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# FOUNTAIN

VILLAGE PUB & KITCHEN

BUILT 1849

## WEEKLY SPECIALS

SPECIALS AVAILABLE WEDNESDAY TO SATURDAY FROM 12PM.

## SUNDAY LUNCH

EVERY SUNDAY 12PM - 7PM

1 Course £17.95 | 2 Courses £23.95 | 3 Courses £28.95

## STARTERS

HOMEMADE SOUP OF THE DAY	£6.45	HOMEMADE SCOTCH EGG	£7.95
Served with chunky sourdough bread and butter (vo) (gfa)		Sage and apple Scotch egg, onion pickles and a garlic dip	
CHICKEN LIVER & BRANDY PARFAIT	£7.95	SOUTHERN FRIED CHICKEN	£7.45
Chicken liver parfait served with caramelised onion jam and toasted sourdough bread (gfa)		Crispy chicken, buffalo sauce, spring onions and jalapeños	
HANDMADE COD FISHCAKES	£7.95	PRAWN PIL PIL 	£9.95
Lightly spiced, deep-fried fish cakes with a sweet chilli lemon mayo dip		Pan-fried prawns in a rich paprika and garlic butter served with toasted bread (gfa)	
GOAT'S CHEESE TART	£8.45	FOUNTAIN GARLIC MUSHROOMS	£6.95
Short crust pastry, goats cheese, sun-dried tomato and walnut served on a bed of mixed leaf salad		Sautéed mushrooms, toasted ciabatta (v)	

## MAINS

PAN FRIED SEA BASS FILLET			£21.95
Sea bass fillet, smashed roasted potatoes, tenderstem broccoli with a lemon and caper beurre blanc (gf)			
GUINNESS BRAISED BEEF CHEEK			£22.95
Overnight Guinness braised beef cheek, mashed potatoes and caramelised silver skin onions			
PAN FRIED CALVES LIVER			£18.95
With bubble and squeak, smoked streaky bacon, caramelised onion, vegetable crisps and a red wine jus (gf)			
TURMERIC CAULIFLOWER STEAK			£14.95
Turmeric cauliflower steak served with roasted smashed potatoes, homemade tzatziki and pumpkin seeds (v) (gf) (vgo)			
PAN FRIED ON-THE-BONE PORK CUTLET			£19.95
Almond & mustard pork cutlet with roasted apple, parsnip, and apple pickle			
BEER BATTERED HADDOCK & CHIPS			£17.45
Triple-cooked hand cut chips, mushy peas, homemade tartar sauce, lemon wedge			
10 HOUR CONFIT STEAK & ALE PIE			£17.95
Pure butter puff pastry, mushy peas, gravy with hand cut chips or mashed potatoes			
RUSTIC COTTAGE PIE			£16.95
A rich beef filling covered with whipped potatoes, oven-baked to a golden-brown top, served with garden peas and gravy (gf)			



## GRILL

All served with garlic mushrooms, tenderstem broccoli, rocket and parmesan salad,  
and your choice of chunky chips or mashed potatoes

10OZ NEW YORK STRIP STEAK £24.95

8OZ FLAT IRON STEAK £20.95

VEGAN FLANK STEAK £23.95 (VE)

CHICKEN BREAST £16.95

Peppercorn £3.50 | Stilton Blue Cheese £3.50 | Garlic Butter £3.50

## BURGERS

All served with triple-cooked hand-cut chips. Gluten-free buns available.

### BEEF BRISKET BURGER

£16.95

Braised beef brisket and bacon with BBQ sauce, gherkin, coleslaw and jalapeños in a glazed brioche bun  
+£2 "Make it dirty" with American-style cheese sauce

### GRILLED CHICKEN BUGER

£16.95

grilled chicken breast, cheddar cheese, hash brown, crispy onions, and garlic mayo in a pretzel bun

## PIZZA

All served with triple-cooked hand-cut chips. Gluten-free buns available.

### MARGHERITA

£11.95

Tomato base, grated mozzarella and oregano (v)

### CHORIZO & CRISPY BACON

£13.95

Tomato base, grated mozzarella, chorizo, and crispy streaky bacon

### REINE

£12.95

Tomato base, grated mozzarella, ham and mushrooms

### HONEY & GOAT'S CHEESE

£14.95

Tomato base, grated mozzarella, goat's cheese, honey, and rocket (v)

Fries	£3.95	House Salad	£4.95
Triple-cooked Hand-cut Chips	£4.95	Creamy Mash	£4.95
Truffle & Parmesan Fries	£5.95	Seasonal Vegetables	£4.95
Onion Rings	£4.95	Garlic Dough Balls	£5.95

## KIDS



### STARTERS

£3.50

DOUGH BALLS  
CHEESY GARLIC BREAD  
VEGETABLE STICKS & MAYO

### MAINS

£7.95

FISH GOUJONS (GFA)  
BATTERED CHICKEN TENDERS (GFA)  
BEEF BURGER (GFA)  
MARGHERITA PIZZA  
TAGLIATELLE BOLOGNESE

### DESSERTS

£3.50

FUNKY PUNK  
VANILLA ICE CREAM

(V) Vegetarian (GF) Gluten Free (VE) Vegan (GFA) 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.