

LUNCH MENU sample

Starters

Celeriac soup with truffle oil and 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
Classic salmon and cod fishcakes, home made ketchup, dressed leaves	£5.95
Truffle infused smoked salmon and scrambled egg parcel, watercress purée, horseradish sauce	£8.25
Half a dozen Brancaster oysters au natural or Angels on horseback with red wine shallot vinegar	£9.95
"Cyril's" hand picked Brancaster Staithe mussels, served marinère or in a tomato and garlic cream sauce	£6.95/£10.25
Marbled chicken and Shiitake mushroom terrine wrapped in leeks with raisin, onion and pancetta relish, Aspall cyder vinaigrette	£6.50

Mains

Spiced pumpkin risotto with mascarpone and chives	£11.95
Beer battered cod fillet with hand cut chips, truffle infused pea purée and tartare sauce	£12.25
Herb crusted fillet of halibut with Brancaster Staithe mussel, pea and leek fricassée confit new potato	£18.25
'Priors Hall Farm' pork sausages with creamed potato, onion gravy and sweet potato crisps	£9.95
'The Fox' beef and pork burger with sweet chilli and red onion relish, grilled cheddar, hand cut chips, mixed leaf salad	£9.50
Beef and pork meatballs with rigatoni pasta and a tomato and garlic cream sauce	£11.95
Pan seared calves liver, bubble and squeak, wilted spinach, hazelnut buerre noisette and jus	£16.95
Sweet chilli sticky beef with cardamom scented rice	£12.25
Char grilled 10oz sirloin steak with confit onions, hand cut chips, dressed leaves, red wine jus	£18.95

Sides

Home made bread and oils	£1.75
Hand cut chips	£2.75
Buttered new potatoes	£2.75
Mediterranean salad	£2.75
Panaché of vegetables: carrots, fine beans, savoy cabbage	£2.75

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

Chef's Specials

Starters

Flambéed black tiger prawns with orange and vanilla reduction, cauliflower purée and pickled shallots	£7.20
Teriyaki beef and venison, bok choy and bean sprout salad	£6.50

Mains

Pan roast fillet of cod with porcini mushrooms and a Brancaster Staithe mussel chowder	£14.75
Pan fried fillet of grey mullet, black tiger prawn and shellfish bisque, potato and herb beignets, lime jelly	£16.50
<i>"The Fox Slate"</i> - for two to share: Brie bruschetta, sweet chilli hummus, red onion and green chilli pickle, crispy pork belly whitebait, salmon gravad lax, olives, sun dried tomatoes, chicken and mushroom ballotine, freshly baked bread	£14.25

Selection of sandwiches with home made crisps and dressed leaves

Traditional sandwiches, choice of: Egg mayonnaise/ Tuna and dill/ Cheese and tomato	£5.50
Prawn Marie Rose	£5.95
Warm char grilled chicken with curry mayonnaise	£5.95
Warm roast pork with wholegrain mustard	£5.95
Warm roast beef and horseradish	£6.25

To match your meal

White

90 Chablis, Billaud-Simon 2007, Burgundy, France	£32.00
Dry and racy with a delicate texture and sucking on stones minerality <i>Great with The Brancaster oysters</i>	

Red

94 Lytton Springs Zinfandel, Ridge Vineyards 2006 California, USA	£43.50
Vivid red and dark berry aromas leads to deep cassis and cherry flavours with floral and candied licorice notes on the long smooth finish. An outstanding wine from Paul Draper, one of California's great wine makers <i>Superb with the sirloin steak</i>	

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 7pm
£40 per person Dress code – All Black

Please ask a member of staff for a copy of the menu / Bookings essential