

The Fox & Grapes Menu

Bloody Mary 7.5 / Aperol Spritz 10 / Royal Bramble 8 / Pink Lemonade 4

Roasted sweet potato soup with granary bread 6

Devilled crab rarebit on granary toast 10.5

Prawn cocktail with granary bread 9

Homemade scotch egg, grain mustard mayo, pea shoots 7

Whipped goats cheese, truffle honey, roasted heritage beetroot, honeycomb 8

Smoked ham hock & parsley terrine, homemade piccalilli, toasted granary bread 8

Smoked trout fishcake & poached egg, creamy cider broth with leeks & peas 16

Beer battered fish & chips, mushy peas, tartar sauce 14.5

Barley & wild mushroom risotto, chargrilled broccoli, truffle oil 14.5

Whole roasted partridge, braised savoy cabbage with thyme & bacon, fondant potato 18

28 day, dry aged 10oz rib-eye steak on the bone, thrice cooked chips, béarnaise or peppercorn sauce 30

35 day dry aged 8oz rump steak, thrice cooked chips, béarnaise or peppercorn 17.5

Chargrilled line caught Dorset sea bass steak, bok choy, ginger, spring onion, soy & chilli dressing 25.5

House burger, caramelised onions, mayo, cheese & thrice cooked chips 14.5

Thrice cooked chips 4

Seasonal greens 4

Braised red cabbage 4

House salad 4

Warm chocolate pudding, salted caramel ice cream 7

Raspberry Bakewell slice, vanilla ice cream 7

Steamed apple & cinnamon sponge with ginger ice cream 7

British cheese plate, quince paste & oatcakes 9

2 handmade chocolates by William Curly 4

Jude's ice cream pots: vanilla, strawberry, salted caramel or chocolate 4