



# THE Fountain RESTAURANT

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## SEASONAL DINNER MENU

**2 Courses £21.50**

**3 Courses £25.50**

*Prices include VAT at the prevailing rate*

*Service charge not included*

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## STARTERS

### **Homemade soup of the day**

using fresh local produce

### **Warm citrus-cured line caught mackerel from Griggs of Hythe**

braised baby gem lettuce, micro herbs, herb oil

*SUGGESTION: Kleine Zalze Bush Vines Chenin Blanc [BIN 35] - £18.95 BTL | £4.95 GLS [175ML]*

### **Twice cooked Romney salt marsh breast of lamb**

broad beans, shallots, rocket, chilli oil

*SUGGESTION: Solandia Primitivo Salento [BIN 21] - £15.95 BTL | £4.25 GLS [175ML]*

### **Pan-fried Kentish goats cheese**

homemade rosemary and chive bread, roasted beetroot, watercress puree

*SUGGESTION: Rare Vineyards Pinot Noir [BIN 15] - £18.95 BTL | £4.95 GLS [175ML]*

### **Summer vegetable broth**

langoustine tails, garlic croutons

*SUGGESTION: Tio Pepe Fino Sherry - £3.00 [50ML]*

### **Fruit-fed local pork, Courvoisier VS and sage terrine**

kentish blue cheese bread, roasted shallots, apple puree

*SUGGESTION: Robert Skalli Reserve Chardonnay [BIN 34] - £24.50 BTL*

### **Creamed wild mushrooms**

garlic crouton, free range deep fried egg in breadcrumbs, chive oil

*SUGGESTION: Monte Verde Merlot [BIN 13] - £13.95 BTL | £3.75 GLS [175ML]*



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## MAIN COURSES

### **Grilled Romney salt marsh lamb cutlets**

rosti potatoes, creamed peas, pearl onions, bacon, cockburn's ruby port reduction

SUGGESTION: *Raimat Abadia Cabernet Sauvignon-Tempranillo [BIN 27] - £19.95 BTL*

### **Line-caught codling from Griggs of Hythe with a herb crust**

sautéed potatoes, garlic spinach, chive cream

SUGGESTION: *Monte Verde Sauvignon Blanc [BIN 45] - £13.95 BTL | £3.75 GLS [175ML]*

### **Broad bean risotto with Ashmore Farmhouse cheese sticks**

watercress oil, organic watercress salad

SUGGESTION: *Armidale Estate Hill Grove Unoaked Shiraz [BIN 9] - £19.95 BTL*

### **Escalope of British rose veal**

spinach potato cake, steamed greens, kentish blue cheese sauce

SUGGESTION: *Monte Verde Chardonnay [BIN 32] - £13.95 BTL | £3.75 GLS [175ML]*

### **5 hour slow cooked Romney duck breast**

fondant potato, runner beans, lardons, blueberry jus

SUGGESTION: *Salice Salentino 35 Parallelo, Negroamaro [BIN 20] - £16.95 BTL*

### **Grilled Cornish sole fillets**

crushed parsley potatoes, creamed leeks, micro herbs

SUGGESTION: *Armidale Estate Hill Grove Unoaked Viognier [BIN 42] - £19.95 BTL*

### **Organic courgette, spinach and Brabourne brie cake**

garlic roast potatoes, steamed broccoli, hollandaise sauce

SUGGESTION: *Monte Verde Chardonnay [BIN 32] - £13.95 BTL | £3.75 GLS [175ML]*

### **Roasted free range chicken breast wrapped in British cured ham**

bubble and squeak, mushrooms, baby onions, red wine reduction

SUGGESTION: *Rare Vineyards Pinot Noir [BIN 15] - £18.95 BTL | £4.95 GLS [175ML]*



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## FROM THE GRILL

*We are proud to source our meats for the grill section from the **Butcher of Brogdale** based in Faversham, Kent. Awarded the title of **BEST BUTCHERS IN KENT** in 2010, they source their meats locally and ethically using the highest of welfare standards. The beef is traditionally matured for a minimum of 28 days and is sourced from Sussex Steers that are reared on Kentish farms.*

### **8oz Fillet steak**

£6 SUPPLEMENT

### **10oz Rib eye steak**

£4.50 SUPPLEMENT

### **8oz Sirloin steak**

£3 SUPPLEMENT

### **Barnsley chop of Romney salt marsh lamb**

free range, hung for ten days

### **10oz Gloucestershire Old Spot pork chop**

outdoor reared in alkham valley, fruit-fed, air dried

all served with hand cut chips, flat field mushroom  
grilled tomato and peas

### **Choose from one of the following sauces:**

crushed peppercorn | kentish blue cheese | garlic cream



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## DESSERTS

### Tayewell ice creams and sorbets from Kent

vanilla | chocolate | coffee | strawberry | honeycomb | white chocolate malteser  
lemon | raspberry | rhubarb | elderflower

SUGGESTION: *Louis Dornier et Fils Brut Champagne [BIN 1]* - £34.95 BTL | £6.50 GLS [125ML]

### Trio of Kentish strawberries

egg custard tart, macerated strawberries, kentish ice cream

SUGGESTION: *Concha y Toro Late Harvest Sauvignon Blanc [BIN 48]* - £16.95 ½ BTL | £5.95 GLS [125ML]

### Dark chocolate mousse

marinated raspberries, clotted cream

SUGGESTION: *Brown Brothers Late Harvest Orange Muscat and Flora [BIN 47]* - £22.95 ½ BTL | £7.95 GLS [125ML]

