

# 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>	9.50	<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>Brawn terrine (210 cal)</b> <i>Spring pickles, sweet mustard gel</i>	10.00

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## TO FOLLOW

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<b>Lamb rump (903 cal)</b> <i>Potato terrine, wild garlic, aubergine, yoghurt</i>	32.00	<b>Cod (645 cal)</b> <i>Pearl barley risotto, pickled shallots, warm tartare sauce</i>	25.00
<b>Corn fed chicken breast (1,227 cal)</b> <i>Crispy polenta, asparagus, parmesan, vermouth sauce</i>	26.00	<b>Chlorophyll gnocchi (575 cal) (V)</b> <i>Blue cheese, toasted hazelnuts, king oyster mushroom, madeira sauce</i>	17.50
<b>Chickpea fritters (481 cal) (VG)</b> <i>Tabbouleh, compressed watermelon, fennel cracker, sriracha sauce</i>	16.50	<b>Beef feather blade (1,258 cal)</b> <i>Shallot puree, shitake, parsley root</i>	30.00

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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)		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.

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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**Rhubarb Crème Brûlée (444 cal)**

*Pistachio tuille, stem ginger ice cream*

8.50

**Dark chocolate delice (513 cal)**

*White chocolate aero, candied macadamia,  
salted caramel ice cream*

8.00

**Coconut Panacotta (938 cal) (VG)**

*Pineapple salsa, granola, lime and raspberry sorbet*

8.00

**Blackberry mousse (339 cal)**

*Meringue, yoghurt, red vein sorrel*

9.00

**Chocolate & banana cake (798 cal)**

*Crystallised walnut, chocolate mousse,  
amaretto & banana purée*

9.00

**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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