
British Rock Oysters

Shallot vinegar / Tempura & sweet chilli

Three 12 Six 21 Twelve 37

Perfectly paired with Nyetimber Classic Cuvée 125ml 14.5

Starters

Herefordshire rare beef carpaccio, parmesan, capers, aioli 11

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

BBQ Norfolk asparagus, burnt butter aioli, tarragon v 10

Burrata, hot honey, roasted peach, almond granola v 11

Cromer crab cake, pickled cucumber, jalapeno & buttermilk dressing 10.5

Mains

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

Sea bream fillet, clam & mixed bean fricassee, tarragon sauce 24

Butter roasted hake fillet, confit garlic velouté, potato hash, leeks 22

Holkham Estate venison loin, slow braised venison ragu, roasted root vegetables, savoy cabbage 28

Dingley Dell pork loin, crushed celeriac, apple cider ketchup, cavolo nero 22

28-day aged 8oz sirloin steak, triple cooked chips, dressed salad 33

Add peppercorn / red wine jus / chermoula 3

Herefordshire 700g Ribeye on the bone - for 2 to share (35min cooking time)

Parmesan & truffle triple cooked chips, slow roasted garlic, chermoula & peppercorn sauce 79

Sides

The Fox house salad v,ve 4.5

Broccoli, green beans, lemon & almonds v,ve 5

Triple cooked chips/Skinny fries v,ve 4.5

Roasted squash & peppers, hot honey v 4.5

Parmesan & truffle fries v 5.5

Crispy Norfolk peer potatoes, aioli v 5