
TO START

Octopus (362 cal) <i>Chicken fat mayonnaise, rocket salad, aged balsamic</i>	9.50
Tomato tart (271 cal) (Vegan/gf) <i>Isle of wight tomatoes, black olive Lyonnaise, basil emulsion</i>	9.00
Roasted cauliflower velouté (604 cal) <i>Bacon jam, chive oil</i>	8.50

Duck liver parfait (627 cal) <i>Pear chutney, toasted macadamia, brioche</i>	10.50
Cured Mackerel tartare (356 cal) <i>Nori cracker, basil oil, burnt lemon Gel</i>	11.00
Ham hock terrine (499 cal) <i>Pickled walnut, celeriac remoulade</i>	9.00

TO FOLLOW

Lamb rump (903 cal) <i>Potato terrine, wild garlic, aubergine, yoghurt</i>	32.00
Duck breast (681 cal) <i>Chargrilled courgette, smoked apricot purée, spiced leg bonbon</i>	28.00
Chickpea fritters (481 cal) (Vegan) <i>Tabbouleh, compressed watermelon, fennel cracker, sriracha sauce</i>	16.50

Cod (645 cal) <i>Pearl barley risotto, pickled shallots, warm tartare sauce</i>	25.00
Chlorophyll gnocchi (575 cal) (V) <i>Blue cheese, toasted hazelnuts, king oysters, madeira sauce</i>	17.50
Beef feather blade (1258 cal) <i>Shallot puree, shitake, parsley root</i>	30.00

TO COMPLEMENT

Triple cooked chips (481 cal)

Cauliflower cheese (679 cal)



New potatoes, mint butter (278 cal)

Quinoa & spring vegetable salad (303 cal)

Tender stem broccoli, chimichurri dressing (152 cal)

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

Rhubarb Crème Brûlée (444 cal) <i>Pistachio tuille, stem ginger ice cream</i>	8.50	Coconut Panacotta (938 cal) (Vegan) <i>Pineapple salsa, granola, lime and raspberry sorbet</i>	8.00
Pistachio cake (551 cal) <i>White chocolate cremeux, pistachios, white chocolate sorbet</i>	9.50	Blackberry mousse (339 cal) <i>Meringue, yoghurt, red vein sorrel</i>	9.00
		Chocolate & banana cake (798 cal) <i>Crystallised walnut, chocolate mousse, amaretto & banana purée</i>	9.00

Selection of British regional cheeses (763 cal)

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.