

THE FOUNTAIN HOUSE

BAR SNACKS

- Sausage roll, HP sauce 6.5
Freshly baked sourdough, butter (v) 4.8
Smoked, grilled Mediterranean olives (vg) 5

STARTERS

- Beetroot hummus, crematta, crispy chickpeas, sourdough flatbread (vg) 7.5
Seasonal soup of the day, warm sourdough 7
Poached duck egg, pastrami, smoked cucumber, duck fat potatoes 11
Chalk stream smoked trout, confit baby potato, heritage beetroot salad, sour cream 10.5
Baked camembert, roast garlic, rosemary, hot honey, warm sourdough (to share) (v) 16

ROASTS

All served with roast potatoes, mixed kale, maple-roasted carrots, mulled red cabbage, Yorkshire pudding (excluding vegan roasts), and gravy

- Roast beef, horseradish cream, all the trimmings 20.5
Roast chicken, pigs in blankets, bread sauce, all the trimmings 19
Vegan Wellington, all the trimmings (vg) 17.5
Roast Porchetta, cider apple sauce, all the trimmings 18.5
Roast leg of lamb, mint sauce, all the trimmings 21.5

MAINS

- Pan-fried sea bass fillet, new potatoes, chorizo, spinach, lemon dressing 17.5
Fish and chips, mushy peas, curry sauce, tartare sauce 17
Dry-aged double cheeseburger, American cheese, signature sauce, fries 16
Add triple smoked bacon 2.5
Roasted squash and chickpea salad, charred onions, superstraccia, puy lentil dressing (vg) 14.5
Add thinly sliced steak 5.5 | Add roast chicken 4

SIDES

- Cauliflower cheese (v) 6
Charred sweet heart cabbage (vg) 4.5
Creamed leeks (v) 4.7
Thyme and maple heritage carrots (vg) 5
Chunky chips (vg) 4.5
Green salad, lemon dressing (vg) 5
Fries (vg) 4.5



SCAN THE QR
- for allergen
information,
or ask a member
of the team.

Adults need around 2000 kJ a day.

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 on request - please speak to a member of the team for more info.