

FOX & BARREL

NIBBLES & STARTERS

Tomato Soup, wild garlic cream, baked focaccia	(G/V/VE) £7.45
Treacle Cured Salmon, mustard dressing, pickled cucumber, sourdough	(G) £10.75
BBQ Chicken Wings	£6.95
Salt & Pepper Squid, sweet chilli sauce	£6.95
Flatbread & Hummus	(VE) £6.50
Chicken Liver Parfait, preserved pear, toasted brioche	(G) £8.95
Grilled Padron Peppers	(GF/VE) £6.95
Chipolatas, honey mustard glaze	£6.95
Mushroom Wonton, charred artichoke, lentil sherry vinaigrette	(VE) £9.60
Half Dozen Oysters, shallot vinegar	(GF) £15.50

SUNDAY ROASTS

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.

MAINS

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
Chalk Stream Trout, charred tenderstem broccoli, spinach, crushed new potatoes, caper butter	(GF) £25.95
Salt Baked Celeriac, mushroom arancini, charred hispi, pickled walnut ketchup, wild garlic	(VE/G/N) £18.95
10oz Rump Steak, cured tomato, flat mushroom, triple cooked chips, Café de Paris butter	(GF) £28.50

SIDES

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

Sticky Toffee Pudding, milk ice cream, toffee sauce	(V) £7.95
Crème Brûlée, shortbread biscuit, blackberry compote	(V/G) £7.95
Mango Mousse, coconut sponge, passionfruit whip	(N/G) £7.95
Baked Egg Custard Tart, honey roasted pear	£7.95
Rhubarb Trifle, toasted almonds, pink praline	(N) £7.95
Pistachio & Apricot Bakewell, vanilla ice cream	(N) £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, Mango or Apple	

BRITISH CHEESE SELECTION

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

Lost Barn Coffee

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

DESSERT WINE & FORTIFIED

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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