



## Starters

<b>Soup of the day</b> , garlic croutons	£5.95
<b>Goats cheese panna cotta</b> , candied walnuts, beetroot, apple & radish bitter leaf salad	£7.50
<b>Smoked haddock</b> , bacon, leek, crème fraiche, cheddar tart, confit egg yolk & hollandaise	£8.00
<b>Treacle braised ham hock, chicken &amp; celeriac mosaic</b> , celeriac remoulade & barbeque apple puree, served with sour dough croute	£8.50
<b>Beef bresaola</b> , pear, lemon & black pepper dressing & rocket	£9.00
<b>Red cabbage cured salmon</b> , horseradish crème fraiche, fennel, walnut cress, crisp quinoa & red cabbage ketchup	£9.00
<b>Half a dozen Brancaster Staithe oysters</b> , natural or tempura with sweet chilli sauce	£14.00

## Salads

<b>Roasted squash</b> , chargrilled courgette, pomegranate, toasted pine nuts, crumbled goats cheese & house dressing	£8.95
<b>Toasted wheat</b> , roasted cauliflower, maple roasted squash, kale & lemon dressing	£8.95

*Add Barbeque Chicken £3.00 or Rump Steak £4.00*

## Sides

<b>Roasted red onion, squash, kale &amp; toasted pine nut salad</b>	£3.50
<b>Smoked garlic butter new potatoes</b>	£3.95
<b>Orange glazed carrots &amp; parsnips</b>	£3.95
<b>Sauté brussel sprouts &amp; chestnut beurre noisette</b>	£3.95
<b>Hand cut chips</b>	£3.95

## Mains

<b>Jerusalem artichoke risotto</b> , salsify, parmesan & herb oil	£13.50
<b>Fox saffron &amp; leek fish pie</b> , parmesan mash potato & sauté vegetables	£13.50
<b>Winter vegetable tart</b> , rocket & walnut pesto, aged parmesan	£13.50
<b>Barbeque chicken burger</b> , smoked chili & red pepper relish, baby gem, sliced tomato & skinny fries	£13.95
<b>The Fox venison &amp; pork burger</b> , grilled cheddar, cranberry & red onion relish, rocket & skinny fries	£14.50
<i>Upgrade your burgers, with bacon £1.00 or hand cut chips for £2.50</i>	
<b>Maple glazed pork collar of bacon</b> , truffle pea puree, hand cut chips, fried hens egg	£13.95
<b>Beer battered cod fillet</b> , truffle infused pea puree, hand cut chips & tartare sauce	£14.50
<b>Cranberry crusted cod</b> , citrus roasted fennel, Parisienne potatoes, sauté greens & bacon	£17.50
<b>Wild mushroom &amp; truffle stuffed chicken supreme</b> , dauphinoise potatoes, red wine braised salsify, cavolo nero, artichoke puree & red wine jus	£17.50
<b>28 day aged 8oz Rump steak</b> , served with hand cut chips & dressed leaves	£18.50
<b>28 day aged 10oz Sirloin steak</b> , served with hand cut chips & dressed leaves	£23.95

*Add smoked garlic butter £1.00, green peppercorn £2.50 or red wine jus £2.50*

*Please let us know of any dietary requirements you may have & if you would like to see our allergen information please ask your server. An optional 10% service charge will be added to your bill.*

*Gratuities are shared equally.*