

Gluten Free Menu

Starters & Salads

Soup of the day, served with gluten free bread & butter	£5.00
Moroccan style hummus, with gluten free bread	£7.00
Brancaster Staithe oysters, natural	
Single	£2.75
Half a dozen	£14.00
Roasted beetroot, sweetcorn, cucumber, tomato & mixed leaf with house dressing	£8.50
<i>Add Chargrilled Chicken £3.00 or Rump Steak £4.00</i>	

Sandwiches

All served on gluten free bread with crisps and a house salad.
Served from 12pm until 5pm

Red Leicester, Branston pickle, rocket & tomato	£8.50
Coronation chicken, toasted almonds & baby gem lettuce	£9.50
Prawn and smoked salmon, Marie rose, baby gem lettuce	£10.50

Mains

Roasted beetroot & sweetcorn risotto, spring onion & crumbled feta (<i>traces</i>)	£13.00
Chargrilled chicken burger, smoked chilli & red pepper relish, tomato, baby gem lettuce & sautéed new potatoes served on a gluten free bun	£13.50
The Fox beef & pork burger, grilled cheddar, smoked chilli & red pepper relish, rocket & sautéed new potatoes served on a gluten free bun	£14.50
<i>Upgrade your burgers, with bacon, a fried egg or avocado £1.00</i>	
Baked cod fillet, truffle crushed peas, sautéed new potatoes & tartare sauce	£14.00
Miso barbequed aubergine, lentil Dhansak curry, hummus, sweet & sour chilli carrots	£15.50
Roast Norfolk chicken breast, cocotte potato, chorizo sweetcorn & charred spring onion	£18.00
Pan seared fillet of bream, Pomodoro sauce, hassle back new potatoes, sautéed green beans & toasted hazelnuts	£18.00
Pan seared cannon of lamb, sauté new potatoes, green beans & red wine jus	£21.50
28 day aged 8oz cola glazed Rump steak, served with sautéed new potatoes & dressed leaves	£20.00
28 day aged cola glazed 12oz Ribeye steak, served with sautéed new potatoes & dressed leaves	£25.00
<i>Add smoked garlic butter £1.50 or red wine jus or green peppercorn sauce £2.50</i>	

Please let us know of any dietary requirements you may have & if you would like to see our allergen information please ask your server.

Sides

Rocket, sun blushed tomato & red onion salad	£3.50
Smoked garlic butter new potatoes	£4.00
Sweet & sour chilli carrots	£4.50
Lentil & aubergine Dhansak curry	£4.50

Desserts

Selection of 3 scoops of homemade ice-creams & sorbets	£5.00
The Fox chocolate brownie, pineapple, kiwi & passionfruit salsa	£7.50
Selection of British & French cheeses, gluten free bread & chutney	£9.00

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Coffee		Tea	
Espresso	£2.50	English Breakfast	£2.50
Americano	£2.70	Earl Grey	£2.50
Macchiato	£2.80	Peppermint	£2.50
Latte	£2.80	Chamomile	£2.50
Flat White	£2.90	Delicious Berry	£2.50
Cappuccino	£3.00	Japan Sencha	£2.50
Mocha	£3.30		
Hot Chocolate	£3.50		
Liqueur Coffees from	£6.00		

Dessert Wines

Mas Amiel Vintage, Maury 2014, Languedoc, France	50ml	100ml	37.5cl
Intense ripe berry fruit, velvet creamy texture.	£5.50	£11.00	£32.50

Buitenverwachting, Constantia 2016, South Africa			
Golden in colour with ripe apricots, oranges, caramel & African spices	£5.50	£11.00	£32.50

Dairy Free Menu

Starters

Soup of the day, <i>(check availability)</i>	£5.00
Pea & jalapeno fritters, lemon dressed courgette & mint	£7.00
Cured & torched mackerel taco, cucumber, mojito aioli, red pepper & mango salsa	£8.00
Woodview Farm pork belly, caramelised pear puree, kohlrabi remoulade & crispy seaweed	£8.50
Brancaster Staithe oysters, natural or tempura with sweet chilli sauce	
Single	£2.75
Half a dozen	£14.00
The Fox Platter, cured & torched mackerel tacos, crispy belly pork with caramelised pear, pea & jalapeno fritters & Moroccan style hummus with pitta bread	
Serves 2	£20.00
Additional servings supplement per person	£8.00

Salads

Roasted beetroot, sweetcorn, cucumber, tomato & mixed leaf with house dressing	£8.50
Bulgar wheat, olives, pomegranate, spinach & rocket with mustard dressing	£9.50
<i>Add Chargrilled Chicken £3.00 or Rump Steak £4.00</i>	

Sandwiches

All served on gluten free bread with skinny fries and a house salad.
Served from 12pm until 5pm

Coronation chicken, toasted almonds & baby gem lettuce	£9.50
Prawn and smoked salmon, Marie rose & baby gem lettuce	£10.50

Mains

Roasted beetroot, spring onion & charred sweetcorn risotto	£13.00
Chargrilled chicken burger, smoked chilli & red pepper relish, tomato, baby gem lettuce & skinny fries, served on a dairy free bun	£13.50
The Fox beef & pork burger, smoked chilli & red pepper relish, rocket & skinny fries, served on a dairy free bun	£14.50
<i>Upgrade your burgers, with bacon, a fried egg or avocado for £1.00 or upgrade to hand cut chips for £2.00</i>	
Beer battered cod fillet, garden peas, hand cut chips & tartare sauce	£14.00

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Mains

Miso barbequed aubergine, lentil Dhansak curry, hummus, sweet & sour chilli carrots	£15.50
Roast Norfolk chicken breast, hasselback potatoes, sweetcorn & charred spring onion & red wine jus	£18.00
Pan seared fillet of bream, Pomodoro sauce, hassle back new potatoes, sautéed green beans & toasted hazelnuts	£18.00
Pan seared cannon of lamb, sauté new potatoes, green beans & red wine jus	£21.50
28 day aged 8oz cola glazed Rump steak, served with hand cut chips & dressed leaves	£20.00
28 day aged 12oz cola glazed Ribeye steak, served with hand cut chips & dressed leaves	£25.00
<i>Add red wine jus £2.50</i>	

Sides

Skinny fries	£3.50
Rocket, sun blushed tomato & red onion salad	£3.50
Sauté new potatoes	£4.00
Hand cut chips	£4.00
Sweet & sour chilli carrots	£4.50
Lentil & aubergine Dhansak curry	£4.50

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