

Sunday

Small Plates

Wild Mushroom Arancini (V) £7.95

Wild mushrooms, mozzarella, and arborio rice, deep fried and served with fresh basil pesto.

Chilli & Garlic King Prawns £10.95

King prawns sautéed in garlic, chilli and olive oil, finished with lemon juice and served with toasted sourdough for dipping.

Korean Fried Chicken £8.95

Buttermilk fried chicken glazed in a sweet and spicy Korean sauce, finished with sesame seeds and spring onion.

Slow-Braised Beef Bon Bons £8.95

Shredded beef brisket in BBQ glaze, wrapped around creamy mashed potato, golden fried and served with horseradish cream.

Soup of the Day (VEOA, GFA) £7.45

Freshly prepared each morning, served with warm bread and farmhouse butter.

Roasts

When ordering a roast... 2 Courses £27.95 | 3 Courses £32.95

DUO OF BRITISH SIRLOIN & PORK LOIN £20.95

ROAST BRITISH SIRLOIN £20.95 | ROAST PORK LOIN £19.95

ROAST FREE-RANGE CHICKEN BREAST £19.95 | NUT ROAST (V) £18.95

All served with dripping roast potatoes, mashed potatoes, honey-roasted carrots and parsnips, seasonal greens, Yorkshire pudding, and rich gravy.

Mains

Traditional Fish & Chips £18.95 (GFA)

Battered haddock with chunky chips, mushy peas and tartare sauce.

The Fountain Beef Burger £18.45

Grilled 8oz beef patty with crispy streaky bacon, Monterey Jack cheese, lettuce, pickle and tomato in a toasted brioche-style bun with fries and slaw. *Add Blue Cheese £3*

Plant-Based Burger £17.45 (VE)

Crispy vegan chicken-style patty with vegan cheese, lettuce, pickle and tomato in a toasted brioche-style bun with fries.

Classic Chicken Kiev £19.95

Hand-prepared chicken breast filled with herb and garlic butter, breaded and fried, served with buttered greens and mashed potatoes.

Roasted Tomato & Garlic Rigatoni £14.95 (V)

Rigatoni tossed in roasted garlic and cherry tomatoes with extra virgin olive oil and lemon, topped with Parmesan and chilli flakes. Served Aglio e Olio style. *Add Grilled Chicken £4 or King Prawns £5!*

Caesar Salad £13.95 (VOA)

Cos lettuce tossed in Caesar dressing, topped with croutons and Parmesan shavings. *Add Grilled Chicken £4 or King Prawns £5*

Cauliflower Cheese £4.95

Pigs in Blankets £4.95 (GF)

Chunky Chips £4.95 (V,GF)

Truffle & Parmesan Fries £5.95 (V, GF)

Fries £4.25 (V, GF)

House Salad £4.25 (V,GF)

Desserts

Strawberry & White Chocolate Cheesecake £8.95

Creamy white chocolate cheesecake layered with sponge and strawberry coulis on a buttery biscuit base, served with clotted cream ice cream and berry coulis.

Baked Cookie Dough £8.95

Warm chocolate chip cookie dough served with a scoop of vanilla ice cream.

Sticky Toffee Pudding (GF) £8.95

Rich date sponge pudding smothered in hot toffee sauce, served with ice cream or custard.

Double Chocolate Brownie (GF) £7.95

A warm double chocolate brownie filled with chocolate chunks, served with vanilla ice cream.

Lemon Meringue Tart £8.95

Zesty lemon tart topped with torched meringue, served with fresh raspberries.

Ice Cream & Sorbet Selection | 3 Scoops £5.95

Vanilla, Chocolate, Strawberry, Clotted Cream, Salted Caramel, Lemon Sorbet, Raspberry Sorbet

Liquid

Pistachio Espresso Martini (N) £9

Absolut Vanilla Vodka, Aber Falls Pistachio Cream Liqueur, Kahlua, Espresso

Strawberry Cheesecake Hard Shake £9

Absolut Vanilla Vodka, Bailey's, Strawberry Syrup, Double Cream

Passionfruit Solero £9

Dead Man's Fingers Mango Rum, Passoa, Passionfruit Syrup, Double Cream

AFTER DINNER DRINKS

IRISH COFFEE £6
AMERICANO £3.60
CAPPUCCINO £3.90
ESPRESSO £3.50
LATTE £3.90
FLAT WHITE £3.90
BREAKFAST TEA £2.50

BAILEY'S £6
DISARONNO £6
COURVOISIER £6
JAMESON £6
LIMONCELLO £4.40
PATRON XO CAFE £6
CHAMBORD £5.20

(V) Vegetarian, (GF) Gluten-free, (VE) Vegan, (VOA) Vegetarian Option Available, (GFA) Gluten-free option available, (VEOA) Vegan Option Available,
(N) Contain Nuts

Before ordering drinks or food, please speak with a team member about your requirements. Whilst we take care to preserve the integrity of our vegetarian products, we must advise that these products are handled in a multi-ingredient kitchen environment. All dishes are prepared in areas where allergens are present. Therefore, there is a risk that ingredients used in your meal may have accidentally come into contact with an undeclared allergen, leading to cross-contamination. Cooking equipment (e.g. fryers, grills, etc.) and food preparation areas may be shared, and fried items containing different allergens may be cooked in the same frying oil. Some fish may contain small bones.