

THE
FOX
DINING ROOMS

Warm bread for two & butter 4.50

TO START

Smoked Salmon <i>Black garlic yogurt, pickled vegetables, baby herbs</i>	11.00	Burrata <i>Heritage tomato confit, toasted pinenuts, basil emulsion</i>	8.50
Duck Liver Parfait <i>toasted brioche, apricot & orange chutney, candied zest</i>	10.00	Crab & apple pot <i>Flaked white crab meat, youzō & wasabi mayo, sour dough cracker</i>	11.50
Smoked potato soup (v) <i>Crispy chorizo, cod bon bon, herbs</i>	9.50	Mushroom dashi (vegan, gf) <i>shitake mushrooms, daikon radish, miso rice</i>	10.00

TO FOLLOW

Corn-fed chicken & sweetcorn <i>Chicken wing, charred leeks, potato fondant</i>	19.00	Roast Peterhead Cod <i>Potato & truffle risotto, beurre niosette broccoli puree & vermouth sauce</i>	22.50
Roast breast of Duck <i>Tempura enoki, confit shitake mushroom & charred bispi cabbage</i>	24.50	Spinach & squash pithivier <i>Mushroom ragout, squash puree & kale</i>	17.50
Honey, garlic & sesame Tofu (vegan) <i>Tomato quinoa, onions, avocado & sriracha sauce</i>	18.00	Himalayan Salt aged Ribeye steak <i>Hand cut chips, béarnaise sauce</i>	35.00

TO COMPLEMENT

Caesar salad, garlic & herb croutons

Cauliflower with Wensleydale cheese sauce



Buttered garlic & chilli kale

Hand cut chips & sea salt

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

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TO FINISH

Rich Chocolate tart <i>Earl grey ice cream, bergamot & lemon gel</i>	8.50	Warm Coconut rice pudding (df, gf) <i>Coconut granola, mango & passion fruit sorbet</i>	7.50
Madagascan vanilla cheesecake mousse <i>Poached peach, ginger crumb, honey ice cream</i>	8.50	Banoffee slice <i>salted caramel ice cream, crystallised peanuts</i>	7.50

Truffles 4.50
a little something sweet to finish

CHEESE SELECTION

£11.00

Freshly brewed coffee, tea or fruit infusions upon request 2.85

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