



FOX AND
GRAPES

Christmas MENU

To start

Stout & stilton rarebit, bitter leaf salad, sultanas & cornichon
Chicken liver parfait, beetroot jelly, toasted brioche, red onion marmalade
Clare Island organic smoked salmon, celeriac & apple remoulade, wholemeal toast
Smoked barbary duck breast, pickled walnuts, red & yellow chicory, clementine dressing
Caramelized celeriac & apple soup, chestnut crumble, truffle oil, toast (vg)

To follow

Roasted fillet of sea bass, curried mussel broth, potato, celeriac & turnip
Jerusalem artichoke & truffle ravioli, cime di rapa, toasted pine nuts, aged parmesan
21 day aged black angus sirloin, peppercorn sauce, house chips, baby watercress
Ale battered fish & chips, mushy peas, tartare sauce
Red lentil dhal, chargrilled cauliflower steak, onion bhaji, plant based coriander yoghurt (vg)
Chargrilled chicken thighs, wild mushroom & truffle gnocchi, pancetta & chestnuts

To finish

Chocolate mousse, chocolate soil & hazelnut praline, chocolate tuile
Buttermilk panna cotta, passion fruit syrup, amaretti biscuits
Apple cinnamon & cranberry crumble, vanilla ice cream
Selection of cheeses, celery, quince paste, walnut & raisin bread
Warm parkin cake, stem ginger ice cream, butterscotch sauce

A full range of Vegan menu options is also available

A 12.5% discretionary service charge will be added to your bill | Food allergies & intolerances: Before you order your food & drinks please speak to our staff if you want to know anything about our ingredients | Vegetarian (v) | Vegan (vg) | Dairy free (df) | Contains nuts (n) | Gluten free (gf)

