

THE FOUNTAIN INN

MAIN COURSES

**EST
1834**

BRAISED LAMB RUMP D **£17.00**

Slow roasted, locally sourced lamb rump braised in a garlic, rosemary and Rioja jus. Served with new potatoes and seasonal vegetables.

REAL ALE BATTERED COD D **£12.50**

Large Atlantic cod fillet in our own crispy real ale batter, served with chips, garden peas and homemade tartare sauce.

PORK LOIN IN CALVADOS **£13.00**

Locally sourced, roasted pork loin steak in a creamy apple brandy sauce. Served on mashed potato with a side of seasonal vegetables.

CHEF'S BEEF MADRAS D **£12.00**

Slow cooked beef in Chef's own madras sauce, rich in tomato, spices and fresh chillies, served with rice.
(Medium - Hot). *Add a small portion of chips for £1.00*

**CREAMY MUSHROOM & GARLIC
FETTUCCINE V** **£10.50**

Fettuccine pasta tossed in creamy white wine, mushroom and garlic sauce, served with toasted rustic bread.

FOUNTAIN BURGER **£11.50**

Homemade 8oz pure British beef burger with crispy bacon, Emmental cheese and BBQ sauce in a seeded brioche bun with chips, salad and slaw.

Gluten & dairy free brioche bun available.

Fancy an upgrade? Add another 8oz beef burger with cheese, bacon and hand battered onion rings for £14.50!

HALLOUMI & POMEGRANATE SALAD VG £11.00

Grilled halloumi, pomegranate and tomatoes on a large house salad, dressed with a raspberry and mint vinaigrette.

Add grilled chicken for £2.50

BEETROOT & GOATS CHEESE BURGER V £11.00

Beetroot, goats cheese and sweet potato burger with chilli jam and Emmental, in a seeded brioche bun with chips, salad and slaw.

Gluten & dairy free brioche bun available.

GORGONZOLA CHICKEN G £12.50

Locally sourced pan fried chicken breast in a creamy blue cheese sauce, with buttered new potatoes and a side of seasonal vegetables.

RUMP STEAK GD £17.50

Locally sourced, mature British 12oz rump, cooked to your liking and served with chips, hand battered onion rings, a grilled field mushroom and a dressed side salad.

GF onion rings are available.

PAN ROASTED SALMON FILLET G £15.50

Pan roasted salmon fillet, with cracked black pepper and lemon butter. Served with crushed new potatoes and seasonal vegetables.

HOMEMADE LASAGNE £11.50

Chef's own lasagne made with pork and beef bolognese, fresh herbs and creamy cheese sauce, with a dressed salad and chips or garlic bread.

SIDE ORDERS

Chunky Chips	£ 2 . 5 0	Cheesy Chips	£ 3 . 5 0
Blue Cheese Chips	£ 4 . 0 0	Hand Battered Onion Rings	£ 2 . 5 0
Gluten Free Onion Rings	£ 2 . 7 0	Garlic Bread	£ 3 . 0 0
Cheesy Garlic Bread	£ 3 . 5 0	Side Salad & House Dressing	£ 2 . 5 0
Seasonal Vegetables	£ 3 . 0 0	Ciabatta Roll & Butter	£ 1 . 5 0

Homemade sauces; Blue Cheese, Peppercorn or Red Wine £2.50

D - DAIRY FREE G - GLUTEN FREE V - VEGETARIAN