

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

Rice noodle , mange tout, carrot, radish, edamame salad, soya, honey & chilli dressing	£8.95
---	-------

Broccoli, spinach, baby leaf , pea, toasted pumpkin seed & whole grain mustard dressing	£8.95
--	-------

Add Barbeque Chicken £3.00 or Rump Steak £4.00

Broccoli, wild mushroom risotto & crispy parmesan	£13.95
--	--------

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

The Fox beef & pork burger , grilled cheddar, smoked chilli & red pepper relish, rocket & 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

Skinny fries	£2.50
Smoked garlic butter new potatoes	£3.95
Treacle glazed carrots	£3.95
Roast Potatoes	£3.95
Buttered green beans & almonds	£4.50

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

The Fox strawberry eton mess £6.95

Peach & vanilla cheesecake, peach schnapps jelly, roasted peach puree & raspberry sorbet £7.50

Coconut & passionfruit choux bun, white chocolate parfait £7.50

Matcha, black berry & white chocolate tiramisu £7.95

Chocolate fondant, pistachio ice cream & cherry compote £8.95
(Please allow for a 10 minute cooking time)

Selection of British & Welsh cheeses, poppy seed biscuits & rosemary crackers £8.95

Ribblesdale Superior Goat – Modern, farmhouse style cheese. Sought after for its fresh, delicate flavour.

Cornish Yarg Garlic – Handmade cheese created from a traditional 17th century recipe, with a delicate mushroomy taste. Wrapped in edible nettle and garlic leaves.

Cambridge Blue – Mellow, creamy and incredibly moreish cheese. As it matures it becomes soft and creamy with a beautiful blue vein.

Somerset Brie Small – Modern, creamery, soft white cheese. A best-selling British soft cheese that has a 'set custard' texture unique to its climate and production.