

# FOX & BARREL

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## NIBBLES & STARTERS

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|---|------------------|
| Broccoli soup, sage gnocchi, goats cheese, baked focaccia           | (G/V/VE/M) £7.45 |
| Treacle cured salmon, mustard dressing, pickled cucumber, sourdough | (G) £10.75       |
| BBQ Chicken Wings   | £6.95            |
| Flatbread & hummus  | (VE) £6.50       |
| Chicken liver parfait, preserved pear, toasted brioche              | (G) £8.95        |
| Cauliflower bhaji, masala sauce, raita, bombay mix                  | (VE/G) £8.50     |
| Grilled Padron Peppers  | (GF/VE) £6.95    |
| Twice baked Kickass Cheddar cheese soufflé, onion marmalade         | (V) £10.45       |
| Half dozen oysters, shallot vinegar                                 | (GF) £15.50      |

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## SUNDAY ROASTS

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| Rare roast topside of beef, Yorkshire pudding | (G) £18.95  |
| Roast chicken, stuffing, bread sauce          | (G) £18.95  |
| Braised lamb shoulder, redcurrant jus         | (GF) £19.95 |

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

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## MAINS

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| Fox & barrel battered haddock, mushy peas, triple cooked chips                           | (GF) £16.95      |
| Steak burger, BBQ pulled pork, cheese, toasted brioche bun, salad, triple cooked chips   | (G) £16.95       |
| Stone Bass, charred tenderstem broccoli, spinach, crushed new potatoes, caper butter     | (G) £25.95       |
| Tempura Courgette, romesco sauce, roasted red peppers, giant couscous, peas, salsa verde | (N/ G/VE) £15.95 |
| 10oz Rump steak, cured tomato, flat mushroom, triple cooked chips, Café de Paris butter  | (GF) £28.50      |

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## SIDES

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|--------------------------|---------------|-------------------------|--------------|
| Braised red cabbage      | (GF/V) £4.00  | House salad             | (GF/V) £4.50 |
| Triple cooked chips      | (GF/VE) £5.00 | Rocket & parmesan salad | (GF) £4.00   |
| Truffle & parmesan chips | (GF/V) £6.50  | Peppercorn sauce        | £3.00        |

(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.*

*As our food is prepared in centralised kitchen where allergens are present, we therefore cannot guarantee complete separation.*



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## HOMEMADE DESSERTS

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|   |               |
|---|---------------|
| Sticky toffee pudding, vanilla ice cream, toffee sauce            | (V) £7.95     |
| Crème brûlée, shortbread biscuit, blueberry compote               | (V/G) £7.95   |
| Mango Mousse, coconut sponge, passionfruit whip                   | (N/G) £7.95   |
| Dark chocolate & caramel tart, honeycomb, stout cream             | £7.95         |
| 'Arctic Roll', white chocolate, lemongrass, sour cherry           | £7.95         |
| Local ice cream 3 scoops with homemade biscotti                   | (G/V/N) £6.95 |
| Vanilla, Chocolate, Clotted Cream, Raspberry Ripple, Rum & Raisin | (G/VE) £6.95  |
| Sorbet, Raspberry or Apple  |               |

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## BRITISH CHEESE SELECTION

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| Golden Cenarth, Kick Ass cheddar, Berts Blue, Goosnargh Gold & Blanche goats' cheese with grape chutney and Peters Yard crisp breads | (G/V) £11.95 |
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## HOT DRINKS

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### Lost Barn Coffee

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|---|------------|
| Espresso  | £3.00      |
| Cafetière, Double espresso, Americano, Cappuccino, Latte                      | £3.50      |
| Vanilla, Hazelnut, Gingerbread, Pumpkin Spice or Caramel latte                | £4.50      |
| Liqueur Coffee – Amaretto, Whisky... Whatever takes your fancy                | From £7.50 |
| Tea - English Breakfast, Earl Grey, Green, Peppermint, Chamomile, Red Berries | £3.50      |

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## DESSERT WINE & FORTIFIED

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|---------------------------------|-------|--------------------------|-------|
| Cline Cellars Late Harvest, USA | £5.00 | Six Grapes Port          | £4.50 |
| Moscato D'asti, Italy           | £5.00 | Grahams 10-yr Tawny Port | £4.75 |

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