
British Rock Oysters

Shallot vinegar / Tempura & sweet chilli

Three 12 Six 22 Twelve 39

Perfectly paired with Nyetimber Classic Cuvée 125ml 14

Starters

Brancaster Staithe smoked mussels, oyster emulsion, pear, Sumac 10

Seasonal Soup, foccacia 7.5

Herefordshire beef carpaccio, parmesan, capers, aioli 12

Whipped Stilton, apple salsa, toasted sourdough v 9

Staithe House smoked salmon, pea & avocado, capers 11

Mains

Burrata, tenderstem broccoli, roasted peach, almond granola, rocket, hot honey dressing 17

Pan fried bream, Jerusalem artichoke risotto, aged parmesan 25

Beer battered haddock, triple cooked chips, truffled pea puree, tartar sauce 19

Blackened Hispi Cabbage, Romesco sauce, Roasted Brassica's Puffed Wild Rice v 18

Sunday Roast

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

Herefordshire roast beef, creamed horseradish leeks 24

Priors Hall Farm pork loin 23

Free range Norfolk chicken supreme 23

Malt glazed roast butternut squash, mixed seeds v,ve 19

Sides

The Fox house salad v,ve 4.5

Roasted squash & peppers, hot honey v 5

Cauliflower & broccoli cheese 5

Parmesan & truffle fries v 5.5

Triple cooked chips/Skinny fries v,ve 4.5

Crispy Norfolk peer potatoes, aioli v 5