

A La Carte Menu

Starters

Our Own Oak Smoked Salmon with Black Pepper Muffin, Confit Lemon and Crème Fraîche	£ 9.25
Beetroot Gazpacho with Vodka Jelly and Avocado Oil	£ 7.50
Pan-Seared King Scallops with a Red Pepper Crust on Plum Tomato Compote and Saffron Lime Aioli with Crispy Leeks	£12.25
British Asparagus Spears with White Truffled Brioche and Hollandaise Sauce	£ 7.75
Crab and Skate Tian with Saffron Jelly, Cobweb Tuille and Avocado Vinaigrette	£ 8.25
Carpaccio of Fillet of Beef with Dolcelatte Mustard Dressing, Shaved Celeriac and Cheese Straw	£ 8.75

Main Course

Fillet of Atlantic Cod on Green Pea Puree with Chorizo, Tomato Dressing and Parmesan Gremolata	£20.50
Roasted Rump of Norfolk Downs Lamb on Sunblush Tomato Polenta and Red Pepper and Basil Sauce	£19.50
Breast of Guinea Fowl on Gratin Potato with Girolle Mushrooms and Pancetta	£19.00
Roasted Red Pepper and Spinach Tart with Gorgonzola and Basil Risotto Cakes	£17.50
Roasted Saddle of Wild Boar with a Faggot of its Haunch, Apple Chilli Jelly and Caramelised Celeriac	£23.00

Steak menu

Sourced from Handcross village butchers, this prime lowland Scottish beef has been matured for 21 days before arriving at Foxhills. Char-grilled to your liking and served traditionally with grilled plum tomato & field Mushroom, Chunky Fries and French Beans.

Fillet of Beef 8oz	£ 27.50
Sirloin 10oz	£ 24.50
Rib-Eye 10oz	£ 24.00

Enjoy it plain or with one of the following sauces: Béarnaise, Bordelaise, and Green Peppercorn

Side Orders

Sauté Potato or Hand Cut Fries	£ 3.50
Rocket, Parmesan & Tomato Salad or Gem Heart Mixed Salad	£ 4.00
Buttered French Beans or Baby Vegetables	
Carrots and Peas in Minted Butter or Sauté Spinach and Garlic	£ 3.50

Desserts

Warm Chocolate Fondant with Black Cherry and Kirsch Ice-Cream	£ 9.00
Bourbon Vanilla Crème Brûlée with Homemade Cornish Butter Shortbread	£ 7.75
Gateau Opera of Japonaise Biscuit, Milk Chocolate Mousse, Almond Sponge and Pistachio Mousse with Honey Cashews	£ 9.25
Iced Blackberry and Apple Parfait, Basil Jelly and Caramelised Apple	£ 7.75
Trio of Jellies; Blackberry and Wild Thyme, Elderflower and Champagne, and Strawberry and Blackcurrant	£ 8.25
Traditional British Farmhouse Cheese chosen from independent dairies and farms for their flavour and quality.	£ 9.50

Restaurant Manager Alex Fudge

July Menu

Starters

Cream of Asparagus Soup with Herb Pistou
Bang Bang Chicken with Young Shoots and Citrus Oriental Dressing
Water Melon with Courgette Coleslaw, Greek Yoghurt and Chilli Almonds
Cornish Crab and Poached Salmon with Avocado Oil and Rocket Leaves

Mains

Garden Pea and Ricotta Gnocchi with Sun-Blushed Tomatoes and Pea Shoots
Fillet of Sea Trout with Buttered Jersey Potatoes, Samphire and Herb Butter
Char-Grilled Loin of Pork Cutlet with Caramelised Apple Jus and Lyonnaise Potatoes
Breast of Free-Range Chicken with Chasseur Sauce, Château Potato, Wild Mushroom and Mange-Tout

Desserts

Swiss Milk Chocolate Torte with Vanilla Anglaise
Mango and Passion Fruit Iced Parfait with Minted Strawberries
Choux Pastry Swan with Praline Cream
Summer Fruit Sable with Vanilla Cream and Red Berry Coulis

Priced at £28.00 inclusive of VAT

Farmhouse Cheese Selection

Traditional Farmhouse Cheese served with Celery, Homemade Apple Chutney and Biscuits. Please choose from:

New Forest Blue; Produced by Ness and Gwyn Williams at Redlynch near Salisbury. It is a creamy Blue Cheese, with a soft texture but with a full flavour.

Lincolnshire Poacher from the Farm of Simon and Janette Jones in Alford. This Gold medal winning 'Cheddar' style cheese is also made from unpasteurised cows milk. It is matured for two years, which gives it a full bodied, well rounded flavour.

Sussex Camembert; A Creamy, Mushroom earthy tasting soft cheese, made by Debbie and Eddie Bestbier at their dairy in Sussex.

Rosary Ash; From the Rosary Dairy in Landford in Wiltshire, a goats milk creamy, moist and soft cheese, with a light and fluffy texture

Infusions

Freshly brewed Tea or Coffee with Petit Fours	£ 3.50
---	--------

Executive Head Chef Phil Wilkins