



## 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

**Charred peach, buckwheat, blueberry & rocket salad**, toasted pine nuts, crumbled goats cheese, blueberry & balsamic vinaigrette £8.95

**Egg noodle**, mange tout, garden pea, shaved carrot & baby gem salad, spiced soya & ginger dressing £8.95

**Fox caesar salad**, cos lettuce, garlic croutons, shaved parmesan, anchovy & caesar dressing £8.95

*Add Chicken £3.00 or Rump Steak £4.00*

**Lovage & garden pea risotto**, roasted sweet & sour beetroot & mascarpone £11.95

**Cajun chicken burger**, avocado puree, smoked chilli & red pepper relish & skinny fries £12.95

**The Fox beef & pork burger**, grilled cheddar, smoked chilli & red pepper relish & skinny fries £13.50

*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 £13.95

### Sides

**Garlic sautéed new potatoes** £3.50

**Honey glazed carrots & parsnips** £3.50

**Roast potatoes** £3.50

**Hispi cabbage, almond beurre noisette & goji berries** £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>Vanilla, matcha &amp; strawberry cheese cake</b> , mint martini strawberry salad & strawberry sorbet	£6.95
<b>Blueberry &amp; almond frangipane</b> , mascarpone cheese, blueberry & lemon compote	£6.95
<b>Almond panna cotta</b> , peach snaps jelly, polenta shortbread, blood peach sorbet	£6.95
<b>The rocky fox chocolate brownie</b> , marshmallow, candied pistachio, cherry crème pate & rum & raisin ice cream	£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