



THE FOUNTAIN BRASSERIE

EASTER SUNDAY MENU

Three Courses £43.00

Wild Garlic Velouté

Black onion seeds and barrel-aged feta cheese (CA, V, GF)

Secret Smokehouse Smoked Salmon

Capers and lemon (CA, GF)

Early Spring Green Salad

Peas, tenderstem broccoli, lambs lettuce, cucumber,
topped with Devon blue cheese and toasted sunflower seeds (CA, V, GF)

Warm English Asparagus

Sauce gribiche (CA, V, GF)

Crab and Lobster Tortellini

Lemon butter and parsley pangrattato (CA)

Salmon Fishcake

Spinach and chive cream sauce (CA)

Roasted Hake Fillet

Cauliflower purée, purple sprouting broccoli, caper and parsley nut brown butter (CA, GF)

Roast Leg of Salt Marsh Lamb

Parmesan potatoes, spring vegetables and wild garlic jus (CA, GF)

Free Range Chicken Supreme

Charred leek, roasted Jerusalem artichoke, tarragon velouté and
chicken skin crumb (CA, GF*)

Beetroot, Orange and Dill Curry

Coconut milk, curry leaves, cardamom and cinnamon with steamed rice
and poppadoms (CA, VE, GF*)

French Pear Tart

Almond ice cream (CA, V)

Warm Chocolate Fondant

Caramel centre and passion fruit sorbet (CA, V)

Maple Syrup Crème Brûlée

Pecan shortbread (CA, V, GF*)

Dark Chocolate Crèmeux

Milk ice cream, miso caramel sauce, chocolate crisp (CA, V)

Farmhouse Cheese

Wafers, dried fruits, grapes and chutney (CA, V, GF*)

If you have a food allergy, intolerance or sensitivity,
please speak to a member of our team upon placing your order.

