

SPECIALY SELECTED MENU 1

STARTERS

HAGGIS & PICKLED TURNIP BON BONS

FRUIT CHUTNEY, FINE HERB SALAD & TOASTED SOURDOUGH (GF)

CHICKEN LIVER PATE

CARROT & BEETROOT RELISH, PICKLED BRAMBLES & SOUR-
DOUGH (GF)

BUFFALO CAULIFLOWER

IN HOT SAUCE WITH BLUE CHEESE & CHIMICHURRI (V/GF)

CURED SALMON GRAVADLAX

SERVED WITH MACKEREL PATE, DILL CRÈME FRAICHE & HOME-
MADE POTATO SCONE

CLASSIC FRENCH ONION SOUP

SERVED WITH MUSTARD CROUTONS, TOPPED WITH A GRUYERE
CHEESE GRATIN

BANG BANG TANDOORI PRAWNS

IN A CREAMY HOT SAUCE & CHOPPED PEANUT SALAD (GF)

MAIN COURSES

TRADITIONAL FISH & CHIPS

CHUNKY CHIPS, MUSHY PEAS, & FRESH LEMON

CAJUN SPICED CHICKEN BREAST

WITH SEASONAL VEGETABLES, BRAISED RICE, LIGHTLY COCONUT
CURRY SUACE (GF)

SLOW COOKED BRAISED SHIN OF BEEF

SERVED WITH HOMEMADE HERB & WHOLEGRAIN MUSTARD
DUMPLINGS & SALT BAKED ROOT VEGETABLES

PULLED HAM HOCK, SMOKED CHICKEN & LEEK CRUMBLE

WITH CREAMED POTATOES & CHEDDAR CRUMB

SMOKED HADDOCK CARBONARA

SERVED WITH SPINACH, PARMESAN CHEESE & SAUTED LEEKS

MACARONI CHEESE

CLASSIC CREAMY CHEESE, SAUCE, HERB CRUMB, TOASTED GARLIC
BREAD

:: ADD BACON & MUSHROOM £1.95

:: ADD PULLED BEEF BRISKET £2.95

DESSERTS

TOASTED COCONUT CRÈME BRULEE

SALTED PEANUT CARAMEL, BURNT ORANGE & MALIBU
SORBET

OLD FASHIONED CREAMY VANILLA RICE PUDDING

SERVED WITH A SLOE GIN & WINTER BERRY COMPOTE (GF)

THE FOX GRILL CHEESEBOARD

BLUE MURDER, DRAMONA IRISH CHEDDAR, BRIE DE
MEUX, & GOATS CHEESE WITH CRACKERS, CHUTNEY &
QUINCE (GF)

TRADITIONAL STICKY TOFFEE PUDDING

SERVED WITH BUTTERSCOTCH SAUCE & VANILLA ICE
CREAM

CARAMELISED PINEAPPLE UPSIDE DOWN CAKE

SERVED WITH A CHERRY & KIRSCH VANILLA CUSTARD &
PINEAPPLE CHUNK ICE CREAM

'FERRERO ROCHER'

HOMEMADE CRISPY CHOCOLATE SPHERE, HAZELNUT
PRALINE, CHOCOLATE MOUSSE & BAILEYS' FUDGE
"WITH THIS DESSERT WE ARE TRULY SPOILING YOU"

2 COURSES -£17.50

3 COURSES -£22.95

SPECIALLY SELECTED MENU 2

STARTERS

CHEF'S HOMEMADE SOUP £4.25

SERVED WITH FRESH SOURDOUGH (GF/VV)

BUFFALO CAULIFLOWER £4.95

IN HOT SAUCE, WITH BLUE CHEESE & CHIMICHURRI (GF/VV)

CHICKEN LIVER PÂTÉ £5.50

ACCOMPANIED WITH FRUIT CHUTNEY, FINE HERB SALAD & TOASTED SOURDOUGH (GF)

GARLIC CHESTNUT MUSHROOMS ON TOASTED

BRIOCHE £5.95

SERVED WITH BABY SPINACH, LIGHT GARLIC CREAM SAUCE, TOPPED WITH PARMESAN

SEARED KING SCALLOPS £9.95

WITH HOMEMADE BLACK PUDDING, BLACK PUDDING MAYO & PAN-FRIED APPLE

HAGGIS & PICKLED TURNIP BON BONS £5.50

WHOLEGRAIN MUSTARD CRÈME FRAICHE & WHISKY MARMALADE

FRESH FRUIT & SEASONAL BERRIES £4.95

SERVED WITH BERRY SYRUP & SORBET (VEG)

