



Fownes Menu



~ Starters ~

Homemade Today's Fresh Soup (V, DF, GF, VG, CO) £4.95
freshly baked bread rolls & butter

Rose Marie Prawn Cocktail (V, GF, CO) £5.75
With Granary Bread

Pan Seared Scottish Loch Farmed Salmon Fillet (V, DF, GF, CO) £5.75
served with apple and tarragon dressing, lemon wedge

Smooth Chicken Liver Parfait with Madeira and Thyme Infusion (GF) £5.75
balsamic and red onion chutney and chard grill crostini

Trio of Fan of Melon and Fruit Sorbet (GF, V, VG, CO) £4.95
balsamic, pomegranate and passion fruit coulis

~ Main Course ~

Red Onion Mushroom and Baby Vine Tomato Risotto (DF, GF, CO, V) £12.95
with white truffle oil and parmesan flakes

Pan Seared Chicken Supreme (GF, CO) £12.95
coriander, carrots and sweet potato puree, broccoli and mushrooms prosecco white wine sauce

Chargrilled 100z Grass Feed British Rump £16.95 / 100z Sirloin Steak (DF) £19.95
served with all the trimmings

Sauces: Peppercorn, Stilton, Red Wine £1.95 Each

Traditional Beer Battered Jumbo Fish and Chips (DF) £14.95
thick chips, peas, lemon wedge and tartare sauce
(Mini Fish & Chips) (DF) £9.95

Aberdeen Angus Belly Buster Double Stacked Cheese Burger (DF, GF, CO) £14.95
French fries, tomato, burger relish and romaine lettuce

Chef's 'Catch of the Day' Fish Dish (GF, CO) £13.95
cooked to order from fresh, so sit back, relax and enjoy

~ Dessert ~

Pasion Fruits Lemon Posset £5.50
shortbread and soft berries

Baked Vanilla and Chocolate Cheesecake £5.75
with vanilla infused orange segments

Homemade Vanilla Cream and Orange Blueberry Tart £5.50
served with vanilla ice cream

Three Flavors Ice Cream or Fresh Fruit Salad £5.65
fresh soft fruits and raspberry coulis

Worcestershire Three-Cheese Plate £5.95
(Cheese Sharing Platter for 2) £9.95

PLEASE CHECK OUR DAILY SPECIALS BOARD FOR OTHER DISHES

Please note that all our food is freshly prepared and traditionally cooked to order.
Some of our meals, therefore, will take up to 25 minutes to prepare.

Please note that allergens information is available at the reception, bar and restaurant premises. Check directly with the chef always as to avoid allergens from your desired dishes, as we need to make sure the allergens are avoided totally.