
Oysters

British Rock Oysters

Shallot vinegar / Beer battered & sweet chilli sauce

Three 12 Six 21 Twelve 37

Perfectly paired with Nyetimber Classic Cuvée 125ml 14

Starters

Roasted beetroot tartar, apple ketchup, smoked sour cream, radish 8.5 *ve*

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

Caramelised goats' cheese, marinated beetroot, pickled onion, walnuts 10 *v*

Curried sweet potato & butternut squash velouté, harissa spiced chickpeas 8 *ve*

Barbecued mackerel fillet, pickled cucumber, fennel & apple salad 11

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

Mains

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

Sea bream fillet, clam & mixed bean fricassee, tarragon sauce 24

Butter roasted hake fillet, confit garlic velouté, potato hash, leeks 22

Holkham estate venison loin, slow braised venison ragu, roasted root vegetables, savoy cabbage 28

Dingley Dell pork loin, crushed celeriac, apple cider ketchup, cavolo nero 22

Bavette steak, charred tenderstem, gremolata, red pepper piperade 22

28-day aged 8oz Sirloin steak, thick cut chips, dressed salad 32

Add peppercorn | red wine jus | chermoula 2.5

Herefordshire 700g Ribeye on the bone - *for 2 to share (35min cooking time)*

Parmesan & truffle thick cut chips, slow roasted garlic, chermoula & peppercorn sauce 79

Sides

Roasted new potatoes, wild garlic pesto 4 *ve*

Charred broccoli, brown butter & toasted almonds 4 *ve*

The Fox house salad 3 *ve*

Buttered cavolo nero, gremolata 4

Thick cut chips 4 *ve*

Parmesan & truffle chips 5

