

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
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Broccoli, spinach, baby leaf , pea, toasted pumpkin seed & whole grain mustard dressing	£8.95
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Add Barbeque Chicken £3.00 or Rump Steak £4.00

Broccoli, wild mushroom risotto & crispy parmesan	£13.95
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Barbeque chicken burger , smoked chili & red pepper relish, baby gem, sliced tomato & skinny fries	£13.95
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The Fox beef & pork burger , grilled cheddar, smoked chilli & red pepper relish, rocket & skinny fries	£14.50
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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
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Sides

Skinny fries	£2.50
Tandoori roasted cauliflower	£3.50
Smoked garlic butter new potatoes	£3.95
Treacle glazed carrots	£3.95
Roast Potatoes	£3.95
Buttered green beans & toasted 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
Egg custard tart , chocolate sorbet & caramel hazelnut	£7.50
Matcha , black cherry & white chocolate tiramisu	£7.95
Mirror glazed chocolate mousse , milk ice cream, mango, honeycomb & chocolate soil	£8.50

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.