



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 £13.95

Barbeque chicken burger, smoked chilli & 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
Treacle glazed carrots	£3.95
Sauté broccoli & toasted almonds	£3.95
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	£16.50
Priors Hall Farm roast pork loin , bramley apple compote, roasted potatoes, seasonal vegetables, crackling, red wine gravy	£16.95
Braised shoulder of lamb , roasted potatoes, seasonal vegetables, red wine gravy	£17.50
Rosemary & garlic roasted 28 day aged sirloin of beef , Yorkshire pudding, seasonal vegetables, creamed leeks, roasted potatoes, red wine gravy	£17.95

Desserts

Selection of homemade ice-creams & sorbets £4.95

Lemon yoghurt parfait, lemon curd, pistachio cake & raspberry mousse £6.95

Vanilla custard slice, poached rhubarb, ginger cake, burnt white chocolate & rhubarb sorbet £7.50

Churro, chocolate soil, berry gel, rum raisin ice cream & chocolate sauce £7.50

Sticky toffee pudding, banana ice cream, butterscotch sauce & caramelised banana £7.50

Chilled rice pudding, hibiscus poached pear, pumpkin seed granola & 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, this 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.