THE FOUNT

ARTFUL COCKTAILS . CHAMPAGNES & WINES

SNACKS

JALAPENO CHILLI & LIME CASHEWS (V) 417kcal

5.95

ROASTED AND SALTED MIXED NUTS (V) 433kcal

5.95

MIXED ITALIAN OLIVES (VG) 210kcal

5.95

NOCELLARA OLIVES (VG) 163kcal

5.95

PLATINUM CAVIAR, BLINIS, CRÈME FRAÎCHE, LEMON 173kcal

49.95

BELUGA CAVIAR, BLINIS, CRÈME FRAÎCHE, LEMON 171kcal

79.95

IBERICO HAM & PICOS DE PAN 268keal

World's famous Black label jamón ibérico de Montanera

29.95

The silverware at The Fount Bar is made by Christofle.

Discover their whole range in Cookshop on LG.

FOOD ALLERGIES AND INTOLERANCES

Some of our food and drinks contain allergens.

Please speak to a manager or one of our trained advisors about
the ingredients in your meal, they may be able to assist you in your order.

(v) Lacto ovo vegetarian – ingredients free from meat, fish and poultry
(vg) Vegan – ingredients from non-animal sources

Christofle

Please note that an optional discretionary service charge of 12.5% has been added to your bill.

COCKTAILS

SOLSTICE

Belvedere infused with ginger, fresh lime, homemade lavender syrup

15.95

BONAPARTE

Appleton 8yr Pot Still Rum, orgeat, Rinquinquin peach wine, homemade sugar syrup

15.95

KYOTO GARDEN

Belvedere infused with lemongrass, Italicus bergamot liqueur, fresh basil, fresh lemon, and basil syrup

16.95

MAYTIME

Belvedere, Trois citrus orange liqueur, Rinquinquin peach wine, homemade carrot & orange syrup, fresh lime, angostura bitters

15.95

FOUNT 75

Pink grapefruit gin, elderflower liqueur, homemade sugar syrup, homemade grapefruit sherbet

16.95

RHUBARB NEGRONI

Clarified campari, Lillet rosé, Dom Benedictine, rhubarb bitters

17.95

COCO NOIR MARTINI

Planteray dark rum, Falernum, Hennessy VS, Cold Brew coffee, coconut cream, orgeat, vanilla

16.95

SCARLET GROVE

Strawberry and lemongrass infused vodka, yuzu liqueur, ginger syrup, strawberry purée

24.95