

The
FOX
at William

British Rock Oysters

Shallot vinegar / Tempura & sweet chilli

Three 12 Six 21 Twelve 37

Perfectly paired with Nyetimber Classic Cuvée 125ml 14

Small Plates

Olives & sundried tomatoes *v,ve* 5

Priors Hall Farm sausage roll 3.8

Siracha honey chicken wings 8.5

Beef carpaccio, parmesan, capers, aioli 11

Smoked mackerel pate & crostinis 7

Staithe House smoked salmon & capers 8

Focaccia, balsamic & olive oil *v,ve* 4.5

Lemon & garlic hummus, flat bread *v,ve* 6.5

Tempura prawns, chilli jam, pineapple salsa 8.5

Mains

Smoked salmon Niçoise, boiled egg, sun blush tomatoes, fine beans, sweet mustard dressing 18

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

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

Jerusalem artichoke risotto, red wine braised salsify, aged parmesan *v,ve* 17

Sea bream fillet, white bean, clam & broad bean fricassee, tarragon sauce 24

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, crackling, apple sauce 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