



Sunday Bar Menu

(Served 12pm-4pm)

Starters

Soup of the day , garlic croutons	£5.95
Brancaster Staithe oysters , natural or tempura with sweet chilli sauce	
Single	£2.75
Half a dozen	£14.00

Mains

Roasted squash, chargrilled courgette, pomegranate, toasted pine nuts, crumbled goats cheese & house dressing £8.95

Toasted wheat, roasted cauliflower, maple roasted squash, kale & lemon dressing £8.95

Add Barbeque Chicken £3.00 or Rump Steak £4.00

Jerusalem artichoke risotto, salsify, parmesan & herb oil 13.50

Barbeque chicken burger, smoked chili & red pepper relish, baby gem, sliced tomato & skinny fries £13.95

The Fox venison & pork burger, grilled cheddar, cranberry & red onion relish & skinny fries £14.50

Upgrade your burgers, with bacon £1.00 or hand cut chips for £2.50

Beer battered cod fillet, truffle infused pea puree, hand cut chips & tartare sauce £14.50

Sides

Smoked garlic butter new potatoes £3.95

Orange glazed carrots & parsnips £3.95

Sauté brussel sprouts & chestnut beurre noisette £3.50

Roast Potatoes £3.95

Please let us know of any dietary requirements you may have & if you would like to see our allergen information please ask your server.

Sunday Roasts

Pan roasted chicken breast , roasted potatoes, seasonal vegetables, red wine gravy	£15.95
Priors Hall Farm roast pork loin , bramley apple compote, roasted potatoes, seasonal vegetables, crackling, red wine gravy	£16.50
Braised shoulder of lamb , roasted potatoes, seasonal vegetables, red wine gravy	£16.95
Rosemary & garlic roasted 28 day aged sirloin of beef , yorkshire pudding, seasonal vegetables, creamed leeks, roasted potatoes, red wine gravy	£17.50

Desserts

Selection of homemade ice-creams & sorbets	£4.95
Egg nog set custard , whiskey poached prunes, cinnamon ice cream & meringue	£6.95
Clementine & Jamaican gingerbread cheesecake & clementine sorbet	£6.95
The Fox Christmas pudding , brandy crème anglaise, orange & cranberry compote	£7.50
Chocolate mousse , miso caramel, candied pecans & fromage frais ice cream	£7.50
The Fox trifle , toasted almonds, sherry & vanilla ice cream	£7.50
Selection of British & Welsh cheeses , poppy seed biscuits & rosemary crackers	£8.95

Canarth Brie – Delicious, creamy, Brie-style cheese. Soft & succulent with a citrus centre

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