

FOX & BARREL

NIBBLES & STARTERS

Butternut squash & white bean soup, baked focaccia	(G/V/VE) £8.50
Duck, chicken & ham hock terrine, liver parfait, plum chutney, brioche toast	(G) £9.95
Nocellara Olives	(GF/VE) £5.95
Flatbread & Hummus	(VE) £6.95
Spiced chickpea & lentil empanada, cucumber raita, coriander	(VE) £9.50
Marinated salmon, avocado, fennel, apple remoulade	(G) £10.95
Salt & Pepper Squid, Sweet chilli sauce	£6.95
Chipolatas, honey mustard glaze	£6.95
Padron Peppers	(VE/GF) £6.95
Satay Chicken Wings, toasted peanuts, chillies	(N) £6.95

SUNDAY ROASTS

Rare Roast Topside of Beef, Yorkshire pudding	(G) £20.95
Roast Chicken, thyme and apricot stuffing, bread sauce	(G) £20.9
Braised Lamb Shoulder, redcurrant jus	(GF) £23.50

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

MAINS

Fox & Barrel Battered Haddock, mushy peas, triple cooked chips	(GF) £17.95
Steak Burger, BBQ pulled pork, cheese, toasted brioche bun, salad, triple cooked chips	(G) £17.95
Stone bass, crushed new potatoes, tenderstem broccoli, caper parsley butter	(GF) £26.95
Stuffed Red Pepper, pistachio couscous, roasted cauliflower, mushrooms, salsa verde	(N, VE) £17.95
Delica Pumpkin Tart, hazelnut granola, kale, preserved beetroot	(N, VE) £19.95
10oz Rump Steak, cured tomato, flat mushroom, triple cooked chips, Café de Paris butter	(GF) £29.50

SIDES

Braised red cabbage	(GF/V) £4.50	House salad	(GF/V) £5.00
Triple cooked chips	(GF/VE) £5.50	Rocket & parmesan salad	(GF) £4.50
Truffle & parmesan chips	(GF/V) £6.75	Peppercorn sauce	(GF) £3.75

(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

Crème Brûlée, shortbread biscuit, berry compote	(V/G) £8.45
Sticky Toffee Pudding, milk ice cream, toffee sauce	(V) £8.45
Caramel Mocha Tart, baileys cream, honeycomb	£8.45
Blackberry and Apple Mousse, pistachio sponge, meringue	(N) £8.45
Dark chocolate gateau, morello cherry, chocolate crèmeux	£8.45
Local Ice Cream 3 scoops with homemade biscotti	(G/V/N) £7.50
Vanilla, Chocolate, Cheshire Plain, Raspberry Ripple, Rum & Raisin	
Sorbet- Mango or Apple	(G/N/VE) £7.50

BRITISH CHEESE SELECTION

Golden Cenarth, Kick Ass cheddar, Bath Blue, Red Leicester & Blanche goats' cheese with grape chutney and Peters Yard crisp breads	(G/V) £12.45
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HOT DRINKS

Lost Barn Coffee

Espresso	£3.50
Cafetière, Double espresso, Americano, Cappuccino, Latte	£3.95
Vanilla, Hazelnut, Pumpkin Spice, Gingerbread or Caramel latte	£4.75
Liqueur Coffee – Amaretto, Whisky... Whatever takes your fancy	From £8.00
Tea - English Breakfast, Earl Grey, Green, Peppermint, Chamomile, Red Berries	£3.95
Harry's Hot Chocolate	£4.75

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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