

Sunday at The Fox & Grapes

Focaccia, extra virgin olive oil & aged balsamic 2
Greek olives 3.5

Starters

Cauliflower soup, black olive focaccia 7
Smoked salmon crostini, avocado & Croxton Manor cottage cheese 10
Anti pasti: artichokes, hummus, balsamic onions, piquillo peppers 7.5 (v)
Pork rilette, apple chutney, toast 8.5
Chicory, Roquefort & pear salad with caramelised pecans 7.5 (v/n)

Main courses

Ale battered fish & chips, crushed peas, tartar 15
Pan-fried hake, roasted courgette, pepper & chickpea stew, aioli 16
Wild mushroom ravioli, mushroom & shallot puree, purple sprouting 15 (v)
Pie & mash: chicken & chorizo 12

Sunday roasts

Slow roasted Gloucester Old Spot pork belly, apple sauce 17
Salt Marsh lamb rump, mint sauce 18.5
Sirloin of beef, horseradish sauce 20
All served with roast potatoes, Yorkshire pudding, seasonal vegetables, gravy

Side orders

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

Desserts

Chocolate torte, hazelnut crunch, crème fraîche 8.5 (v)
Lemon cream, blackberries, oat crunch 7 (v)
Apple, plum & wild damson crumble, custard 7.5 (v)
Selection of ice creams 1.5 per scoop
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.