

THE FOUNTAIN BRASSERIE

Fountain Flavours Menu



The Fountain Brasserie Team invites you to savour the *flavours* of the season. Our new menu is thoughtfully crafted to celebrate the finest seasonal ingredients.

Each day, our chefs will surprise you with a unique Market Starter and Chef's Creative Main Course, featuring the freshest produce and inspired by the bounty of the season. With a starter and a main course dish changing daily, every visit promises a new and delightful dining experience.

THE FOUNTAIN

BRASSERIE

Fountain Flavours Menu

Monday to Friday

Main course: £18.00 | Two courses: £26.00

STARTER

Vine Tomato Soup

Basil oil and croutons (CA, VE, GF*) (206 kcal)

Market Starter

The Club's Chefs will create a starter from seasonally available produce (CA)
(Please ask your server for further information about today's special dish)

Slow-Cooked Beef Ragu Arancini

Sun-dried tomato and tarragon romesco topped with grated Parmesan and horseradish crisp (CA) (402 kcal)

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MAIN COURSE

Beetroot, Orange and Dill Curry

Coconut milk, curry leaves, cardamom and cinnamon with steamed rice and poppadoms (CA, VE, GF*) (687 kcal)

Chef's Creative Main Course

The Club Chefs will create an exciting dish for you to enjoy featuring either premium cuts of meat from Smithfield, vegetables from New Covent Garden Market, or the finest fish from Billingsgate (CA)
(Please ask your server for further information about today's special dish)

Roasted Hake Fillet

Cauliflower purée, purple sprouting broccoli, caper and parsley nut brown butter (CA, GF) (798 kcal)

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Tea and Coffee

Complimentary with two courses

SUSTAINABILITY

The Club is dedicated to sourcing all their ingredients responsibly, supporting local and regional suppliers and selecting the best available seasonal produce where possible.

ALLERGIES

If you have a food allergy, intolerance or sensitivity, please speak to a member of our team upon placing your order.
(CA) Contains Allergens, (V) Suitable for Vegetarians, (VE) Suitable for Vegans, (GF*) Gluten Free on request.

Adults need around 2000 kcal a day. All prices include VAT at the current rate.