

Food Menu



— THE —
FOUNTAIN
VILLAGE PUB & KITCHEN



STARTERS

TOMATO & GARLIC BREAD PIZZA *Great to Share!*
Tomato, garlic, basil and olive oil (V) £9.95

SOUP OF THE DAY
Warm sourdough and butter (V) (GF) £6.95

SMOKED HADDOCK FISHCAKE
Flaked smoked haddock bound with herbs, creamy potato and lemon served with wholegrain mustard cream sauce £8.45

TRADITIONAL PRAWN COCKTAIL
Fresh Atlantic prawns with Marie Rose sauce, shredded Baby Gem lettuce, lemon, and paprika £8.95

WILD MUSHROOM & PARMESAN BRUSCHETTA
Sliced wild mushrooms with garlic, cream, and thyme finished with lemon and Parmesan on toasted sourdough (V) £8.45

KOREAN FRIED CHICKEN
Crispy chicken strips with spicy Gochujang and Korean BBQ sauce, Baby Gem lettuce, and a charred lime wedge £8.45

SLOW COOKED BEEF RAGÚ & MOZZARELLA ARANCINI
Fresh basil pesto £8.45

MAINS

BLACKBERRY-GLAZED DUCK BREAST WITH PORT JUS
Roasted duck breast with a blackberry glaze, dauphinoise potatoes, grilled Tenderstem, carrot and orange purée, and port jus (GF) £24.95

STEAK & ALE PIE
Puff pastry, mushy peas, gravy, and hand-cut chips or mashed potatoes £18.45

TUSCAN SALMON *Cloud Island Sauvignon Blanc*
Pan-fried fillet of salmon in a silky tomato and cream sauce with cannellini beans, crème fraîche, and wilted spinach, finished with lemon and Parmesan £22.95

8OZ SIRLOIN STEAK
Grilled confit tomato and field mushroom, and twice-cooked chunky chips. Choose from peppercorn or Yorkshire Blue Cheese (GF) £27.45

MAPLE-GLAZED HAM & EGGS
Our take on the classic. Thick-cut maple-glazed roasted ham, crispy potato rosti, fried eggs, and chive hollandaise served on the side (GF) £17.45

GARLIC CREAM ROAST CHICKEN
Herb-crushed new potatoes, wild mushrooms, wilted spinach and rich confit garlic cream (GF) £19.95

PAN-FRIED CALVES LIVER
Bubble and squeak, roasted root vegetables, crispy kale, and rich onion jus (GF) £18.45

SHEPHERD'S PIE

Slow-cooked minced lamb in a rich red wine and rosemary gravy, topped with bubbling cheddar mashed potatoes, and served with buttered seasonal greens (GF) £17.95

RIGATONI PEPERONATA

Pasta tossed in a roasted red pepper sauce with cherry tomatoes, rocket and crumbled feta (V) £16.95

BEER-BATTERED HADDOCK & CHIPS

Twice-cooked chunky chips with mushy peas, tartar sauce and lemon (GFOA) £17.95

MUSHROOM STROGANOFF

Rich and creamy garlic sauce with wild mushrooms, baby onions and chives with ribboned tagliatelle (V) (VEOA) £15.95

THE ULTIMATE BACON CHEESEBURGER

8oz Beef patty, smoked bacon and Monterey Jack cheese in a toasted bun with salad and skinny fries £18.45

KOREAN KICK CHICKEN BURGER

Fried breaded chicken, Sriracha and Gochujang sauce and Asian slaw in a toasted bun with salad and skinny fries £18.45

SOURDOUGH PIZZA

MARGHERITA

Basil leaves and olive oil on a tomato and mozzarella base (V) £12.95

SPICY 'NDUJA CALABRESE

Chorizo, 'nduja and jalapeños on a tomato and mozzarella base £13.95

GOAT'S CHEESE & CARAMELISED RED ONION

Crumbled goat's cheese, caramelised red onions, and honey on a tomato and mozzarella base (V) £14.95

CALZONE

Folded pizza with slow-cooked beef ragu and mozzarella, served with tomato sugo £15.95

SIDES

GRILLED TENDERSTEM WITH GARLIC & CHILLI £4.95

PETIT POIS WITH SMOKED BACON & CREAM £5.25

HONEY-GLAZED WINTER ROOT VEGETABLES £4.95

MASHED POTATOES £4.95

GARLIC DOUGH BALLS £4.25

HAND-CUT CHUNKY CHIPS £4.95

TRUFFLE & PARMESAN FRIES £5.95

ONION RINGS £4.95

SKINNY FRIES £4.25

GARLIC BUTTER £2.95



(V) VEGETARIAN, (GF) GLUTEN FREE, (VEOA) VEGAN OPTION AVAILABLE, (GFOA) GLUTEN FREE OPTION AVAILABLE

FOOD ALLERGIES AND INTOLERANCES:

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.

