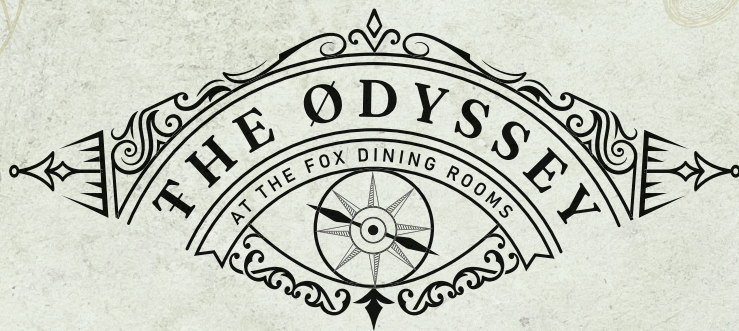




Exclusive five-course tasting menus from around the world
every month in The Fox



Spanish | Thursday 30th October

Canapés

Broad Bean Tortilla | Sauteed Jerusalem Artichoke & Kale on Sourdough Toast |
Girolle & Walnut Croquette

Starter

Octopus Salad

(Grilled Octopus, Roasted New Potatoes, Green Beans, Celery Leaf, Cherry Tomato, Red Wine Vinegar Dressing)

or

Zorongollo (v)

(Roasted Peppers, Tomato, Garlic & Boiled Egg on Sherry Vinegar Toast)

Mid-Course

Carajamandanga

(Pronounce me Right and Enjoy Apple Vinegar Flavoured Delicious Plum Tomato Soup)
Served With Grilled King Prawns)

or

Grilled Water Chestnuts (v)

Mains

Cuchifrito

(Crispy Fried Iberico Pork Belly, Sherry & Tomato Sauce, Lemony Cous Cous, Preserved Lemon Salsa)

or

Aubergine Tart (v)

(Crispy Aubergine Case Filled with Creamy Mushroom Casserole, Piquillo Peppers,
Kidney Beans & Green Beans)

Dessert

Natillas

(A Traditional Spanish All Time Favourite Dessert which Consists of Creamy Custard & Biscuit
with Almond Flakes & Cinnamon Dust)

£70 per person

THE
FOX

DINING ROOMS