

# Sunday Lunch sample

## Starters

Celeriac soup with truffle oil and root vegetable crisps	£4.95
Cyril's hand picked Brancaster Staithe mussels served marinière or in a tomato and garlic cream sauce	£6.95/£10.25
Whole grain mustard panéed fishcakes, home made ketchup, dressed leaves, sun dried tomatoes	£6.50
Beetroot cured salmon with tomato and beetroot salsa, beetroot purée, sakura cress	£6.95
Marbled chicken and shitake mushroom terrine wrapped in leeks with raisin, onion and pancetta relish, Aspall cyder vinaigrette	£7.25
Teriyaki beef and venison, bok choi and bean sprout salad	£6.50

## Mains

Spiced pumpkin risotto with sweet potato crisps	£11.95
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
Herb crusted fillet of halibut with Brancaster Staithe mussel, pea and leek fricassée confit new potato	£18.25
Pan roasted supreme of free range chicken, roast potatoes, seasonal vegetables, red wine gravy	£13.95
'Priors Hall Farm' roast loin of pork with Bramley apple compote, roast potatoes, fresh vegetables and red wine gravy	£13.95
Slow braised shoulder of 'Sacombe Hill Farm' lamb, roast potatoes, seasonal vegetables, red wine gravy	£14.25
Rosemary and garlic roasted 'Sacombe Hill Farm' rib eye beef with Yorkshire pudding, fresh vegetables, roast potatoes & red wine gravy	£14.95

## Sides

Roast potatoes	£2.75
Buttered new potatoes	£2.75
Mediterranean salad	£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*

## To match your meal

### *White*

**90 Chablis, Billaud-Simon 2010 Burgundy, France**

£32.00

Dry and racy with a delicate texture and fantastic sucking on stones minerality.  
*Perfect with the Brancaster Staithe mussels*

### *Red*

**94 Luigi Bosca Reserva Malbec 2008, Mendoza, Argentina**

£25.00

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  
*Great with the rib eye beef*

*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 6<sup>th</sup> February 7:00pm*

*£40 per person      Dress code –*

*All Black*

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