

# BAR Sunday Lunch sample

## Starters

|   |               |
|---|---------------|
| Spiced carrot soup, garlic croutons   | £4.95         |
| Squash & goat's cheese flan, charred broccoli, truffle & honey infused soft goat's cheese, pumpkin seed granola | £6.95         |
| <u>Half a dozen Brancaster Staithe oysters - natural or tempura with sweet chilli sauce</u>                     | <u>£10.50</u> |

|  |         |        |
|--|---------|--------|
| Brancaster Staithe mussels, freshly baked bread  | starter | £7.95  |
| marinière or in turmeric, coconut & curry leaf sauce   | main    | £14.95 |
| Gin cured sea trout & cucumber tartare, roasted lemon & tonic purée, crispy poached egg          |         | £8.00  |
| 24hr braised beef cheek, carrot & tarragon puree, heritage carrots, chicory                      |         | £7.95  |
| Cider braised pork belly, apple & elderflower purée, mushroom carpaccio, pork quaver, blackberry |         | £6.95  |

## Mains

|  |        |
|--|--------|
| Roasted butternut squash and wild mushroom risotto, toasted pine nuts, shaved goat's cheese  | £11.95 |
| Root vegetable gratin, saffron & smoked mozzarella arancini, balsamic braised pearl onions, tender stem broccoli, red pepper reduction   | £13.95 |
| Basil & lemon crusted baked hake fillet, roasted cherry tomato & fennel veloute, sautéed chickpea, chorizo & fire roasted peppers        | £16.95 |
| Pan fried fillet of salmon, sautéed leeks, broccoli, Parmesan mash, white wine & mussel cream sauce                                      | £15.95 |
| Pan roast chicken breast, roast potatoes, seasonal vegetables, red wine gravy  | £14.95 |
| 'Priors Hall Farm' roast loin of pork with Bramley apple compote, roast potatoes, seasonal vegetables, red wine gravy                    | £13.95 |
| Braised shoulder of lamb, roast potatoes, seasonal vegetables, red wine gravy  | £14.95 |
| Rosemary and garlic roasted 'Sacombe Hill Farm' sirloin of beef with Yorkshire pudding, fresh vegetables, roast potatoes, red wine gravy | £15.95 |
| Pan fried sea bream fillet, sweet potato gnocchi, rainbow chard, mange tout & cherry tomato, lemongrass salsa                            | £16.95 |

## Selection of baguettes with homemade crisps & dressed leaves

|   |       |
|---|-------|
| Mature cheddar, tomato, piccalilli                              | £6.00 |
| Egg & spring onion mayonnaise                                   | £6.00 |
| Smoked salmon, horseradish cream cheese, baby gem               | £7.50 |
| Cajun spiced chicken, red onion, sweet chilli & lime mayonnaise | £6.95 |
| Ham & chestnut stuffing, homemade brown sauce, lettuce          | £6.95 |
| Char grilled rump steak, rocket, chimichurri                    | £8.95 |

## Desserts

|  |       |
|--|-------|
| Apricot & ginger frangipane, crème fraiche ice cream, apricot syrup            | £6.95 |
| Tutti frutti baked Alaska, orange & pistachio syrup                            | £6.95 |
| Salted caramel & peanut cheesecake, apple purée, tonka bean ice cream          | £6.95 |
| Spotted dick, blackberry compote, golden syrup crème anglaise                  | £6.95 |
| 'The Fox' lemon meringue, stem ginger shortbread, raspberry, yoghurt ice cream | £6.95 |
| Chocolate cremeux, compressed pineapple & coconut sorbet                       | £6.95 |

## Selection of homemade ice cream and sorbet

(please ask your server for today's selection) £4.95

## The Fox British & Irish cheese selection with homemade biscuits

St Endellion Brie, Lancashire Bomber, Cornish Blue £8.95

## Coffee

|                           |              |
|---------------------------|--------------|
| Americano                 | £2.00        |
| Cappuccino                | £2.50        |
| Latte                     | £2.50        |
| Espresso/Macchiato        | £2.00        |
| Double espresso/Macchiato | £2.50        |
| Hot chocolate             | £2.50        |
| Coffee Mocha              | £2.75        |
| Decaffeinated             | £2.00        |
| Liqueur coffee            | (from) £5.50 |

## Teas £2.00

|                       |
|-----------------------|
| Traditional English   |
| Earl Grey             |
| Green                 |
| Camomile              |
| Cranberry & raspberry |
| Lemon & ginger        |
| Mango & strawberry    |
| Jasmine               |
| Peppermint            |



The Good Food Guide 2016  
 Michelin Guide 2016  
 Top 50 Gastropub 2015 Morning Advertiser  
 Gastro Pub of the Year The FOOD Awards England & Wales 2014

The Fox • Willian • Herts • SG6 2AE  
 T 01462 480233 • www.foxatwillian.co.uk

