

Marinated Olives 5 *ve*

Maldon Rock Oysters⁺

Warm bread gremolata 5 *ve*

Shallot vinegar or beer battered & sweet chili sauce -
three 12 / six 21 / dozen 37

Perfectly paired with Nyetimber Classic Cuvée 125ml 13.5

Roasted Garlic & Fava Bean Hummus , flatbread ⁺⁺ <i>v, ve</i>	7
Spiced Chorizo Sausage	7.5
Crispy Calamari , lime aioli	7.5
Sticky Chilli Chicken Bites	7.5
Marinated Burrata , bitter leaf, pear and walnut salad, ⁺⁺ <i>v</i>	12
Flambeed Brancaster Mussels , seafood brisque, toasted sourdough and XO butter ⁺⁺	18
The Fox Beef and Pork Burger , red pepper relish, fries ⁺⁺	16.5
Honey and Citrus Glazed Gammon , Havensfield fried egg, triple cooked chips ⁺	18
Beer Battered Haddock , triple cooked chips, truffle pea puree, tartar sauce ⁺	18
Bavette Steak , charred tender stem broccoli, red pepper piperade ⁺	22
Fish Pie , saffron sauce, parmesan mash ⁺	16
Super Green & Grains Salad , roasted sweet potato, goji berry, yoghurt harissa dressing <i>v, ve</i> [*]	14
Herefordshire 700g Ribeye , on the bone - for 2 to share (25 min cooking time) ⁺	79
Truffle & parmesan fries, slow roasted garlic, peppercorn sauce	

Sandwiches

Mon – Sat 12 – 2.30pm

Seared Steak , toasted sourdough, cheese, rocket & onion relish with seasoned fries ⁺⁺	16.5
Tuna Crunch , fresh thick cut bread, dressed salad, hand cut crisps ⁺⁺	12.5
Goats Cheese , toasted sourdough, water cress, onion chutney dressed salad, hand cut crisps ⁺ <i>v</i>	13.5

House Salad ⁺ <i>v, ve</i>	Thick cut chips ⁺ <i>v, ve</i>	5
Paprika & garlic potatoes , chive sour cream, crispy onions ⁺ <i>v, ve</i>	Truffle & parmesan fries ⁺	
BBQ corn on the cob , brown butter, sage & parmesan ⁺ <i>v, ve</i>	Buttered greens ⁺ <i>v, ve</i>	

Parsnip Sticky Toffee Pudding , toffee sauce, vanilla ice cream	8.5
Bramley Apple and Cherry Pie , whipped vanilla custard <i>v</i>	8
Bitter Chocolate Delice , poached orange & toasted hazelnut ⁺⁺	8.5
Cheese Plate , celery, grapes & chutney ⁺⁺	12
Ice cream ⁺ <i>v</i> & sorbets ⁺ <i>ve</i> 3 scoops	7.5

<i>Salted caramel</i>	<i>Lemon</i>
<i>Raspberry ripple</i>	<i>Lime</i>
<i>Honeycomb</i>	<i>Raspberry</i>

Please let your server know if you have any allergies or intolerances. A full allergen menu is available via the QR code. Calorie information may fluctuate, and we cannot guarantee the absence of all allergens. Adults need around 2000kcal a day. A discretionary service charge of 10% will be added to your bill.

+ non-gluten containing ingredients, ++ dish customised to non-gluten containing ingredients, v - vegetarian, ve - vegan

Scan for full allergens breakdown

