

3 COURSES £35.00

2 COURSES £27.95

We apply a discretionary optional 8% service charge to the bill for all parties. 100% of all service charge goes to our valued staff.



- STARTERS -

CHEFS' HOMEMADE SOUP

SERVED WITH FRESHLY BAKED SOURDOUGH (GFA)

'KEC

KOREAN FRIED CHICKEN IN A FRESH GINGER & SPICED MARINADE, GOCHUJANG, SPRING ONIONS, SESAME SEEDS & FRESH CHILLI

OOZY BAKED GOATS CHEESE SKILLET

TOPPED WITH TRUFFLE HONEY, CANDIED WALNUTS & CHARGRILLED SOURDOUGH (GFA/V)

MANCHEGO CHEESE & SMOKED PANCETTA CROOUETTES

WITH CHILLI JAM & PIPPERADE

CRISPY TEMPURA

ASIAN STYLE SLAW, SWEET CHILLI DIP, LEMONGRASS TERIYAKI (GFA) CHOOSE CHICKEN OR VEGETABLE

- MAIN COURSES -

TRADITIONAL STEAK PIE

CRISP PUFF PASTRY, CREAMED POTATOES, SEASONAL VEGETABLES

PORK FILLET KIEV

STUFFED WITH ISLE OF MULL CHEDDAR & CREAMED LEEKS, SERVED WITH STORNOWAY BLACK PUDDING MASH & A PINK PEPPERCORN & COGNAC SAUCE

BAKED SEABASS

TOPPED WITH SUN-BLUSHED TOMATO TAPENADE, ROMESCO SAUCE, ROASTED COURGETTE RIBBONS & RICOTTA GNOCCHI

BREAST OF CAJUN SPICED CHICKEN

BRAISED RICE, LIGHTLY SPICED COCONUT & CURRY CREAM SAUCE, SEASONAL VEGETABLES (GF)

KING PRAWN & SMOKED SALMON LINGUINE

WITH SLOW COOKED SAN MARZANO TOMATO NAPOLI, PIPPERADE & CHILLI, TOPPED WITH FRSSH PARMESAN & TOASTED SOURDOUGH

BRAISED SHORT RIB OSSO BUCCO STYLF

WITH SWEET ROASTED GARLIC & PARMESAN POLENTA & CHOPPED SALSA VERDE (GF)

IPA BATTERED HADDOCK

SERVED WITH CHUNKY CHIPS, TARTARE SAUCE, MUSHY PEAS & FRESH LEMON (GFA)

BANG-BANG TANDOORI PRAWN SALAD

IN A CREAMY HOT SAUCE, CHOPPED PEANUTS, FRESH LIME & MIXED LEAVES (GFA)

- DESSERTS -

SELECTION OF I.J. MELLIS ARTISAN CHEESE £9.95 FOR 1 / £17.95 FOR 2 TO SHARE

WITH HOMEMADE CHUTNEY, GRAPES & SELECTION OF CRACKERS (GFA)

BLACKBERRY & AMARETTO TIRAMISU MUILLE FUILLE

WITH BLACKBERRY COMPOTE, CHERRY SORBET

THE FOX INDIVIDUAL SIGNATURE TRIFLE

RHUBARB & PINK GIN JELLY, WHITE CHOCOLATE CRÈME BRULEE, VANILLA CREAM, ROASTED HAZELNUTS, POACHED RHUBARB, CANDIED ORANGE & HUNDREDS & THOUSANDS TOPPING

WHITE CHOCOLATE PARFAIT

WITH SALTED CARAMEL CREMEAUX, CARAMELISED BANANA, BANANA BREAD CRUMB, BISCOFF BUTTERSCOTCH SAUCE, POPCORN

NUTELLA & DULCHE DE LECHE STUFFFD COOKIF DOUGH PIF

WITH VANILLA BEAN ICE CREAM & CHOCOLATE MAPLE SAUCE

FOOD ALLERGENS AND INTOLERANCES

Our products are made with ingredients that contain allergens. Please speak to a member of our staff about your requirements before ordering.

VEGETARIAN AND VEGAN MENUS AVAILABLE

Let your server know of any considerations that you have, and we will advise where appropriate. Dishes marked with a GFA need to be adapted to make them so.