

Head Chef: Darren Somerton

Menu

Also check our specials board

Nibbles

Olives marinated in Sundried Tomatoes & Rosemary	£6
Artisan Breads & Butter	£8

Starters

Soup Of the day, Artisan Bread	£9
Chicken Liver parfait, Red Onion Marmalade, Toasted Brioche	£10
Hot Smoked Salmon & Crab Rillettes, Pickled cucumber, Horseradish Crème Fraîche Sourdough Toast	£13
Deep Fried Fried Buttermilk Chicken with Sticky Gochugang Sauce	£10
Wild Mushroom Arancini, Truffle aioli	£10

Mains

Venison Sausages, red wine & redcurrant Jus, crispy shallots, creamy mashed potatoes, Seasonal Vegetables	£19
8oz Ribeye Steak, 'Cowboy Butter', Grilled Tomato, Portobello Mushroom, Triple Cooked Chips	£30
Roasted Fillet of Hake, Puy lentils & Pancetta, Red wine butter sauce	£28
Miso Roasted Butternut squash, Whipped feta & cannellini Beans Pomegranate & maple dressing	£22

Creamy Crab & Pea Tagliatelli with Chilli & Mascarpone	£21

Pub Classics

Beer battered Fish & chips , Tartrare Sauce , Mushy Peas	£19
The Fox Seasonal Pie, Creamy Mashed Potatoes, Seasonal Vegetables, Gravy	£20
Wagyu Smash burger , Brioche Bun , Smoked Applewood cheddar , Salad, Chunky chips	£20
8oz Horseshoe Gammon Steak , Fried egg , PIccallili , Chunky chips	£19

Desserts

Chocolate Crémeux, Cherry Compôte	£10
Sticky toffee pudding with vanilla ice-cream	£9.50
Rice Pudding Brulee with Caramelised Bananas	£10
Selection of ice creams with Cigarette Wafers (3 scoops)	£9.50
Selection of Local Cheese, marinated grapes, quince jelly, crackers	£13

Please notify us of any allergies you have when you place your order