
TO START

Octopus <i>Chicken fat mayonnaise, rocket salad, aged balsamic</i>	9.50	Duck liver parfait <i>Apricot & orange chutney, charred orange, brioche</i>	10.50
Tomato Tart (vegan/gf) <i>Isle of wight tomatoes, black olive Lyonnaise, basil emulsion</i>	9.00	Cured Mackerel tartare <i>Nori cracker, basil oil, burnt lemon Gel</i>	11.00
Pumpkin velouté <i>Sage and onion tortellini, toasted seeds</i>	8.50	Chicken leg & black truffle terrine <i>Baby onion, tarragon mayonnaise, crispy skin</i>	10.00

TO FOLLOW

Pork belly <i>Pig cheek, endive, potato espuma, watercress puree</i>	22.50	Hake <i>Pearl barley risotto, pickled shallots, warm tartare sauce</i>	25.00
Duck breast <i>Chargrilled courgette, smoked apricot purée, spiced leg bonbon</i>	28.00	Chlorophyll gnocchi (V) <i>Blue cheese, toasted hazelnuts, king oysters, madeira sauce</i>	17.50
Chickpea fritters (vegan gf) <i>Tabbouleh, compressed watermelon, fennel cracker, sriracha sauce</i>	16.50	Beef feather blade <i>Shallot puree, shitake, parsley root</i>	30.00

TO COMPLEMENT

Triple cooked chips		Tender stem broccoli, persillade dressing
Dauphinoise potato		Heritage carrots, caraway crumb
Creamed cabbage, pancetta		

Some of the dishes on the menu may contain food allergens. Please check our allergen information every time you eat with us as some ingredients may have changed since your last visit. Should you require further information regarding ingredients in a specific dish, please ask a member of the team.

Our beautiful private dining rooms are available for parties and events. Speak with your server for details

An optional 10% service charge will be added to your bill

THE
FOX

DINING ROOMS

TO FINISH

Strawberry & yogurt pannacotta <i>Granola, meringue, strawberry sorbet</i>	8.50	Warm Coconut rice pudding (df, gf) <i>Coconut granola, mango & passion fruit sorbet</i>	8.00
Pistachio cake <i>White chocolate cremeux, pistachios, white chocolate sorbet</i>	9.50	Chocolate mousse <i>Chocolate crumb, cocoa nib tuille, marzipan sorbet</i>	9.00
		Chocolate & banana cake <i>Crystallised walnut, chocolate mousse, amaretto & banana purée</i>	9.00

Selection of British regional cheeses

Chutney, biscuits, grapes

11.00

or

Freshly brewed coffee, tea, fruit infusions upon request

2.85

Our beautiful private dining rooms are available for parties and events.
Speak with your server for details.