THE
FOUNTAIN HOUSE

## BAR SNACKS

Freshly baked sourdough, butter 4.5
Thousand layer potato skewer with roasted garlic, aioli and basil pesto (v) 6.5
Sesame toasted chicken skewers and ssamjang sauce 6.5
Smoked, grilled Mediterranean olives (vg) 4.5
Sausage roll, HP sauce 6

## STARTERS

Beetroot hummus, crematta, crispy chickpeas served with sourdough flatbread (vg) 7 Tomato \& mozzarella filled gnocchi and basil pesto (v) 9

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\text { Seasonal soup of the day (v) } 6.5
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Korean inspired oyster mushroom crumpet and ssamjang sauce (vg) 9
Salmon, avocado and mango tartare with salted corn and cracker 9
Chicken liver profiteroles, morello cherry compote and chicken crackling 10
Cornish pork rillette with pickles served with rosemary sourdough 10.5
Baked camembert, roasted garlic, hot honey served with toasted sourdough (to share) (v) 15

## LUNCH

## Available Monday to Saturday 12pm to 5 pm

Roasted Mediterranean vegetables on sourdough with creamy crematta and pesto (vg) 9.5
Grilled Croque Monsieur with honey roast ham, mature Cheddar and bechamel sauce 9.5

## Add egg 2

Roasted chicken club sandwich with egg, heritage tomatoes, aioli and triple smoked bacon 9.5
Ciabatta steak stack with crispy onions and watercress 10.5
Fish finger ciabatta with tartare sauce 9.5

## MAINS

Pie of the day - please speak to a member of the team
Fish and chips, served with mushy peas, curry sauce and tartare sauce 16
Dry-aged double cheeseburger layered with American cheese and our signature sauce, served with fries 15
Add triple smoked bacon 2
Heritage beetroot, Granny Smith and Driftwood goats cheese salad (v) 13
Add thinly sliced steak 4.5 Add roast chicken 3.5
Chicken Kyiv filled with garlic herb butter, coated in crispy breadcrumbs, served with sauteed green beans and fries 16
Hot smoked salmon, crispy Pomme Anna, watercress, radish, and a soft-boiled egg 17
Pan-fried sea bass fillet, new potatoes, chorizo, and spinach 16.50
Scotch flat iron steak, garlic butter served with fries 23
Add Bearnaise, Anchovy hollandaise or Pink peppercorn sauce 2
Plant powered cheeseburger, vegan patty and cheese served with our signature sauce, smoky pickles and fries (vg) 14
SIDES
Heritage tomato \& pink onion salad, smoked condimento (vg) 5
Charred sweetheart cabbage (vg) 4.5
Fries (vg) 4
Chunky chips (vg) 4.5
Green salad with lemon dressing (vg) 5
Sweet peas, baby onions with mint and shallot dressing (vg) 5


SCANTHEQR

- for allergen information, or ask a member of the team.

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[^0]:    Adults need around 2000 kcals a day.
    A discretionary $12.5 \%$ service charge will be added to your bill. All service charges, cash and credit/debit card tips are paid in full to our team members. Full allergen information on the ingredients in the food we serve is available on request - please speak to a member of the team for more info.

