
British Rock Oysters

Shallot vinegar / Tempura & sweet chilli

Three 12 Six 21 Twelve 37

Perfectly paired with Nyetimber Classic Cuvée 125ml 14

Starters

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

Seasonal soup, foccacia 7.5 v

Whipped stilton, apple salsa, candied walnut, shaved celery, toasted sourdough v 9

Staithe House smoked salmon, pea & avocado, capers, lemon 10

Beef carpaccio, parmesan, capers, aioli 11

Mains

Burrata, tenderstem broccoli, roasted peach, almond granola, rocket, hot honey dressing 16.5

Pan-fried bream, Jerusalem artichoke risotto, aged parmesan 24

Beer battered haddock, triple cooked chips, truffled pea puree, tartar sauce 18.5

Blackened hispi cabbage, romesco sauce, roasted brassicas, 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 23

Priors Hall Farm pork loin 22

Free range Norfolk chicken supreme 22

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 4.5

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