

Fragrant langoustine broth with lemon grass

Sopa de langostino con y jengibre verde 7.50

Carpaccio of salmon with dill and white onion confit

Carpaccio de salmon con confit de cebolla blanca y eneldo 8.00

Seared tuna, shredded cabbage salad, ginger and lime

Atun con ensalada de col rallado, jengibre y lima 8.00

Terrine of chicken with sage, walnut oil, Fountainhead chutney

Terrine de pollo con salvia, aceite de nuez 'chutney' de Fountainhead 8.00

Salad of fresh cheese, basil, marinated peppers, rocket and sesame

Ensalada de queso fresco, pimientos marinados, rucula, sesamo y albahaca 8.50

Seared beef fillet, mustard mash, roasted garlic, beetroot puree

Solomillo de tenera, mash de patatas con mostada, ajo puree de remoulchada 21.50

Roasted Iberian pork fillet, oregano, mushroom risotto, carrot puree

Solomillo de cerdo con oregano, risotto de champinones, puree de zanahoria 19.50

Moroccan chicken tagine with cinnamon, dates, coriander and fragrant orange couscous

Tagine de Africa norte, con pollo, canela, datiltes, cilantro y couscous con naranja 19.00

Grilled swordfish char grilled vegetables, sautéed polenta, wild thyme vinaigrette

Pez espada a la plancha, verduras a la charrill, polenta y vinagretta de tomillo salvaje 20.50

Grilled sea bream with a fricassee of spring vegetables, saffron and herbs

Dorada a la plancha, fricassee de verduras al primavera, azafran y hierbes 20.50

Apple frangipane tart with nutmeg crème anglais

Tarte de manzana y frangipane con crema de nuez moscada 8.00

Layered chocolate torte with vanilla ice cream

Torta de chocolate negro con helado de vainilla 8.00

Hazelnut and soft meringue gateau

Tarta de meringue de avellana suave 8.50

Fountainhead Neapolitan ice cream

Helado 'Neapolitan' del casa 7.50

Selection of cheeses with extra virgin olive oil and biscuits

Plato de quesos con aceite y galettas 8.00