



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	£2.50
Half a dozen	£12.95

Mains

Roasted squash , chargrilled courgette, pomegranate, toasted pine nuts, crumbled goats cheese salad & house dressing	£8.95
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Quinoa , roasted cauliflower, maple roasted sweet potato, kale & lemon dressing	£8.95
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Add Tandoori Chicken £3.00 or Rump Steak £4.00

Roasted squash & charred leek risotto , sage butter & crisp parmesan	£12.50
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Tandoori chicken burger , sweet pickled cucumber & yoghurt tzatziki, baby gem, avocado puree & skinny fries	£13.50
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The Fox beef & pork burger , grilled cheddar, smoked chilli & red pepper relish & skinny fries	£13.95
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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

Smoked garlic butter new potatoes	£3.50
Orange & parsley glazed carrots	£3.50
Curly kale, sage & almond butter	£3.50
Roast Potatoes	£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

Pan roasted chicken breast, roasted potatoes, seasonal vegetables, red wine gravy £15.95

Priors hall farm roast pork loin, bramley apple compote, roasted potatoes, seasonal vegetables, crackling, red wine gravy £16.50

Braised shoulder of lamb, roasted potatoes, seasonal vegetables, red wine gravy £16.95

Rosemary & garlic roasted 28 day aged sirloin of beef, yorkshire pudding, seasonal vegetables, creamed leeks, roasted potatoes, red wine gravy £17.50

Desserts

Selection of homemade ice-creams & sorbets £4.95

Apple & blackberry puff pastry mille-feuille, cinnamon crumble & cassis sorbet £6.95

Rice pudding parfait, mango & lime salsa, toasted coconut marshmallow & mango sorbet £6.95

Fox carrot & walnut cake, orange set cream, chocolate soil & fromage ice cream £6.95

Quince pear tarte tatin, burnt butter ice cream & pine nut brittle £7.50

Black forest trifle, kirsch poached cherry & dark chocolate sorbet £7.95

Selection of British & Irish cheeses, poppy seed biscuits, rosemary crackers, chutney & 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