

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

Wolterton Lamb Ribs, char sui, chilli, coriander 12.5

Staithe Smokehouse Salmon, horseradish, spring pickles 12

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

Confit Norfolk Asparagus, prosciutto, soy sabayon 10.5

Cromer Crab & Avocado, pomme dauphine, lobster bisque 12

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

Mains

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

King Prawn & Cod Cheek Sambal, lemongrass, lime, jasmine rice, paratha bread 22

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

Herefordshire Lamb Cutlets, braised spring peas, burnt leeks, redcurant jus 35

Confit Norfolk Chicken, croquette, courgette puree, pomme dauphine 24

Herefordshire 40 Day Aged Sirloin, dauphinoise potatoes, crispy kale, red wine jus 38

Herefordshire 800g Ribeye On The Bone - for 2 to share (35 mins cooking time)
parmesan & truffle triple cooked chips, slow roasted garlic, chermoula & peppercorn sauce 90

Sides

Crispy Norfolk Peer Potatoes, aioli v 5

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,ve 5

Skinny Fries v,ve 4.5 add parmesan 1

Triple Cooked Chips v,ve 5.5 add
parmesan 1