if you require a top-up*

SIDES

Dauphinoise potatoes £5.50 | Cauliflower cheese £5 | Halloumi fries £8

DESSERTS

Apple crumble, custard or vanilla ice cream ~ £8
Crème brûlée, shortbread biscuit ~ £8.50
Chocolate cake, custard or vanilla ice cream ~ £6
Trio of ice cream or sorbet, ask for flavours ~ £7
Sticky toffee pudding, custard or vanilla ice cream ~ £8