



# FOUNTAIN COURT BAR 2022

## FOOD PLATTERS

Cheese £15

*Winterdale Shaw Cheddar(North Downs, Kent)  
Baron Bigod(raw milk, Brie de Meaux-style cheese, Suffolk)  
Barkham Blue(Berkshire)  
Served with quince jelly and crisp breads*

Charcuterie £15

*Scottish venison and green peppercorn salami, air dried Dorset  
beef, Cobble Lane Saucisson, caperberries and piccalilli*

Vegan £10

*Semi-dried vegetable antipasti, houmous, Borretane onions in  
balsamic, olives, lavosh and bread sticks*

*\*All platters serve 2-3 people and are served with freshly baked  
breads, olive oil and vinegar*

Additional Bread £5

*Selection of freshly baked breads with salted English butter*

## SNACKS

Olives (100g) £3.50

*North African inspired green and purple olives spiced with  
cumin, coriander seed, cinnamon quills, lemon zest, chilli and  
garlic*

Sweet Chilli Nuts (50g) £1.50

Japanese Bar Mix (50g) £1.50

Root Vegetable Crisps (50g) £1.50

Tyrrells Crisps – salted/salt & vinegar/cheddar & chive £1.50

Dormens Peanuts – salted/dry roasted £1.50

## SWEETS

Cake of the day £3

Brownies/Flapjacks £2.50

Strawberries (150g) £2.50

Ice Lollies £2

Ice Cream Tub (120ml) £2.50

