



# THE Fountain RESTAURANT

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



**AA Restaurant Guide 2017**  
Rosette Award for Culinary Excellence



The Fountain Restaurant plays host to a menu inspired by ingredients that are ethically sourced from local suppliers and farms where possible. We are privileged to have such fantastic produce at our doorstep in Kent, also known as 'The Garden of England' and its surrounding areas. We aim to showcase this produce on our menus which change every few months with the seasons.

Hotel guests with a dinner allowance included in their room rate are welcome to use it against any food items on this menu. Any extras will be automatically added to their bill.

We appreciate that choices may be limited for our long-stay guests or diners with certain dietary requirements. If this is the case, please do speak with a member of our restaurant team who will gladly ask our chefs to suggest a suitable alternative or to adjust a recipe where possible to suit your needs.

We pride ourselves in offering menus with fresh ingredients. Please note that some menu items may contain allergens. For more information, please ask to speak to a manager.

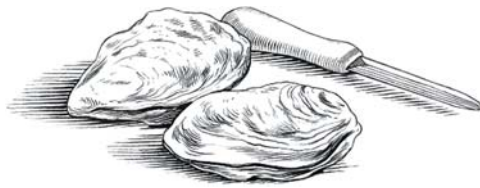
## NATIVE ROCK OYSTERS

### Fresh Oysters GF

EACH - 2,90 | HALF DOZEN - 14,00 | DOZEN - 24,00  
red wine vinaigrette, tabasco

### Baked Oysters Rockefeller GF

EACH - 3,50 | HALF DOZEN - 18,00 | DOZEN - 28,00  
spinach, twineham grange cheese, garlic butter



## STARTERS

<b>Grilled Golden Cross Sussex Goats Cheese</b> v chegworth farm heritage tomato salad	8,00
<b>Kentish Gazpacho with Sourdough</b> VG organic tomatoes and cucumber from chegworth farm	7,00
<b>Soup of the Day</b> warm bread	6,00
<b>Chicken Liver Parfait</b> melba toast, granny smith apple chutney	7,00
<b>Grilled King Prawn Cocktail</b> brown bread, paprika	9,00
<b>Garlic Wild Mushrooms on Griddled Sourdough</b> v free range poached egg, kentish watercress	8,00
<b>Half Grilled British Lobster</b> GF garlic butter	16,00
<b>House Baby Gem Salad</b> VG   GF marinated artichokes, charred spring onions, walnuts	7,00
<b>Home-Smoked Haddock Croquettes</b> sauce gribiche	7,00
<b>Chegworth Heritage Beetroot and Avocado</b> VG   GF hazelnuts, lemon, dill	7,00
<b>Steamed Rope-Grown British Mussels served with Sourdough</b> foundry man's gold canterbury beer, chilli, coriander	9,00
<b>Sharing Starter Plate</b> your choice of 5 smaller portions from the starters above (excludes oysters and lobster)	18,00



V = VEGETARIAN | VG = VEGAN | GF = GLUTEN FREE

A discretionary 10% service charge will be added to your bill. Please allow at least 30 minutes for your meal.  
Some menu items may contain allergens, please ask to speak to a manager for more information.



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## MAINS

<b>Brisket of Sussex Beef with Chilli and Cumin</b> GF fondant potato, chargrilled aubergine, beef jus	18,00
<b>Chickpea, Cashew and Root Vegetable Pie</b> VG   GF new potatoes, green beans, whole grain mustard dressing	14,00
<b>Grilled Alkham Old Spot Pork Chop</b> GF wholegrain mustard mash, pak choi, chegworth apple reduction	17,00
<b>Kentish Ranger Chicken Breast</b> GF potato rosti, sautéed cabbage, sweet soy and garlic sauce	18,00
<b>Homemade Spaghetti with Red Chard and Chilli</b> V pangritata, twineham grange cheese shavings	14,00
<b>Grilled British Lobster</b> GF skinny fries, buttered spinach, garlic butter	half - 22,00   whole - 36,00
<b>Rump of Romney Marsh Lamb with Ginger and Rosemary</b> fondant potato, braised peas and baby gem	22,00
<b>Slow-Cooked Belly of Cola-Marinaded Alkham Old Spot Pork</b> vanilla grilled kentish pear, buttered spinach	19,00
<b>Fricassee of Garden Vegetables 'En Papillote'</b> VG   GF baby potatoes, silverskin onions, gem lettuce, garden peas, lemon	14,00
<b>Grilled Sardines</b> GF potato salad, red and yellow cherry tomato and fennel	14,00

## SUSSEX STEAKS

28 day dry-aged sussex beef from the award-winning butcher of brogdale in faversham

