

The Fox & Grapes

Olives 3.5 / Tanqueray & Fever Tree Tonic 6.5 / Negroni 8

Cauliflower soup, brie croquettes, fresh focaccia bread **7**

Tempura goats' cheese, figs, toasted pine nuts, honey & grilled focaccia **9.5**

Slow braised pigs cheek, wholegrain mustard mash, crispy sage & shallot rings **9**

Beetroot cured salmon gravadlax, honey & mustard dressing, caperberries **9.5**

Foie gras & chicken liver parfait, mandarin jelly, roasted hazelnuts & sourdough toast **12**

Seared scallops, glazed pork belly, apple & celeriac, apple blossom **12**

Pumpkin ravioli, sage butter, baby spinach, blue cheese sauce & walnuts **15**

Wild mushroom risotto, Parmesan & truffle oil **15**

28 day, dry aged 8oz bavette steak, thrice cooked chips, béarnaise or peppercorn sauce **16**

Salt marsh lamb rump, braised shoulder, garden peas, smoked bacon, & baby onions **21**

Herb crusted cod fillet, shaved fennel, samphire, curly kale, Pernod velouté **18.5**

Pan fried stone bass, aubergine, courgette & basil purée, olive crumb, caper & shallot dressing **19.5**

Roasted barbery duck breast, mashed potato, braised red cabbage, bok choy, wild mushrooms & red wine jus **21.5**

New potatoes **4**

Mashed potato **4**

Thrice cooked chips **4**

Seasonal greens **4**

House salad **4**

Sticky toffee pudding, butterscotch sauce, vanilla ice cream **8**

Chocolate brownie, hazelnut crunch, salted caramel ice cream **8**

Red wine poached pear & prunes, madeleine, vanilla ice cream **8**

Selection of ice cream & sorbet **4.5**

British & French cheese board, celery & quince paste **10**

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

Food Allergies & Intolerances: Before you order your food and drinks, please speak to our staff if you want to know about our ingredients