

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 14.5

Starters

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

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

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

Herefordshire beef carpaccio, parmesan, capers, aioli 11

Earl grey duck breast, quince, beetroots, endive, vincotto 12

Mains

Pan fried bream, Jerusalem artichoke risotto, aged parmesan 24

Blackened hispi cabbage, dashi, romesco, brassicas salad, kimchi fritters v, ve 18

Prosciutto wrapped cod, cauliflower & anise, artichoke, leeks, pickled mushrooms 26

Knebworth Estate venison, kohlrabi remoulade, sprouts, blackberry gastrique 32

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, 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

Please let your server know if you have any allergies or intolerances. A full allergen menu is available. Calorie information may fluctuate, and we cannot guarantee the absence of all allergens.

Adults need around 2000kcal a day. A discretionary service charge of 10% will be added to your bill.

v - vegetarian, ve - vegan