



— THE —
FOUNTAIN
VILLAGE PUB & KITCHEN
BUILT 1849

Sunday Lunch

Starters

SOUP OF THE DAY

Served with sourdough bread and butter.

CHICKEN LIVER PATE

Handmade chicken liver pate with toast, served with red onion and tomato chutney.

LEMON HALLOUMI WEDGES (V)

Lightly battered halloumi wedges, served with a coriander and lemon ketchup.

PRAWN COCKTAIL

Emperor prawns with The Fountain's Marie Rose sauce, lettuce and tomatoes.

Mains

ROAST TOPSIDE OF BEEF

Locally sourced, thinly sliced.

SLICED ROAST CHICKEN

From our rotisserie.

ROAST SHOULDER OF PORK

Tender, slow cooked.

VEGAN ROAST OF THE DAY

Ask server for details.

All served with roast potatoes, roast vegetables,
seasonal steamed veg, Yorkshire pudding & lots of rich gravy.

Desserts

FUDGY CHOCOLATE BROWNIE

Hot or cold, a soft fudgy brownie served with a scoop, choose your flavour.

JELLY & ICE-CREAM

Vanilla ice cream rolled in a sour sherbet, served with jelly cubes and a dark chocolate stick.

CRUMBLE & CUSTARD

A summer favourite, mixed forest fruits topped with a crunchy
sweet pastry crumb, served with ice cream or custard.

1 COURSE £16.50 2 COURSE £19.50 3 COURSE £25.00

