



Sunday Menu

2 courses £23.95 or 3 courses £28.95

Starters

Soup of the day, garlic croutons

Treacle braised ham hock, chicken & celeriac mosaic, celeriac remoulade & barbeque apple puree, served with sour dough croute

Goats cheese panna cotta, candied walnuts, beetroot, apple & radish bitter leaf salad

Red cabbage cured salmon, horseradish crème fraiche, fennel, walnut cress, crisp quinoa & red cabbage ketchup

Smoked haddock, bacon, leek, crème fraiche cheddar tart, confit egg yolk & hollandaise

Beef bresaola, pear, lemon & black pepper dressing & rocket

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

Mains

Winter vegetable tart, roasted potatoes, seasonal vegetables, vegetarian gravy

Pan seared guilt head of bream, toasted bulgar wheat, bok choy, crushed squash & pernod cream

Cranberry crusted cod, citrus roasted fennel, Parisienne potatoes, sauté greens & bacon

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

Roasted red onion, squash, kale & toasted pine nut salad	£3.50
Smoked garlic butter new potatoes	£3.95
Orange glazed carrots & parsnips	£3.95
Sauté brussel sprouts & chestnut beurre noisette	£3.95
Roast potatoes	£3.95

Desserts

Selection of homemade ice-creams & sorbets

The Fox Christmas pudding, brandy crème anglaise, orange & cranberry compote

Chocolate mousse, miso caramel, candied pecans & fromage frais ice cream

Egg nog set custard, whiskey poached prunes, cinnamon ice cream & meringue

Clementine & Jamaican gingerbread cheesecake & clementine sorbet

The Fox trifle, toasted almonds, sherry & vanilla ice cream

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

Cenarth Brie – Delicious, creamy, Brie-style cheese. Soft & succulent with a citrus center

Beechwood – With its gentle nutty texture and subtle smokey tones, naturally smoked Beechwood cheese really captivates, with mellow depth and warmth

Ducketts Cearphilly – Firm, but soft and springy. It has a lightness and delicacy that is the perfect accompaniment to stronger cheeses.

Perl Las – A very different blue cheese, light & slightly salty. A golden colour with strong yet delicate flavours