



THE FOUNTAIN HOUSE

BAR SNACKS

Smoked almonds (v) 4.00	Frickles with curried mayonnaise 4.50
Gordal olives (vg) 4.50	Spiced Bombay bar mix 4.00
Sausage roll, HP sauce 6.00	Bury black pudding Scotch egg, burnt onion ketchup 6.00
Pork pie, balsamic cipollini onions 6.00	

SHARERS

Baked Camembert, filo crust, smoked garlic, black truffle honey, almonds, toasted sourdough 16.50
Charcuterie, mortadella, coppa, salami, mixed pickles, salted cracker bread 15.50
Crispy fried tofu, red pepper hummus, harissa aubergine, radish, Padrón peppers, toasted sourdough (vg) 16.50

STARTERS

Warm sourdough, butter (v) 4.50
French onion soup, Gruyère puff pastry top (v) 7.00
Devilled whitebait, black pepper baby squid, tartare sauce 9.00
Chicken liver parfait, apricots, ginger, hazelnuts, toasted sourdough 9.00
Lamb belly fritter, anchovy & caper ketchup, crispy mint 10.50
Torched leek hearts, maple syrup, peanut butter cluster, truffle oil, sherry dressing (vg) 9.00
Pan fried pigeon, goat's curd, golden raisins, pickled walnuts, pomegranate dressing 7.00
Grilled scallops, pickled shallots, samphire, béarnaise butter 12.00

LUNCH

Available Monday to Friday, 12pm to 5pm

Roast chicken club sandwich, streaky bacon, tomato, fried egg, skin-on fries 10.50
Sirloin steak sandwich, onion rings, watercress, skin-on fries 13.00
Crushed avocado, poached eggs, toasted sourdough (v) 9.50
Maple bacon, Brie & Cheddar cheese sourdough toastie, skin-on fries 12.50

MAINS

Lamb shank Lancashire hotpot, date tamarind ketchup 18.00
Beef hash brown, crispy Burford Brown egg, smoked pancetta, hen of the woods, horseradish gravy 18.00
Flat-iron chicken, smoked bacon & chive butter, skin-on fries, rocket salad 17.00
Charter pie, clotted cream mashed potatoes, charred hispi cabbage, devilled gravy 17.50
Short rib & flank burger, smoked Applewood Cheddar, burnt onions, bone marrow crumb, gherkins, skin-on fries 16.50
Pan fried sea bass fillet, new potatoes, chorizo, spinach, lemon dressing 18.00
Cider-battered fish & chips, triple-cooked dripping chips, pease pudding, tartare sauce, gherkin ketchup 17.50
Vegan cheeseburger, tomato relish, turmeric bun, skin-on fries (vg) 16.00
Butternut squash & sage agnolotti, roast chestnuts, caramelised Roscoff onions, shallot vinaigrette (v) 15.50

GRILL

Our steaks are 35 day aged, grass fed Black Angus

10oz Rump steak, crispy shallots, truffled pommes Anna bone marrow gravy 22.50
10oz Sirloin steak, triple-cooked dripping chips, béarnaise sauce 26.00
12oz Rib-eye steak, triple-cooked dripping chips, roasted shallots, truffle butter 29.00

SIDES

Broccoli, chilli, lemon (vg) 5.00	Sweet potato fries (vg) 5.00
Skin-on fries (vg) 4.50	Mixed salad, toasted sesame dressing (vg) 5.00
Glazed clotted cream mashed potatoes (v) 5.00	Truffle mac & cheese (v) 6.00
Triple-cooked dripping chips 5.00	

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 upon request – please speak to a member of the team.