**Minute Steak** 170g/6oz - 15,00

**Ribeye** 225g/8oz - 19,00

**Sirloin** 225g/8oz - 18,00

**T-bone** 450g/16oz - 29,00

**Surf & Turf - add 16,00**

add half a Grilled British Lobster to your choice of steak

## SHARING MAINS

**Whole Beer Can Roasted  
Kentish Ranger Chicken**  
35,00

**28 Day Dry-Aged  
Sussex Beef  
Chateaubriand**  
50,00



## SIDES

HAND CUT CHIPS | SKINNY FRIES | BUTTERED MASH | NEW POTATOES  
POTATO SKINS WITH ASHMORE CHEESE & BACON | ONION RINGS  
BUTTERED SPINACH | SAUTEED CABBAGE | GREEN BEANS | ROSEMARY CARROTS | HOUSE SIDE SALAD  
all 3,50

## SAUCES

PEPPERCORN | KENTISH BLUE CHEESE | GARLIC & CHIVE  
all 3,00

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# DESSERTS

<b>Triple Chocolate Brownie</b> taywell madagascan vanilla ice cream	7,00
<b>Bakewell Tart</b> cream	7,00
<b>Pimm's O'Clock</b> VG   GF taywell cucumber sorbet, pimms jelly, macerated kentish strawberries, mint, orange crisp	7,00
<b>Eton Mess</b> GF mixed summer berries	7,00
<b>Strawberry Cheesecake</b> macerated kentish strawberries	7,00
<b>Chocolate and Banana Mousse</b> VG   GF kentish raspberries	7,00
<b>Lemon Meringue Pie</b> taywell raspberry sorbet	7,00
<b>Chocolate and Caramel Tart</b> taywell white chocolate ice cream	7,00
<b>Fine Cheese from Kent and Sussex</b> ASHMORE FARMHOUSE   KENTISH BLUE   SAINT GILES   SUSSEX GOAT   CANTERBURY CHAUCER water biscuits, grapes, celery, fruit chutney	3 cheeses - 9,00   5 cheeses - 11,00
<b>Selection of Taywell Kentish Ice Creams and Sorbets</b> GF dairy-free and vegan friendly options available upon request	6,00

## AFTER DINNER TIPPLES & HOT DRINKS

### SWEET DESSERT WINE

	125ML	BOTTLE
Concha y Toro L.Harvest Sauv. Blanc	6,90	19,00 37.5cl
Torres Moscatel Oro Floralis	9,00	25,00 50cl
Muscat de Beaumes de Venise	7,60	21,00 37.5cl

### SHERRY

	100ML	BOTTLE
Gonzalez Byass Tio Pepe, Fino	5,00	32,00 75cl
Napoleon Amontillado, Hildalgo	7,00	32,00 50cl
Harveys Bristol Cream	5,00	30,00 75cl
Triana Pedro Ximénez, Hildalgo	8,50	37,00 50cl

### PORT

	100ML	BOTTLE
Sandeman Ruby	5,00	27,00 75cl
Cockburn's Special Reserve	7,00	34,00 75cl
Graham's Late Bottled Vintage O6	8,50	25,00 37.5cl

### WHISKY & BOURBON

	SIZE	PRICE
Johnnie Walker Black, Glenmorangie 10yo	25ml	4,50
Glenmorangie 10yo, Knockando 12yo	25ml	4,50
Oban 14yo, Bowmore Darkest 15yo	25ml	7,00
Makers Mark Bourbon	25ml	4,00

### BRANDY

	SIZE	PRICE
Courvoisier VS***	25ml	3,70
Courvoisier Exclusif VSOP	25ml	6,50
Martell XO	25ml	11,00

### LIQUEUR

	SIZE	PRICE
Amaretto, Sambuca, Limoncello	25ml	3,20
Grand Marnier, Drambuie	25ml	4,00
Baileys, Pimms, Campari	50ml	3,70



### Coffee or Tea with Homemade Petit Fours

3,50

Fresh Filtered tiki Coffee ORGANIC | FAIRTRADE | RAINFOREST ALLIANCE CERTIFIED

Speciality Coffee ESPRESSO | RISTRETTO | LUNGO | MACCHIATO | AMERICANO | CAPPUCCINO | LATTE

Pavilion Garden Teas & Infusions BREAKFAST | EARL GREY | GREEN | PEPPERMINT | BERRY | ROOIBOS | CHAMOMILE & HONEY

### Coffee Liqueurs

from 5,00

IRISH - WHISKEY | ROYALE - COGNAC | CALYPSO - KAHLUA | ITALIAN - AMARETTO | LEFT BANK - COINTREAU | BAILEYS LATTE - BAILEYS

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