

The Fox & Grapes

Friday September 21th

Bites

Focaccia, extra virgin olive oil & aged balsamic 2

Charcuterie & pickles sharing board 11

Anti pasti sharing board: artichokes, hummus, balsamic onions, peppers 10.5

Starters

Cauliflower soup, chive oil 7 (v)

4 King prawns 'a la plancha' chilli, garlic & parsley with focaccia & aioli 11

Devon crab, avocado, palm heart & mango cocktail 11

Chicory, Roquefort & pear salad with caramelised pecans 7.5 (v/n)

Pork rilette, green tomato chutney, toast 8.5

Main courses

Gloucester Old Spot pork belly, braised cabbage with bacon & thyme, red onion jam 16

Ale battered fish & chips, crushed peas, tartar 15

Roasted hake, crushed charlotte potato, shellfish cream, samphire, peas, chard 17

Wild mushroom ravioli, mushrooms & shallot puree, purple sprouting 15 (v)

Pie & mash: venison & juniper berries (20 mins) 12

From the char grill

The Fox handmade chuck steak burger, mayo, tomato, cheese & pickles with chips 15

28 day dry aged 8oz Sirloin steak, truffle butter or peppercorn sauce 26

Surrey Farm 7oz Bavette steak, chips, truffle butter or peppercorn sauce 16.5

Side orders

New potatoes / House chips / Mixed leaf salad / Savoy cabbage 4

Desserts

Chocolate torte, hazelnut crunch, crème fraiche 8.5 (v/n)

Lemon cream, blackberries, oat crunch 6.5 (v)

Peanut butter cheesecake, banana, toffee sauce, popcorn 8 (v/n)

Selection of cheese, oatcakes & quince paste 10 (v)

v vegetarian | vg vegan | n contains nuts

A 12.5% discretionary charge will be added to your bill.

Food allergies and intolerances: please ask our staff about ingredients before you order.