

The  
**Fox**  
*at William*

**Maldon Rock Oysters**

Shallot vinegar // Tempura & sweet chilli

Three 12 // Six 22 // Twelve 39

Perfectly paired with Nyetimber Classic Cuvée 125ml 15

**Starters**

**Honey Ricotta**, candied lemon, poppy seeds, lavosh bread v 9.5

**Staithe Smokehouse Salmon**, horseradish, spring pickles 11.5

**Confit Norfolk Asparagus**, prosciutto, soy sabayon 10.5

**Herefordshire Beef Carpaccio**, rocket, parmesan, capers, aioli 12.5

**Cromer Crab & Avocado**, pomme dauphine, lobster bisque 12

**Sunday Roasts**

*All of our roasts are served with seasonal vegetables, roast potatoes, Yorkshire pudding & red wine gravy*

**Herefordshire Roast Beef**, creamed horseradish leeks 24

**Herefordshire Rare Lamb Leg**, minted jelly 24

**Free Range Norfolk Chicken Supreme**, lemon butter 23

**Roast Cauliflower Steak**, chermoula 18.5

**Priors Hall Farm Pork Loin**, crackling & apple 23

**Mains**

**Ricotta & Citrus Gnocchi**, spring peas, king oyster mushrooms, truffle v 19

**Avocado & Buckwheat Salad**, wild rocket, lemon vinaigrette, coconut labneh v,ve 16.5

**Line Caught Cornish Lemon Sole**, caper & parsley butter, fennel salad 28

**Beer Battered Haddock**, triple cooked chips, truffled pea puree, curry dip, tartar sauce 19.5

**Sides**

**Blackened Hispi Cabbage**, Romesco v 5.5

**Fox Garden Salad**, pickled onion, cherry tomato v,ve 5

**Tempura Vegetables**. lemon aioli, v 4.5

**Shaved Fennel Salad**, fennel fronds v 5

**Cauliflower & Broccoli Cheese** v 5

**Crispy Norfolk Peer Potatoes**, aioli v 5

**Rosemary Roast Potatoes**, gravy 5.5

**Triple Cooked Chips** 5.5/**Skinny Fries** v,ve 4.5 add parmesan 1