

Sunday Menu

2 courses £25.00 or 3 courses £32.00

Starters

Soup of the day, garlic croutons

Confit Jerusalem artichokes, citrus gel, miso roasted artichoke & sunflower seed puree

Woodview Farm pork terrine, black pudding, apple puree, sage & onion brioche

Carpaccio of beef pastrami, piccalilli gel, garlic croutons, pickled vegetables & baby watercress

Smoked seatrout, heritage beetroot, horseradish & puffed rice granola

Crayfish & crab cake, watercress sauce, oyster & lemon aioli

Half a dozen Brancaster Staithe oysters, natural or tempura with sweet chilli sauce
£4.00 supplement

Mains

Charred tandoori marinated cauliflower, roasted red pepper coulis, salsa verde, toasted almonds & spiced falafel
Can be served with roast garnish upon request

Pan roasted cod, baby potatoes, curried clam velouté & sauté samphire

Butter poached halibut, beurre noisette roasted cauliflower, sauté greens caper & lemon crumb & cauliflower velouté
£4.00 supplement

Pan roasted chicken breast, roasted potatoes, seasonal vegetables, red wine gravy

Priors Hall Farm roast pork loin, bramley apple compote, roasted potatoes, seasonal vegetables, crackling, red wine gravy

Slow braised shoulder of lamb, roasted potatoes, seasonal vegetables, red wine gravy

Rosemary & garlic roasted 28 day aged sirloin of beef, yorkshire pudding, seasonal vegetables, creamed leeks, roasted potatoes, red wine gravy

Please let us know of any dietary requirements you may have & if you would like to see our allergen information please ask your server. An optional 10% service charge will be added to your bill. Gratuities are shared equally.

Sides

Skinny fries	£2.50
Rocket, sun blushed tomato & red onion salad	£3.50
Smoked garlic butter new potatoes	£3.95
Roast potatoes	£3.95
Treacle glazed carrots	£3.95
Hand cut chips	£3.95
Buttered green beans & almonds	£4.50

Desserts

Selection of homemade ice-creams & sorbets

The Fox strawberry Eton mess

Peach & vanilla cheesecake, peach schnapps jelly, roasted peach puree & raspberry sorbet

Coconut & passionfruit choux bun, white chocolate parfait

Matcha, black berry, white chocolate aero tiramisu

Chocolate fondant, pistachio ice cream & cherry compote
(Please allow for a 10 minute cooking time)

Selection of British & Welsh cheeses, poppy seed biscuits & rosemary crackers
£3.00 supplement

Ribblesdale Superior Goat – Modern, farmhouse style cheese. Sought after for its fresh, delicate flavour.

Cornish Yarg Garlic – Handmade cheese created from a traditional 17th century recipe, with a delicate mushroomy taste. Wrapped in edible nettle and garlic leaves.

Cambridge Blue – Mellow, creamy and incredibly moreish cheese. As it matures it becomes soft and creamy with a beautiful blue vein.

Somerset Brie Small – Modern, creamery, soft white cheese. A best-selling British soft cheese that has a 'set custard' texture unique to its climate and production.