

Marinated olives 5, *ve*

Warm bread gremolata 5 *ve*

Maldon Rock Oysters⁺

shallot vinegar *or* beer battered & sweet chilli sauce - three 12 /six 21 /dozen 37

Perfectly paired with Nyetimber Classic Cuvée 13.5

Roasted Garlic & fava bean Hummus, flatbread ⁺⁺ <i>v, ve</i>	6.5
Battered frickles, dijon mayonnaise ⁺ <i>v</i>	6.5
Spiced Chorizo Sausage	7.5
Crispy Calamari, lime aioli	7
Sticky Chilli Chicken Bites	7.5
Sriracha & Honey Glazed Cauliflower Bites, sesame, spring onion <i>v, ve</i>	7.5
Smoked Cods Roe Taramasalata, tapioca crisp ⁺⁺	7
Charcuterie Plate, pickles ⁺⁺	10
Marinated burrata, sunflower seed salsa macha, ⁺⁺ <i>v</i>	12

Honey & Citrus Glazed Gammon, Havensfield fried egg, triple cooked chips ⁺	17
Bavette Steak, charred tenderstem broccoli, red pepper piperade ⁺	22
Fish Pie, saffron sauce, parmesan mash	15
Brancaster Mussels, flambéed with seafood brisque, toasted sourdough and XO butter	17
Wild Mushroom and Chestnut Ragu, celeriac tagliatelle ⁺⁺ <i>v, ve</i>	18
Risotto Verde, grilled artichokes, Bingham blue cheese ⁺ <i>v, ve</i>	18
Smoked Cheddar Rarebit, truffle onions, apple and watercress salad, <i>v</i>	14
Super Green and Grains Salad, roasted sweet potato, goji berry, yoghurt harissa dressing, <i>v</i>	14
The Fox Beef & Pork Burger, red pepper relish, fries ⁺⁺	16.5
Beer Battered Haddock, triple cooked chips, truffle pea puree, tartar sauce ⁺	18
Herefordshire 700g Ribeye on the bone for 2 to share (25 min cooking time) ⁺	79
Truffle & parmesan fries, slow roasted garlic, peppercorn sauce	

Sides 5

House salad ⁺ <i>v, ve</i>	
Paprika & garlic potatoes, chive sour cream, crispy onions ⁺ <i>v, ve</i>	
BBQ corn on the cob, brown butter, sage & parmesan ⁺ <i>v, ve</i>	
Buttered winter greens ⁺ <i>v, ve</i>	
Truffle & parmesan fries ⁺	
Thick cut chips ⁺ <i>v, ve</i>	

Salted Caramel Tart, Tonka bean ice cream	9.5
Parsnip Sticky Toffee Pudding, toffee sauce, vanilla ice cream	8.5
Bramley Apple and Cherry Pie, whipped vanilla ice cream, <i>ve</i>	8
The Fox 'Magnum', white chocolate, blackberry yoghurt	9
Cheese Plate, celery, grapes & chutney	12
Ice cream ⁺ & sorbets ^{+, ve} 3 scoops	7.5
Salted caramel	Lemon
Raspberry ripple	Lime
Honeycomb	Raspberry

Please let your server know if you have any allergies or intolerances. A full allergen menu is available via the QR code. Calorie information may fluctuate, and we cannot guarantee the absence of all allergens.
Adults need around 2000kcal a day. A discretionary service charge of 10% will be added to your bill.

⁺ non-gluten containing ingredients, ⁺⁺ dish customised to non-gluten containing ingredients, *v* - vegetarian, *ve* - vegan

Scan for full
allergens
breakdown

