

DINNER MENU sample

Starters

Cream of celeriac and truffle oil soup, with root vegetable crisps	£4.95
Pressed tian of pesto coated confit potato, sun dried tomatoes, roasted aubergine, tomato oil	£5.50
Beetroot cured salmon with tomato and beetroot salsa, beetroot purée, lemon curd, sakura cress	£6.95
Half a dozen Brancaster oysters au natural or Angels on horseback with red wine shallot vinegar	£9.95
"Cyril's" hand picked mussels, served marinière or in a tomato and garlic cream sauce	£6.95/£10.25
Pan seared king scallops, parsnip purée, porcini mushroom foam, pancetta crisps	£10.50
Marbled chicken and Shiitake mushroom terrine wrapped in leeks with raisin, onion and pancetta relish, Aspathal cyder vinaigrette	£6.50
Pan roast breast of wood pigeon, wilted baby gem, butterbean purée, red wine jus	£7.95

Mains

Herb gnocchi with saffron marinated baby artichokes, sweet potato, blue cheese and courgette cannelloni, tomato oil	£11.50
Pan seared curried king scallops and confit pork belly, mango and coconut purée, parmentier potatoes, Shiitake mushroom velouté, pork crackling	£16.25
Pan roast fillet of cod with porcini mushrooms and Brancaster Staithe mussel chowder	£13.95
Steamed fillets of lemon sole with brown shrimp mousse, purple sprouting broccoli, white wine and mustard cream, roasted Lyonnaise potatoes	£15.50
Pan fried fillet of grey mullet, black tiger prawn and shellfish bisque, potato and herb beignets, lime jelly	£16.50
Pan roasted loin of 'Wood Hall Estate' venison, confit garlic purée, celeriac fondant, buttered kale, chocolate jus	£18.95
Pan seared calves liver, bubble and squeak, wilted spinach, hazelnut beurre noisette and jus	£16.95
Duo of 'Sacombe Hill Farm' beef: Char grilled 6oz rib eye steak and ox tail ballotine shallot and horseradish purée, confit potato, wilted spinach, peppercorn and brandy sauce	£21.50

Sides

Hand cut chips	£2.75
Buttered new potatoes	£2.75
Mediterranean salad	£2.75
Pickled white cabbage and cashew nuts	£2.75
Panaché of vegetables: carrots, fine beans, buttered Savoy cabbage	£2.75
Braised red cabbage	£2.75

*Please advise our staff of any allergies or dietary requirements
An optional 10% service charge will be added to your bill
Gratuity is shared equally amongst our staff*

Chef's Specials

Starters

Flambéed black tiger prawns with orange and vanilla reduction, cauliflower puree and pickled shallots	£7.20
Truffle infused smoked salmon and scrambled egg parcel, watercress purée, horseradish sauce	£8.25
Pan seared foie gras, galette crisps, watercress purée, Xérès dressing <i>(served with a 25ml glass of Chateau Doisy-Daene Sauternes 2006)</i>	£12.50

Mains

Herb crusted fillet of halibut with Brancaster Staithe mussel, pea and leek fricassée confit new potato	£18.25
Whole roasted quail wrapped in streaky bacon, buttered baby leeks, caramelised baby onions, sweet potato écrasé	£14.80
Roasted best end loin of lamb, fondant potato, braised savoy cabbage, carrot and marjoram purée, rosemary jus	£17.95

To match your meal

White

90 Chablis, Billaud-Simon 2010 Burgundy, France Dry and racy with a delicate texture and fantastic sucking on stones minerality. <i>Perfect with the Brancaster oysters</i>	£32.00
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Red

94 Luigi Bosca Reserva Malbec 2008, Mendoza, Argentina Aromas of berries, coffee, spices and pepper lead to a palate with superb ripe fruit and sweet tannins with good body and a long finish <i>Great with the Duo of beef</i>	£25.00
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Waitangi Day at
The Fox

To celebrate New Zealand's National day
We are serving a four course NZ themed dinner
with matching wines



Monday 6th February 7:00pm

£40 per person Dress code –

All Black

*Menu available soon / Please ask our staff for more
details / Bookings Essential*