

# THE FOX

DINING ROOMS

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## TO START

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<b>Octopus (362 cal)</b> <i>Chicken fat mayonnaise, rocket salad, aged balsamic</i>	12.00	<b>Duck liver parfait (627 cal)</b> <i>Pear chutney, toasted macadamia, brioche</i>	10.50
<b>Stout glazed king oyster mushroom (172 cal) (VG)</b> <i>Lovage, onion puree, walnut rye loaf</i>	9.00	<b>Cured mackerel tartare (356 cal)</b> <i>Nori cracker, basil oil, burnt lemon gel</i>	11.00
<b>Roasted cauliflower velouté (604 cal)</b> <i>Bacon jam, chive oil</i>	8.50	<b>Chicken leg terrine (226 cal)</b> <i>Pickled salad, tarragon emulsion</i>	10.00

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## TO FOLLOW

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<b>Lamb rump (1,013 cal)</b> <i>Shoulder croquette, potato terrine, courgette &amp; mint</i>	32.00	<b>Stone bass (645 cal)</b> <i>Pearl barley risotto, pickled shallots, warm tartare sauce</i>	27.00
<b>Corn fed chicken breast (1,210 cal)</b> <i>Crispy polenta, roasted gem, vermouth sauce</i>	26.50	<b>Chlorophyll gnocchi (575 cal) (V)</b> <i>Blue cheese, toasted hazelnuts, king oyster mushroom, madeira sauce</i>	17.50
<b>Nappa cabbage (575 cal) (VG)</b> <i>Coconut yoghurt, confit violet potatoes, avocado</i>	17.50	<b>Short rib (2,122 cal)</b> <i>Bone marrow bernaise, roscoff onion, rosti</i>	31.50

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## TO COMPLEMENT

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Triple cooked chips (481 cal)	5.50	New potatoes, mint butter (278 cal)
Cauliflower cheese (679 cal)		Caesar side salad (240 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.

Adults need around 2,000 Kcal per day.

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.

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## TO FINISH

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<b>Rhubarb Crème Brûlée (444 cal)</b> <i>Pistachio tuille, stem ginger ice cream</i>	8.50	<b>Coconut Panacotta (938 cal) (VG)</b> <i>Pineapple salsa, granola, lime and raspberry sorbet</i>	8.00
<b>Dark chocolate delice (513 cal)</b> <i>White chocolate aero, candied macadamia, salted caramel ice cream</i>	8.00	<b>Blackberry mousse (339 cal)</b> <i>Meringue, yoghurt, red vein sorrel</i>	9.00
		<b>Honey &amp; polenta cake (648 cal)</b> <i>Crystallised almond, crème fraiche sorbet, lemon balm</i>	9.50

**Selection of British regional cheeses (763 cal)**  
*Chutney, biscuits, grapes*

12.00

or

**Freshly brewed coffee, tea,  
fruit infusions upon request**

From 2.95

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