



## Sunday Bar Menu

(Served 12pm-4pm)

### Starters

<b>Soup of the day</b> , garlic croutons	£5.95
<b>Brancaster Staithe oysters</b> , natural or tempura with sweet chilli sauce	
Single	£2.50
Half a dozen	£12.95

### Mains

<b>Black eyed bean &amp; chick pea salad</b> , chargrilled sweet corn, roasted red onion, cherry tomatoes, pepper & balsamic dressing	£8.95
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<b>Roasted butternut squash</b> , pomegranate, toasted mixed seeds, edamame bean, mixed leaves, avocado, crumbled feta & house dressing	£8.95
<i>Add Chicken £3.00 or Rump Steak £4.00</i>	

<b>Honey roasted parsnip &amp; parmesan risotto</b> , crispy sage & mascarpone	£11.95
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<b>The Fox beef &amp; pork burger</b> , grilled cheddar, smoked chilli & red pepper relish & skinny fries	£12.95
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<b>Cajun chicken burger</b> , avocado puree, smoked chilli & red pepper relish & skinny fries	£12.95
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*Upgrade your burgers, with bacon £1.00 or hand cut chips for £2.50*

<b>Beer battered cod fillet</b> , truffle infused pea puree, hand cut chips & tartare sauce	£13.50
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### Sides

<b>Garlic sautéed new potatoes</b>	£3.50
<b>Honey glazed carrots &amp; parsnips</b>	£3.50
<b>Roast potatoes</b>	£3.50
<b>Hispi cabbage, almond beurre noisette &amp; goji berries</b>	£3.95

*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

<b>Priors hall farm roast pork loin</b> , bramley apple compote, roasted potatoes, seasonal vegetables, crackling, red wine gravy	£15.95
<b>Braised shoulder of lamb</b> , roasted potatoes, seasonal vegetables, red wine gravy	£15.95
<b>Pan roasted chicken breast</b> , roasted potatoes, seasonal vegetables, red wine gravy	£15.95
<b>Rosemary &amp; garlic roasted 28 day aged sirloin of beef</b> , yorkshire pudding, seasonal vegetables, creamed leeks, roasted potatoes, red wine gravy	£16.95

## Desserts

<b>Selection of homemade ice-creams &amp; sorbets</b>	£4.95
<b>Brown butter tart</b> , caramelised brae burn apple & whiskey ice-cream	£6.95
<b>Lavender honey panna cotta</b> , lemon curd, crispy lemon sponge, honeycomb crisp & bee pollen mascarpone	£6.95
<b>Sticky banana cake</b> , vanilla chantilly, toffee jelly, caramelised banana, toffee gel & popcorn sorbet	£6.95
<b>Dark chocolate &amp; peanut butter delicie</b> , passionfruit mousse & candied peanut	£6.95
<b>Selection of British &amp; Irish cheeses</b> , cheddar biscuits, rosemary crackers, truffle honey & celery	£8.95

**Cashel Blue** – Rich creamy texture and is well marbled with nutty blue moulds, which, with effective maturing, start to gently ooze and melt

**Channel Island Brie** – Made from Channel Island milk to give it a rich buttery taste and is also a relatively new cheese on the market

**Ardrahan** – The cheese has a buttery textured honey coloured centre. The brine washed rind effectively brings out the tangy grassy flavour of the milk, and the aroma is earthy

**Old Smokey** – From the Isle of Kintyre this mature cheddar has a softer smoke flavour than most cheese of its type. Great with a dram of peaty whiskey