



THE Fountain Hotel

DRINKS

Coffee

Espresso	2.00
Double Espresso	2.50
Latte	3.10
Americano	2.80
Macchiato	2.95
Flat White	3.00
Cappuccino	3.00
Decaf Coffee	2.90

Tea

Espresso	2.00
Double Espresso	2.50
Latte	3.10
Americano	2.80
Macchiato	2.95
Flat White	3.00
Cappuccino	3.00
Decaf Coffee	2.90

Chocolate

Hot Chocolate	3.00
Deluxe Hot Chocolate With cream & marshmallows	3.60

White Wine

	125ml	175ml	250ml	bottle
DRY, CRISP AND FRUITY WHITE Food Pairing: These dry wines offer subtle, refined flavours balanced by a lively acidity. They're best enjoyed with fish, fresh salads, or tomato-based dishes.				
SAUVIGNON BLANC Paseo, Maule Valley, Chile A crisp and refreshing Sauvignon Blanc with bright citrus and tropical flavours.	4.95	5.60	7.65	22.00
PINOT GRIGIO Rocca Estate, Veneto, Italy Related to the Pinot Gris grape of Alsace, which in northern Italy produces a dry, fuller, more floral style, with racy, balanced fruit.	5.05	6.00	8.25	24.00
ZESTY, HERBACEOUS & AROMATIC WHITE Food Pairing: These unoaked wines are zesty, bold, and a touch unconventional. Their intensity makes them a great match for more complex dishes—aromatic and slightly sweeter styles shine alongside spicier cuisine.				
RESERVE COLOMBARD SAUVIGNON Le Grand Duc, France Fresh and zesty aromas of apple and lemon, followed by a stone fruit taste on the palate.	4.95	6.20	8.05	22.00
CAPRICE de COLOMBELLE Cotes de Gascogne, South West France A lovely lemon-lime bouquet and apple, with peach and melon flavours.	5.85	6.80	9.50	28.00
SOFT, FRUITY OR FINER WHITES Food Pairing: Softly structured with silky rounded, soft red fruit and good freshness. Pair with tomato-based sauces, vegetable based dishes, chicken dishes, game and pork.				
CHARDONNAY Barren Jack, South East Australia This is a light to medium bodied wine with lingering flavours of fresh green apples and citrus fruits.	5.45	6.40	8.85	26.00
RESERVE CHARDONNAY Saint Marc, IGP Pays D'Oc, France A well-crafted, fresh white from the South of France, with loads of ripe apple, pear and cream flavour.	5.45	6.40	8.85	26.00



Soft Drinks

Orange Juice	2.00
Apple Juice	2.00
Tomato Juice	2.00
Cranberry Juice	2.80
Britvic	2.95
Fruit Shoot	3.00
Ginger Ale	3.00
Energy Drink	2.90
Pepsi	2.90
Pepsi Max	2.90
Lemonade	2.90
Soda Water	2.90
Mixed Fruit	2.90
Fizzy Orange Juice	2.90
J20 - Apple & Raspberry, Orange & Passion, Apple & Mango	2.90



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LE BON VIN
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Red Wine

	125ml	175ml	250ml	bottle
SOFT, FRUITY OR FINER RED Food Pairing: Softly structured with silky rounded, soft red fruit and good freshness. Pair with tomato-based sauces, vegetable based dishes, chicken dishes, game and pork.				
VINO ROSSO (SANGIOVESE) Milani Estate, Puglia, Italy Generous amounts of luscious dark berry fruit from the Sangiovese grape.	4.65	5.60	7.65	22.00
RESERVE CARIGNAN MERLOT Le Grand Duc, France A powerful red fruit nose combines with pepper and cinnamon.	4.95	6.20	8.05	23.00
PINOT NOIR Les Fontanelles, Languedoc-Roussillon, France A smooth, silky ruby red wine with aromas of black cherries and blackberries.				27.00
SPICY, MORE INTENSE MEDIUM BODIED RED Food Pairing: These wines offer a naturally peppery character and rich red and black fruit flavours, making them a perfect match for rare to medium-cooked beef and lamb. They also shine alongside spicier dishes, turning up the heat in all the right ways				
CABERNET SAUVIGNON Kidia Estate, Loncomilla Valley, Chile Cherries and berries are mixed with sweet notes of mocha and chocolate.	5.05	6.00	8.25	24.00
MERLOT Kidia Estate, Loncomilla Valley, Chile Great fruit intensity, mainly aromas of cherries, raspberries and strawberries interlaced with soft touches of caramel and vanilla	5.45	6.40	8.85	26.00
SHIRAZ CABERNET Barren Jack, South East Australia Full of vibrant berries overlaid with chocolate and coffee notes.	5.05	6.00	8.25	24.00
RICH, CONCENTRATED OR OAKED FULL BODIED RED Food Pairing: Characterised by notable structure, depth, and a poised intensity, these wines pair well with robust, full-flavoured cuisine—particularly slow-cooked stews and thoroughly seared or braised beef preparations.				
RIOJA TEMPRANILLO Bodegas Armentia Y Madrazo, Rioja, Spain Intense floral aromas, vibrant notes of fresh red and dark fruit, and delicate hints of black liquorice.	6.75	9.25		27.00
MALBEC 'TONEL 14' Bodegas Los Toneles, Mendoza, Argentina Bursting with delightful aromas of juicy blackberries, strawberries, red plums.	5.85	6.80	9.50	28.00

Rosé Wine

	125ml	175ml	250ml	bottle
Food Pairing: Rosés span a spectrum from bone-dry to lusciously sweet, and this stylistic range is central to successful pairing. Off-dry to sweet rosés can temper spicy heat, while drier styles offer versatile compatibility across a broad range of dishes				
RESERVE ROSÉ BLUSH Le Grand Duc, France Made purely from Cinsault it is an easy drinking rosé with a fruity and elegant palate. Great with grilled meats and salads.	4.65	5.60	7.65	22.00
PINOT GRIGIO ROSATO BLUSH Rocca Estate, Di Pavia, Italy A fantastic, easy drinking Pinot Grigio Rosato with a delicate pink colour and a light, floral aroma.	4.65	5.60	7.65	22.00
ZINFANDEL BLUSH Rocca Estate, , Italy A fantastic, easy drinking Pinot Grigio Rosato with a delicate pink colour and a light, floral aroma.	5.05	6.00	8.75	25.00

Sparkling

	bottle
Food Pairing: Sparkling wines, with their vibrant acidity and fine mousse, serve as a classic palate-cleansing aperitif and an elegant choice for pairing with seafood. Their freshness and structure also provide an excellent counterpoint to aromatic and spice-driven cuisine.	
VINTAGE PROSECCO 200ml bottle 8 Secco, Veneto, Italy Fresh aromas of fruit and flowers on the nose, with pears and sweet apples on the palate.	9.50
SPUMANTE BRUT Bottega, Veneto, Italy A delightful combination of fruity nuances, particularly apple and peach, intertwined with elegant floral scents of acacia.	24.00