

FOX & BARREL

NIBBLES & STARTERS

Salt & Pepper squid, sweet chilli sauce	£5.95
Grilled Padrón peppers	(V/GF) £5.95
Flatbread & Hummus	(VE) £5.95
Broccoli & Blue cheese soup, baked focaccia	(G/V) £6.95
Chicken liver parfait, red onion marmalade, brioche toast	(G) £7.45
Devon Crab, tomato, avocado, marinated cucumber, gazpacho	(GF) £9.95
Half a dozen oysters, shallot vinegar	(GF) £11.45

SUNDAY ROASTS

Rare roast topside of beef, Yorkshire pudding	(G) £16.45
Roast chicken, stuffing, bread sauce	(G) £17.45
Braised lamb shoulder, redcurrant jus	(GF) £17.95

All our roasts are served with roast potatoes and a selection of vegetables

MAINS

Fox & Barrel battered haddock, mushy peas, triple cooked chips	(GF) £15.45
Tomato Tart Tatin, globe artichokes, mozzarella, pesto, rocket	(VE) £16.50
Steak burger, BBQ pulled pork, cheese, toasted brioche bun, salad, triple cooked chips	(G) £15.45
Tempura Courgettes, roasted red peppers, giant couscous, peas, salsa verde, Romesco	(VE/N) £15.95
Fillet of bream, crushed new potatoes, tenderstem broccoli, caper & parsley butter	(GF) £19.95
Salmon Fishcakes, tenderstem broccoli, baby gem, warm tartar sauce	£16.95
10oz Rump Steak, cured tomato, flat mushroom, triple cooked chips, Café de Paris butter	(GF) £24.95

*(N) Nuts (V) Vegetarian (VE) Vegan (GF) Gluten Free (G) Modified Gluten Free
Please ask a member of the team about specific allergen or dietary requirements*



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SIDES

Braised red cabbage	(GF/V) £3.50
Triple cooked chips	(GF/VE) £4.00
Truffle & parmesan chips	(GF/V) £5.00
House salad	(GF/V) £4.00
Rocket & parmesan	(GF/V) £4.00
Peppercorn sauce	(V) £2.50

HOMEMADE DESSERTS

Mango mousse, coconut sponge, meringue, pornstar martini whip	(GF/N) £7.75
Hot Chocolate tart, cherry compote, sorbet	(V) £7.75
Crème brûlée, shortbread biscuit, blueberry compote	(G/V) £7.75
Sticky toffee pudding, toffee sauce, vanilla ice cream	(V) £7.75
Raspberry & White chocolate cheesecake, raspberry ripple ice cream	(V) £7.75
Apricot & Pistachio Bakewell, glazed apricot, clotted cream ice cream	(V) £7.75
Local ice cream, 3 scoops with homemade biscotti	(G/V/N) £6.00
A choice of Vanilla, Raspberry ripple, Salted caramel, Chocolate or Honeycomb, Raspberry sorbet or Mango sorbet	(VE) £6.00

BRITISH CHEESE SELECTION

Golden Cenarth, Kick Ass cheddar, Berts Blue, Goosnargh gold & Blanche goats' cheese with grape chutney and Peters Yard crisp breads	£9.95
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HOT DRINKS

All served with homemade fudge

Lost Barn Coffee

Espresso	£2.50
Cafetière, Double espresso, Americano, Cappuccino, Latte	£3.00
Vanilla, Hazelnut or Caramel latte	£3.50
Liqueur Coffee – Amaretto, Whisky... Whatever takes your fancy	From £6.25

Tea

English Breakfast, Earl Grey, Green, Peppermint, Chamomile, Red berries	£3.00
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