

THE FOX AND GRAPES

A LA CARTE MENU

Bar snacks

Greek olives **3.5** / Bread & butter **3.5** / Small charcuterie board **6.5** / Quail Scotch eggs **6.5**

To Start

Classic Andalusian gazpacho **6.5**

Grilled English asparagus, Parma ham, soft poached egg, sage brown butter, Parmesan **9**

Burrata, heritage tomato salad, confit red onions, basil oil, grilled focaccia **8**

Pork rilletes, piccalilli, cornichons, toasted sourdough **7**

Tiger prawn cocktail, Marie Rose sauce **9.5**

To Follow

Buffalo ricotta tortelloni, English peas, broad beans, mint, Parmesan **15** (v)

Classic Caesar salad, soft boiled egg, cos lettuce, croutons, Parmesan, anchovies **11** (*add chicken 4*)

Quinoa salad, broccoli, pomegranate, sweet potato, tofu, kale, citrus dressing **13.5** (vg)

Yellowfin grilled tuna steak, warm new potato & green bean salad, caper & tomato salsa, aioli **24**

Beer battered fish & triple cooked chips, crushed peas, tartar sauce **15**

Salt marsh lamb rump, tempura courgette flower, goats' cheese, toasted pine nuts, basil pesto **18.5**

From the Grill

Homemade chuck steak burger with cheese, trimmings & triple cooked chips **15**

28 day, dry aged 8oz Black Angus Sirloin steak, truffle butter *or* peppercorn sauce, triple cooked chips **25.5**

Chargrilled Black Angus bavette, truffle butter *or* peppercorn sauce, triple cooked chips **16.5**

For 2 or 3 to Share (*both served with 2 sides of your choice and peppercorn sauce or truffle butter*)

650g Black Angus Chateaubriand **65**

800g Black Angus Côte de bœuf **70**

Sides

Jersey Royals/ Triple cooked chips/House salad/Gratin dauphinoise/Green beans & bacon **4**

Desserts

Treacle tart, vanilla ice cream **7.5**

Chocolate torte, summer berry compote & mint Chantilly cream **8** (v)

Coconut & kaffir lime panna cotta, chilli & mango salsa **6.5**

Selection of ice cream & sorbet **1.5** per scoop (v)

Selection of French & British cheeses, chutney, celery & crackers **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.