
Oysters & Nibbles

Marinated olives 5 *ve*

Maldon Rock Oysters*

Fresh Focaccia 5 *ve*

Shallot vinegar *or* beer battered & sweet chilli sauce - three 12 | six 21 | dozen 37

Perfectly paired with Nyetimber Classic Cuvée 125ml 14

Starters

Marinated burrata, wild garlic pesto, toasted almonds, broad bean & lemon salad 10 *v*

Roasted beetroot tartar, apple ketchup, smoked sour cream, radish 10 *v, ve*

Curried sweet potato & butternut squash soup, roasted chickpeas 8 *v, ve*

Smoked mackerel pate, pickled cucumber, sourdough croutes 8

Gressingham duck liver parfait, toasted brioche, fig & onion chutney 10

Mains

Jerusalem artichoke risotto, red wine braised salsify, aged parmesan 18 *v, ve*

Beer battered haddock, triple cooked chips, truffle pea purée, tartar sauce 18

Sea bream fillet, white bean, clam & broad bean fricassee, tarragon sauce 24

Sunday Roast

All of our roasts are served with seasonal vegetables, roast potatoes, Yorkshire pudding & red wine gravy

Herefordshire beef, creamed horseradish leeks 23

Priors Hall Farm pork loin 21

Corn fed chicken breast supreme 22

Malt glazed roast butternut squash, mixed seeds 19

Sides

Garlic and herb roasted potatoes 4 *v, ve*

Cauliflower and broccoli cheese 4.5

The Fox house salad 3 *v, ve*

Buttered cavolo nero, gremolata 4.5 *v, ve*

Thick cut chips 4 *v, ve*

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.

* Gluten free, **Gluten free upon request, v - vegetarian, ve - vegan

Scan for full
allergens
breakdown

