

*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 14.5

**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 Lavosh Bread**, candied lemon, poppy seeds 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