

# THE FOUNTAIN HOUSE

## SUNDAY MENU

### TO START

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Soup of the day, warm sourdough (vg)	6.00
Wild mushroom parfait, onion chutney, smoked garlic & truffle sourdough (vg)	8.50
Black pepper squid, fried whitebait, Niçoise salad, lemon dressing	8.50
Chicken liver pâté, toasted sourdough	9.00
Braised lamb shoulder spring roll, sour cream, cherry harissa	7.00

### SUNDAY ROASTS

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*All served with roast potatoes, maple carrots, garlic kale, mulled red cabbage, Yorkshire pudding (excluding vegan) and gravy*

Roast chicken, sage & onion stuffing, pig in blanket, bread sauce	18.00
Roast beef, horseradish cream	19.50
Roast Porchetta, cider apple sauce	17.50
Vegan Wellington (vg)	16.50

### MAINS

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Roasted cauliflower Thai green curry, coconut rice, charred corn (vg)	12.50
<i>Add grilled tiger prawns +4.00 Add chicken +3.50</i>	
Fish & chips, pea liquor, tartare sauce, salt & vinegar chips	15.50
Pan-fried sea bass fillet, new potatoes, chorizo, spinach, lemon dressing	16.00
Aged flank burger, red Leicester, bread & butter pickles, skin-on fries	14.50
Vegan fish & chips, curry sauce, pea puree, tartare sauce (vg)	13.50

### SIDES

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Cauliflower cheese	5.50	Creamed spinach (v)	5.00
Pigs in blankets	5.50	Broccoli, chilli, lemon (vg)	5.00
Extra roasties	4.50		

### PUDS

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Sticky toffee pudding, butterscotch sauce, clotted cream ice cream (v)	6.50
Manchester tart, banana custard (v)	7.00
Baked mango & passion fruit cheesecake (v)	7.00
Chocolate mousse, cherries, cocoa nib crisp (vg)	6.00
Selection of ice cream & sorbets (v)	2.50



SCAN THE QR  
- for allergen  
& kcal info,  
or ask a member  
of the team for  
a calorie menu.

Adults need around 2000 kcal a day.  
Full allergen information on the ingredients in the food we serve is available upon request – A discretionary service charge will be applied to your bill. Please speak to a member of the team for more info.