

# THE FOUNTAIN HOUSE

## NIBBLES

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Warm sourdough, whipped feta, pistachio, chimichurri (v)	4.50	Padrón peppers, garlic, lemon, sumac oil (vg)	5.50
Salt beef scotch egg, kimchi aioli	6.00	Korean fried cauliflower (vg)	5.50
Gordal olives (vg)	4.00	Thai prawn toast	5.00

## STARTERS

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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
Laverstock Buffalo mozzarella, grilled artichokes, sour cherry harissa (v)	9.50
Black pepper squid, fried whitebait, Niçoise salad, lemon dressing	8.50
Chicken liver pâté, toasted sourdough	9.00
Seared scallop, toasted fregola, broad beans, salsa verde	10.50
Braised lamb shoulder spring roll, sour cream, harissa	7.00

## MAINS

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Soft shell crab burger, Asian slaw, avocado, sriracha mayo, skin-on fries	16.00
Flat-iron chicken schnitzel, sautéed wild mushrooms, smoked Ayrshire bacon & chive butter, toasted hazelnuts, watercress salad, skin-on fries	15.00
Fish & chips, pea liquor, tartare sauce, salt & vinegar chips	15.50
Roasted cauliflower Thai green curry, coconut rice, charred corn (vg)	12.50
<i>Add grilled tiger prawns +4.00    Add chicken +3.50</i>	
Aged flank burger, red Leicester, bread & butter pickles, skin-on fries	14.50
Pan-fried sea bass fillet, new potatoes, chorizo, spinach, lemon dressing	16.00
Vegan fish & chips, curry sauce, pea puree, tartare sauce (vg)	13.50
Grass-fed sirloin steak, chimichurri, watercress, beef dripping chips	22.50

## SIDES

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Skin-on fries (vg)	3.50	Beef dripping chips	4.00
Bone marrow mash & gravy	4.50	Broccoli, chilli, lemon (vg)	5.00
Truffle mac & cheese (v)	5.00	Creamed spinach (v)	5.50

## PUDDINGS

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Vanilla-poached strawberry Eton mess (v)	7.00
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.

*Don't forget to join us every Sunday for our delicious Roasts*

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.