

The Fox & Grapes

Lunch Monday September 24th

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

Devon crab, avocado, palm heart & mango cocktail 11

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

Main courses

Ale battered fish & chips, crushed peas, tartar 15

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

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

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

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

Sandwiches

Scottish smoked salmon & cottage cheese on toasted sourdough 8

Grilled chicken breast, avocado, tomato & soft boiled egg on toasted sourdough 8.5

Ratatouille on toasted sourdough with mozzarella 7

Side orders

New potatoes / House chips / Mixed leaf salad / Green beans 4

Desserts

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

Lemon cream, blackberries, oat crunch 7 (v)

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

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.