CAULIFLOWER & CUMIN BHAJIS £5.95

WITH POMEGRANITE SALSA & TAHINI DRESSING (VEG)

STEAKS

FILLET STEAK 6OZ £18.50

SERVED WITH GRILLED TOMATO, MUSHROOM, CHUNKY CHIPS, WATERCRESS

RIBEYE STEAK 8OZ £19.95

SERVED WITH GRILLED TOMATO, MUSHROOM, CHUNKY CHIPS, WATERCRESS

STEAK SAUCES £2.50

SMOKED MEAT GRAVY :: BLUE CHEESE :: WHISKY & MUSTARD :: GARLIC & MIXED HERB BUTTER :: PEPPERCORN

SIDE ORDERS

PARMESAN COATED ONION RINGS £2.95

TRUFFLED CAULIFLOWER CHEESE GRATIN £3.25

MACARONI CHEESE £3.25

- ADD MUSHROOM & BACON £1.50

- ADD LANGOUSTINE & CRAB £4.95

SEASONED FRIES - £2.95

- ADD CAJUN SEASONING

- ADD BACON & CHEESE SAUCE - ADD £1

- ADD TRUFFLE & PARMESAN

CHUNKY CHIPS £3.25

CAESAR SALAD - £3.25

MAIN COURSES

TRADITIONAL STEAK & ALE PIE £11.50

SERVED WITH CRISP PUFF PASTRY, CREAMED POTATOES & SEASONAL VEGETABLES

CAJUN SPICED CHICKEN BREAST £11.95

SERVED WITH SEASONAL VEGETABLES, BRAISED RICE & A LIGHTLY CURRIED CREAM SAUCE (GF)

TRADITIONAL FISH & CHIPS £11.95

WITH MUSHY PEAS, CHUNKY CHIPS, & FRESH LEMON (SERVED BATTERED OR BREADED)

MONKFISH & KING PRAWN SKEWER £16.95

WITH BRAISED HERB RICE, DRESSED SALAD & LIGHTLY CURRIED CREAM SAUCE

CAJUN CHICKEN PENNE PASTA £10.95

SERVED WITH A LIGHTLY CAJUN SPICE & SUN BLUSH TOMATO CREAM SAUCE WITH TOASTED GARLIC BREAD

SMOKED HADDOCK CARBONARA £11.95

SERVED WITH SPINACH, PARMESAN CHEESE & SAUTED LEEKS

SIZZLING VEGETABLE FAJITAS £10.95

SERVED WITH FLOUR TORTILLAS, SOUR CREAM, CHEDDAR CHEESE, & TOMATO SALSA

MACARONI CHEESE £9.95

CLASSIC CREAMY CHEESE, SAUCE, HERB CRUMB, TOASTED GARLIC BREAD

DESSERTS

TOASTED COCONUT CRÈME BRULEE

SALTED PEANUT CARAMEL, BURNT ORANGE & MALIBU SORBET £6.25

THE FOX CHOCOLATE FONDUE (FOR 2 TO SHARE)

RICH MOLTEN CHOCOLATE & MAPLE SAUCE, SERVED IN A DOUGH-NUT BOWL, WITH HOUSEMADE TOFFEE MARSHMALLOW & FRESH FRUIT £12.95

OLD FASHIONED CREAMY VANILLA RICE PUDDING

SERVED WITH A SLOE GIN & WINTER BERRY COMPOTE £6.25 (GF)

THE FOX GRILL CHEESEBOARD

BLUE MURDER, DRAMONA IRISH CHEDDAR, BRIE DE MEUX, & GOATS CHEESE WITH CRACKERS, CHUTNEY & QUINCE £8.50 (GF)

TRADITIONAL STICKY TOFFEE PUDDING

SERVED WITH BUTTERSCOTCH SAUCE & VANILLA ICE CREAM £6.25

CARAMELISED PINEAPPLE UPSIDE DOWN CAKE

SERVED WITH A CHERRY & KIRSCH VANILLA CUSTARD & PINEAPPLE CHUNK ICE CREAM £6.25

'FERRERO ROCHER'

HOMEMADE CRISPY CHOCOLATE SPHERE, HAZELNUT PRALINE, CHOCOLATE MOUSSE & BAILEYS' FUDGE £6.25

"WITH THIS DESSERT WE ARE TRULY SPOILING YOU"