



THE Fountain RESTAURANT



AA Restaurant Guide 2016
Rosette Award for Culinary Excellence

"One cannot think well, love well, sleep well, if one has not dined well" - VIRGINIA WOOLF

The Fountain Restaurant plays host to modern British menus, inspired by ingredients that are ethically sourced from local suppliers and farms where possible. We are privileged to have such amazing produce at our doorstep in Kent, also known as 'The Garden of England', and its surrounding areas. We aim to showcase this produce in our **A La Carte Menu** which changes every few months with the seasons and our **Daily Dinner Menu** which offers some variety to guests staying with us for more than one night.

Guests with dinner included in their room rates are welcome to enjoy 3 courses from the Daily Dinner Menu or to use their £24 per adult allowance against items from the A La Carte. Any extras will be automatically added to your bill and we will endeavour to be as flexible as possible when switching between menus.

We pride ourselves in offering small menus with fresh ingredients however we appreciate that this may limit choice for our long-stay guests or if dietary requirements prevent you from selecting what is on offer. If this is the case, please do speak with a member of our restaurant team who will gladly ask the chef to suggest a suitable alternative.

Please note that some menu items may contain allergens. For more information, please ask to speak to a manager and please allow at least 30 minutes for your meal.

A la Carte Menu

All prices include VAT at the prevailing rate • Service charge not included

Starters

Chargrilled Kentish Asparagus slow-cooked duck egg, pine nut crumb, hollandaise <i>AVAILABLE AS A DAIRY-FREE & VEGAN DISH UPON REQUEST</i>	8,00
Alkham Old Spot Pig's Head Terrine chicken liver parfait, watermelon radish, chegworth farm jazz apple	8,50
Pan Fried King Scallops pea and pancetta fricassee	9,50
Eastwell Park Wood Pigeon roasted beetroot, toasted almonds, apricot gel	8,50
Chilled Crab and Cucumber Cannelloni lemon puree, lumpfish caviar, herb oil	9,50



A la Carte Menu

Main Courses

Alkham Old Spot Pork Belly pulled pork parcels parisian potatoes, chargrilled spring onions, sweet and sour jus	16,50
Pan Fried Turbot chive beignets, burnt asparagus, samphire, lemon butter	19,00
Assiette of Lamb LOIN BELLY STICKY RIB pomme galette, peas and balsamic roasted shallots	21,50
Pan Fried Red Mullet parisian potatoes, roasted golden beetroots, pak choi with maple syrup, dulce mayonnaise	19,50

From the Grill

We are proud to source our meats for the grill section from the **Butcher of Brogdale** in Faversham, Kent. Awarded the title of BEST BUTCHERS IN KENT, they strive to obtain the best cuts of meat locally. Their beef is sourced from Sussex Steers that are reared on Kentish farms and the cuts are dry aged to bring out a more intense flavour.

Dry Aged Sussex Beef Sirloin Steak SUGGESTION: Marqués de Morano Rioja Reserva, Spain [BIN 203] - 26,00 BTL 5,10	18,00 [225g/8oz]
Dry Aged Sussex Beef Rib Eye Steak SUGGESTION: Callia Selected Malbec, Argentina [BIN 218] - 22,00 BTL	19,50 [225g/8oz]
Seasonal Vegetable Platter from Watts Farm in Orpington dressed in extra virgin cold pressed kentish rapeseed oil <i>DAIRY-FREE SUITABLE FOR VEGANS</i> SUGGESTION: Pablo Old Vine Garnacha, Spain [BIN 212] - 23,00 BTL	11,00
Kentish Ranger Chicken Breast free range from waterham farm in faversham SUGGESTION: Beaujolais-Villages Combe aux Jacques, France [BIN 201] - 26,00 BTL	12,50

Once you have chosen from our selection of grill items above, please choose your sides and sauces from below

SIDES

HAND CUT CHIPS - 3,50 | ROASTED ROSEMARY NEW POTATOES - 3,50
GARDEN SALAD - 3,50 | SEASONAL VEGETABLES - 4,00

SAUCES

PEPPERCORN | DIANE | BERNAISE
KENTISH BLUE CHEESE & CHIVE | GARLIC MUSHROOM
2,50 each



THE Fountain

RESTAURANT

A la Carte Menu

Desserts

Kentish Rhubarb & Vanilla rhubarb gin sorbet, pistachio crumb <i>DAIRY-FREE SUITABLE FOR VEGANS</i>	7,50
White Chocolate Panna Cotta kiwi, lime sherbet	7,50
Meringues and Lemon Curd pink peppercorns, chegworth farm honey	7,50
Dark Chocolate Cremeux whisky soaked raisins, macadamia	7,50

Fine Cheese from Kent and Sussex ASHMORE FARMHOUSE KENTISH BLUE CANTERBURY CHAUCER SAINT GILES SUSSEX GOAT water biscuits, celery, chutney SUGGESTION: Cockburn's Special Reserve Port, Portugal [BIN 702] - 34,00 BTL [750ML] 7,00 GLS [100ML]	3 cheeses - 8,00	5 cheeses - 9,50
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DAIRY-FREE & VEGAN FRIENDLY TAYWELL ICE CREAM & SORBETS ALSO AVAILABLE UPON REQUEST

After Dinner Tipples

SWEET DESSERT WINE	125ML	BOTTLE	WHISKY & BOURBON	SIZE	PRICE
Concha y Toro Late Harvest Sauv. Blanc	6,90	19,00 37.5cl	Johnnie Walker Black, Glenmorangie 10yo	25ml	4,00
Torres Moscatel Oro Floralis	9,00	25,00 50cl	Macallan Gold, Knockando 12yo	25ml	4,50
Muscat de Beaumes de Venise	7,60	21,00 37.5cl	Oban 14yo, Bowmore Darkest 15yo	25ml	7,00
			Makers Mark Bourbon	25ml	3,50
SHERRY	100ML	BOTTLE	BRANDY		
La Gitana Manzanilla, Hildalgo	5,00	17,00 37.5cl	Courvoisier VS***	25ml	3,70
Napoleon Amontillado, Hildalgo	7,00	32,00 50cl	Courvoisier Exclusif VSOP	25ml	6,50
Faraon Oloroso, Hildalgo	7,00	32,00 50cl	Martell XO	25ml	11,00
Triana Pedro Ximénez, Hildalgo	8,50	37,00 50cl			
PORT	100ML	BOTTLE	LIQUEUR		
Sandeman Ruby	5,00	27,00 75cl	Amaretto, Sambuca, Limoncello, Jagermeister	25ml	3,20
Cockburn's Special Reserve	7,00	34,00 75cl	Baileys, Pimms, Campari	50ml	4,00
Graham's Late Bottled Vintage 2006	8,50	25,00 37.5cl			



Hot Drinks



Fresh Filtered Tiki Coffee	ORGANIC FAIRTRADE RAINFOREST ALLIANCE CERTIFIED	2,00
Espresso, Ristretto, Lungo, Macchiato, Americano		SML 1,75 LRG 2,00
Pavilion Garden Teas & Infusions		1,75
BREAKFAST EARL GREY GREEN PEPPERMINT SUMMER BERRY ROOIBOS CHAMOMILE HONEY & VANILLA		

Coffee Liqueurs from **5,00**
IRISH - WHISKEY | ROYALE - COGNAC | CALYPSO - KAHLUA | ITALIAN - AMARETTO | LEFT BANK - COINTREAU | BAILEYS LATTE - BAILEYS