### Caramelised peach tart

kentish honeycomb ice cream

SUGGESTION: *Luis Felipe Edwards Reserva Gewürztraminer [BIN 44]* - £18.95 BTL

### Fine cheese from Kent

brabourne brie | kentish blue | chaucer's choice | ashmore farmhouse  
water biscuits, celery, apple and cider chutney

£1.50 SUPPLEMENT

SUGGESTION: *Cockburn's Fine Ruby Port* - £3.00 GLS [50ML]

### Jelly and ice cream

summer berry jelly, kentish vanilla ice cream, raspberry coulis

SUGGESTION: *Pinot Grigio Cuvée Rosé Brut [BIN 6]* - £19.95 BTL | £3.95 GLS [125ML]

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SERVED AS AN ADDITIONAL COURSE

### Fine cheese from Kent

Brabourne Brie | Kentish Blue | Chaucer's Choice | Ashmore Farmhouse  
water biscuits, celery, apple and cider chutney

£6.95

SUGGESTION: *Cockburn's Fine Ruby Port* - £3.00 GLS [50ML]

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### Compliment your dessert or cheese course with one of our recommended after-dinner tipples

Cockburn's Fine Ruby Port	£3.00	50ML   20% ABV
Courvoisier VS ***	£3.00	35ML   40% ABV
Courvoisier Exclusif	£4.90	35ML   40% ABV

Coffee liqueurs available from £4.90

Selection of malt whisky's available from £3.90



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## DRINKS

### BEERS & CIDERS

	SIZE	ABV	PRICE
Fosters, John Smiths Smooth	Pint	4.0%	£3.30
Kronenbourg 1664, Guinness	Pint	5.5%	£3.70
Heineken, Amstel, Sol	Bottle [330ml]	5.0%	£3.30
Deuchars IPA, Theakston XB, Bulmers Cider [APPLE   PEAR   FRUIT No17]	Bottle [500ml]	4.5%	£3.85

### WINES BY THE GLASS

	125ML	175ML	250ML
Louis Dornier et Fils Brut Champagne (France)	£6.50	-	-
Sant Orsola Pinot Grigio Cuvée Rosé Brut (Italy)	£3.95	-	-
Monte Verde Red (Chile) [MERLOT   CABERNET SAUVIGNON]	£3.10	£3.75	£4.95
Monte Verde White (Chile) [CHARDONNAY   SAUVIGNON BLANC]	£3.10	£3.75	£4.95
Monte Verde Rosé (Chile) [MERLOT ROSÉ]	£3.10	£3.75	£4.95

Please see our wine list for more wines available by the glass and bottle

### WHISKYS & BOURBONS

	ABV	35ML
Famous Grouse, J&B Rare, Jameson's, Jim Beam	40%	£2.90
J. Walker Black, Makers Mark, Macallan 10yo, Glenmorangie 10yo, Glenlivet 12yo, Knockando 12yo	40%	£3.90
Oban 14yo, Bowmore 15yo Darkest	43%	£5.90

### OTHER SPIRITS

	ABV	35ML
Beefeater, Tanqueray Gin	40%	£2.90
Stolichnaya Vodkas [Red Label, Ohranj, Vanil, Razberi]	40%	£2.90
Havana Club [Blanco, Especial], Morgan's Spiced, Lamb's Navy Rum	40%	£2.90
Havana Club 7yo, Brugal Rum	40%	£3.50
Sauza Tequila Blanco	40%	£2.90
Courvoisier VS Cognac***	40%	£3.00
Courvoisier Exclusif Cognac	40%	£4.90

### LIQUEURS & FORTIFIED WINES

	ABV	35ML
Archers, Teichenné Flavoured Schnapps, Malibu, Midori Melon, Tia Maria, Kahlua	20-28%	£2.90
Southern Comfort, Cointreau, Amaretto, Pernod, Sambucca, Limoncello	24-40%	£2.90
Marie Brizard Liqueurs	19-25%	£2.50

	ABV	50ML
Baileys, Campari, Pimms	17-25%	£3.50
Martini, Cinzano, Ginger Wine, Harvey's Bristol Cream, Tio Pepe Fino, Cockburn's Fine Ruby Port	13-15%	£3.00

### SOFT DRINKS

	SIZE	PRICE
Highland Spring [Sprk/Still]	Bottle [1 Litre]	£3.50
Highland Spring [Sprk/Still]	Bottle [330ml]	£1.75
Coke, Diet Coke, Schweppes Lemonade	Glass [12oz]	£1.50
J20, Appletiser	Bottle [275ml]	£2.10



## TEA & COFFEE



Fresh filtered tiki coffee	ORGANIC   FAIRTRADE   RAINFOREST ALLIANCE CERTIFIED	£2.00
Espresso, Ristretto, Lungo, Macchiato, Americano		SGL £1.75   DBL £2.00
Cappuccino, Latte		SML £2.25   LRG £2.50
Pavilion Garden Teas & Infusions		£1.75
BREAKFAST   DECAF   EARL GREY   GREEN   PEPPERMINT   SUMMER BERRY   ROOIBOS   CHAMOMILE HONEY & VANILLA		
Coffee Liqueurs		£4.90
IRISH - WHISKEY   ROYALE - COGNAC   CALYPSO - COFFEE LIQUEUR   ITALIAN - AMARETTO   LEFT BANK - COINTREAU   BAILEYS LATTE - BAILEYS		
Chocolate Abyss	ORGANIC   FAIRTRADE   30% COCOA	£2.50

Please note that tea and coffee is not included in any hotel dinner package or the Seasonal Dinner Menu price