

THE FOUNTAIN HOUSE

BAR SNACKS

- Gordal olives (vg) (139 kcal) 5
- Samphire pakoras, date ketchup (vg) (364 kcal) 5
- Warm sourdough, whipped feta, pistachio, chimichurrie (v) (468 kcal) 6
- Sausage roll, HP sauce (934 kcal) 5.7
- Brown crab & rice croquettes, squid ink aioli (973 kcal) 7
- Scotch egg, mustard mayonnaise (1026 kcal) 5.7

STARTERS

- Pan roasted scallops, samphire, leeks, caviar butter (541 kcal) 12.5
- Cantaloupe melon, vegan feta rocket salad, pickled red onions, wild garlic dressing (vg) (569 kcal) 8.7
- Pea, carrot, red pepper & tofu laksa (vg) (573 kcal) 8.2
- Lemongrass, green chilli & coconut mussels, warm sourdough (658 kcal) 9.5
- Kiwi & garden greens salad, fresh vegan ricotta, raw blanched almonds & avocado oil (vg) (683 kcal) 7.5
- Roast red pepper & tomato soup, tapenade croutons, wild garlic oil (v) (733 kcal) 7.5
- Steak tartare, breakfast radish, Cornichons, toasted sourdough (749 kcal) 12.2
- Soft boiled duck egg, smoked ham hock, confit potatoes, mustard, bread & butter pickles (877 kcal) 9.7

MAINS

- Crispy sriracha tofu bowl, charred Tenderstem® broccoli, coconut, brown rice (vg) (510 kcal) 15.2
- Caesar salad with grilled asparagus, avocado, French beans (vg) (630 kcal) 15.2
- Add prawns (717 kcal) 4.5 | Add chicken (1142 kcal) 4*
- Spinach, pea & barley risotto, lemon ricotta, mint crisps (vg) (710 kcal) 14
- Tiger prawn linguine, tomato, garlic, parsley, lemon (879 kcal) 16.7
- Confit duck leg charlotte, maple glazed pineapple, torched Tenderstem® broccoli, rich gravy (1083 kcal) 18.5
- Whole grilled sole, brown shrimp, tomato, samphire, capers, dill butter (981 kcal) 23.5
- Slow cooked beef short-rib, soft polenta, Parmesan (1233 kcal) 20
- Short rib & flank burger, smoked Applewood Cheddar, burnt onions, bone marrow crumb, gherkins, skin-on fries (1413 kcal) 16
- Cider-battered fish and chips, pease pudding, tartare sauce, gherkin ketchup (1664 kcal) 17.2
- 12oz Onglet (1105 kcal) 25.5
- 14oz Bone-in Ribeye Steak (767 kcal) 32.5
- 28oz Côte de boeuf (to share) (1915 kcal) 65.5

SIDES

- Spiced Padrón peppers (vg) (219 kcal) 5
- Grilled hispi cabbage, tahini yoghurt, pomegranate and pumpkin seed dukkha (vg) (270 kcal) 5.5
- Green melon, pickled cucumber, feta, dill salad (vg) (333 kcal) 5.5
- Samphire braised fennel, garlic & lemon (v) (412 kcal) 5
- Skin-on fries (vg) (350 kcal) 5
- Triple-cooked dripping chips (641 kcal) 5

The daily requirement of calories needed by an adult are 2000 kcal.

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.